Shivaji University , Kolhapur

Seat No.	

Paper Code(ENT202023)

M.Sc Entrance Exam , MAY-2020

58724-Food Science and Technology

Day And Date : Saturday 21/11/2020 **Total Marks :** 100

Time : 13:00 To 14:30

		Marks
1	Impact forces are used for --------- size material A) Fine B) Coarse C) Medium D) From coarser to finest	1
2	White Flour is made from ……of a Wheat Kernel A) Bran B) Germ C) Endosperm D) All of these	1
3	Protein content include in _____quality A) Microbial B) Sensory C) Nutritional D) Physical	1
4	Lacquering of cans helps in A) Preventing cans from discolouration B) Providing cheaper way of colouring the can C) Providing mechanical strength D) Preventing can from shock during transportation	1
5	Botanical name of Tea is A) Thea chinensis B) Camellia sinensis C) Theobrana cacao D) Theobrama sinensis	1
6	Sulphure compounds are present in ……..foods A) Milk B) Bakery product C) Meat D) None of above	1
7	…… Drying is the most used method for producing milk powders A) Wet B) Spray C) Heat D) Air	1

8	In which of the following machines, the particles are broken by sets of swing hammers A) Ball mill B) Rod mill C) Gyratory crushers D) Hammer mills	1
9	The viscosity of _____ increases with temperature A) Hydrogen B) Water C) Milk D) Syrup	1
10	Which of the following is dry cleaning methods used for the cleaning of the raw material A) Brushing B) Flurning C) Floatation D) Spraying	1
11	Hydrogenation of edible oil is done to A) Decrease the number of unsaturated bonds B) Lower the melting point of oil C) Increase the thermal conductivity of oil D) Enable the oil to be packed in tin containers	1
12	Electromagnetic spectrum frequency in Microwave heating is A) 5420 MHz B) 4250 MHz C) 2450 MHz D) 2045 MHz	1
13	Which one of the following is not likely to be constituent of vegetable oil A) Citric acid B) Oleic acid C) Stearic acid D) Glycerol	1
14	Oil/Lemon/ Vinegar and spices applied to meat is called …… A) Marinating B) Emulsifying C) Fermenting D) Coating	1
15	Cherry coffee is obtained by A) wet processing B) vacuum processing C) dry processing D) chemical treatment	1
16	The point where the solid, liquid, and gas phases of a substance are in thermodynamic equilibrium is called A) Single point B) Double point C) Triple point D) None	1

17	Drying by direct contact with a heated surface is called A) Conduction B) Convection C) Radiation D) All of the above	1
18	Dry ice is nothing but_____. A) Solid nitrogen B) Solid carbon dioxide C) Liquid carbon dioxide D) All	1
19	Which of the following microorganism is popular for spoilage in fruits and vegetables? A) Mesophile B) Thermophile C) Psychrophile D) All of the mentioned	1
20	The process of preserving food by rapid freezing followed by dehydration under vacuum is called A) Lyophilisation B) Sterilization C) Cold Dehydration D) Cryopreservation	1
21	Canning is also sometime called as A) Appertization B) Pasteurization C) Sterilization D) Cold sterilization	1
22	Storage of food under reduced pressure is called A) Aseptic packaging B) Hyperbaric storage C) Hypobaric storage D) Gas packaging	1
23	Lard is obtained from A) Coconut B) Cottonseed C) Soybean D) None of the above	1
24	Direct immersion of fruit and Vegetables in chilled water to remove field heat is called A) Preheating B) Hydration C) Hydrocooling D) Freezing	1
25	How many carbon atoms are present in Oleic acid A) 10 B) 12 C) 16 D) 18	1

26	Phosphoglyceride is example of _____ A) Simple lipid B) Complex lipid C) Carbohydrates D) Steroids	1
27	Iodine value measures _____ A) Degree of Unsaturation B) Degree of saturation C) Amount of Carbon present D) Number of Iodine present	1
28	Storage polysaccharide of animal is _____ A) glycogen B) starch C) amylopectin D) none	1
29	The basic compounds involved in maillard reaction are A) Fat and sugar B) Sugar and vitamins C) Sugar and amino acid D) Fat and amino acid	1
30	_____ is human intestinal flora A) Salmonella B) Proteus C) E. coli. D) Clostridium	1
31	Canned meat is generally spoiled by A) Salmonella B) Escherichia C) Pseudomonas D) Clostridium	1
32	_____responsible for blood clotting A) Vitamin B B) Vitamin A C) Vitamin K D) Vitamin C	1
33	Vitamin D3 is also known as A) Retinol B) Tochopherol C) Cholecalciferol D) Ergocalciferol	1
34	Lactic acid fermentation does not produce A) ATP B) Carbon dioxide and NADH C) Carbon dioxide D) NADH	1

35 Corrugated case and corrugated boxes are example for _____ package. 1
A) Primary
B) Secondary
C) Both a and b
D) None

36 _____ is called brain sugar 1
A) Fructose
B) Glucose
C) Galactose
D) None of the above

37 Which is the aromatic amino acid 1
A) Tyrosine
B) Lysine
C) Glutamine
D) Isoleucine

38 _____ is the only major sugar of milk 1
A) sucrose
B) glucose
C) lactose
D) mannose

39 “Scurvey” is caused due to the deficiency of the following Vitamin 1
A) B1
B) C
C) D
D) A

40 Process which is responsible for the preservative nature of sugar is 1
A) Osmosis
B) Reverse osmosis
C) Chelation
D) Toxicity

41 Biuret solution is used to test for 1
A) vitamins
B) proteins
C) carbohydrates
D) fats

42 Which of the following is the essential fatty acid? 1
A) Stearic acid
B) Linolenic acid
C) Laurie acid
D) Palmitic acid

43 Most abundant mineral present in the egg shell is 1
A) Iron
B) Magnesium
C) Zinc
D) Calcium

44	Total plate count method is being expressed in A) Number of cell / ml B) c.f.u./ml C) Optical density D) None of the above	1
45	FSSAI means _____ A) Food Safety & Standards Authority of India B) Food Safety & Sectional Authority of India C) Fruit Safety & Sectional Authority of India D) None of these	1
46	Ionizing radiation technique uses gamma rays from A) Cobalt-60 B) Cesium-167 C) Cesium-173 D) Cobalt-50	1
47	FPO stands for _____ A) Fruit Production Operation B) Fruit Product Order C) Flavour Production Operation D) Food Production Operation	1
48	Potable water is _____ A) water stored in pot B) water from reservoir C) water safe & clean D) none of these	1
49	_____ is involved in sensory quality A) Microbial count B) Flavour C) GSM D) None	1
50	For adequate ventilation, which among following needs to be controlled _____ A) Temperature B) Humidity C) Air purity D) All of these	1
51	Instrument used to measure wind velocity is called A) Anemometer B) Barometer C) Hygrometer D) Speedometer	1
52	Nutrient uptake involves the phenomena of A) Photosynthesis B) Ionic exchange C) Transpiration D) All of the above	1

53 Wax coating of fruits is done to reduce 1
A) Total soluble solids
B) Rate of transpiration
C) Surface gloss
D) All of the above

54 Catalyst for hydrogenation is _____ 1
A) nickel
B) iron
C) Al
D) Mg

55 Peroxide value is the measure of 1
A) Protein quality
B) Fat quality
C) Sugar quality
D) Vitamin content of food

56 Ovamucoid protein found in _____ 1
A) Milk
B) Vegetable
C) Egg
D) Fruits

57 Oolong tea is …… 1
A) Mixture of green and black tea
B) Partial oxidation takes place
C) Leaves are greenish brown
D) All of above

58 Polysaccharides are polymers of simple sugars linked by 1
A) Peptide bonds
B) Glycosidic bonds
C) Hydrogen bonds
D) Covalent bonds

59 The following reaction is best described by which choice? Sucrose → glucose + fructose 1
A) Oxidation
B) Reduction
C) Hydrolysis
D) Addition

60 Amylopectin is 1
A) Water soluble
B) Water insoluble
C) Forms colloidal solution with water
D) all

61 Methionine is _____ 1
A) Essential amino acid
B) Non essential amino acid
C) Hydrolytic enzyme
D) Essential FA

62 Saturated fatty acids 1
A) Elevate blood cholesterol
B) Minimize blood cholesterol
C) Has no effect
D) Stabilize blood cholesterol

63 Which of the following oleoresins is extracted from Clove 1
A) Acrolein
B) Eugenol
C) Peperin
D) Capsisin

64 Facultative microbes means _____ 1
A) Requires O2
B) Does not require O2
C) Grow in both conditions
D) None

65 D value indicated in _____ 1
A) log No.
B) Minute
C) Degree C
D) Degree F

66 Organisms that can survive but cannot grow at pressure as high as 500 - 2000 atm are 1
A) Baroduric
B) Barophilic
C) Eurybaric
D) Barophobic

67 The temperature/pressure combination for an autoclave is 1
A) 100°C and 4 psi
B) 131°C and 9 psi
C) 121°C and 15 psi
D) 115°C and 3psi

68 Phosphatase test is used in the analysis of 1
A) Water
B) Tea
C) Milk
D) All of these

69 Which of the following microorganisms is used in beer making? 1
A) Yeast
B) Bacteria
C) Mold
D) All of the above

70 During manufacture of wine, the crushed grape used as raw material is called 1
A) Wort
B) Ale
C) Hop
D) Must

71	The microbiological examination of coliform bacteria in foods preferably use A) MacConkey broth B) violet Red Bile agar C) eosine Methylene blue agar D) all of these	1
72	The size of cell is increased due to addition of _____ A) Solute B) Vacuole C) Water D) All	1
73	Aflatoxin is produced by _____ A) Bacteria B) Virus C) Fungus D) Yeast	1
74	DNA having _____ structure A) linear B) rectangular C) diagonal D) helical	1
75	PCR technique was invented by A) Karry Mullis B) Boyer C) Sanger D) Cohn	1
76	The nucleic acid of a virus is A) DNA only B) RNA only C) Both DNA and RNA D) Either DNA or RNA	1
77	Restriction enzymes are called as A) Biological Scissors B) Molecular Scalpels C) Molecular Knives D) Biological Guns	1
78	ELISA test used for _____ A) Viral DNA detection B) Purity C) Bacterial detection D) None	1
79	Which of the following holds untrue with respect to jam making? A) Boiling water to concentrate the mixture is an important step B) The fruit is heated to soften it, extract pectin and then boiled rapidly to increase sugar content C) High methoxyl pectin is used in jam D) None of the mentioned	1

80 pH of gastric juice _____ 1

A) 1.0
B) 3.5
C) 7.0
D) 10.8

81 _____ is water soluble vitamin 1

A) Vitamin A
B) Vitamin B
C) Vitamin E
D) Vitamin D

82 Which of the following is a source of iodine for our body? 1

A) Spinach
B) Banana
C) Egg
D) Fish

83 Which of the following acid is predominating in Tamarind fruit 1

A) Acetic Acid
B) Tartaric Acid
C) Citric ACid
D) Malic Acid

84 Molecular weight of glucose 1

A) 160
B) 180
C) 190
D) 200

85 Hops are added in _____ preparation 1

A) Wine
B) Beer
C) Whiskey
D) Brandy

86 During decomposition process _____ gas is produced 1

A) Ethane
B) Co2
C) Methane
D) None of these

87 The smallest unit of heredity 1

A) Chromosome
B) Gene
C) Codon
D) Nucleotide

88 Part of plant used for culturing is called 1

A) Explant
B) Enplant
C) Stock
D) Callus

89 The process of preserving meat by stewing in a covered earthenware jug 1
A) Burial
B) Curing
C) Jugging
D) All of these

90 In oil refining, oil is _____ 1
A) De-odorized
B) Bleached
C) De-odorized & Bleached
D) None of the mentioned

91 Nisin is used as 1
A) An antimicrobial agent
B) An emulsifier
C) A stabilizer
D) A acidulant

92 Which of the following is/are class I preservatives? 1
A) Salt
B) Sugar
C) Spices
D) All of the above

93 RTS should have 1
A) 10 % TSS
B) 30 % TSS
C) 40 % TSS
D) 50 % TSS

94 Pineapple is a good source of 1
A) Amylase
B) Bromelin
C) Pimolive
D) None of the above

95 COB test is 1
A) Clot on boiling
B) Calorie of butter
C) Cream of butter
D) None of the above

96 Poor quality egg floats in the water due to 1
A) Microbial spoilage
B) Increase in air cell
C) Decrease in air cell
D) Air cell has no relation to quality of egg

97 Fat bloom is the defect found in 1
A) Margarine
B) Chocolate
C) Ghee
D) Yoghurt

98	Monosodium glutamate is used as A) Artificial sweetener B) Anticaking agent C) Flavour enhancer D) Cleaning agent	1
99	The science and art of growing grapes for wine is called ____ A) vinification B) viniculture C) viticulture D) vineyard	1
100	Who is regarded as the father of canning? A) Louis Pasteur B) John Hall C) Bryan Dokin D) Nicolas Appert	1