tscte

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Food Technology

Group Number :	1
Group Id :	39090050
Group Maximum Duration :	0
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Break time:	0
Group Marks:	120

Mathematics

Section Id :	39090093
Section Number :	1
Section type :	Online
Mandatory or Optional:	Mandatory
Number of Questions:	10
Number of Questions to be attempted:	10
Section Marks:	10
Display Number Panel:	Yes
Group All Questions:	No

Sub-Section Number:	1
Sub-Section Id:	39090093
Question Shuffling Allowed :	Yes

Question Number : 1 Question Id : 3909005881 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The minimum and maximum Eigen values of the matrix $\begin{bmatrix} -2 & 2 & -3 \\ 2 & 1 & -6 \\ -1 & -2 & 0 \end{bmatrix}$ are -3 and 5 respectively. The other Eigen value is

Options :

1. -2

2. -3

3. 3

4. 2

Question Number : 2 Question Id : 3909005882 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The series $\sum_{n=1}^{\infty} \frac{x}{n}, x > 0$ is ...

Options :

1. Convergent for $x < 1$, divergent for $x \geq 1$

2. Convergent for $x = 1$, divergent for $x < 1$

3. Convergent for $x > 1$, divergent for $x \leq 1$

4. Convergent for $x \leq 1$, divergent for $x = 1$

Question Number : 3 Question Id : 3909005883 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Let f be define on R by setting $f(x) = \begin{cases} x\dfrac{e^{1/x} - e^{-1/x}}{e^{1/x} + e^{-1/x}}, & if \ x \neq 0 \\ 0, & if \ x = 0 \end{cases}$ then ...

Options :

1. f is derivable at $x = 0$

2. Right hand derivative does not exist at $x = 0$

3. f is not derivable at $x = 0$

4. Left hand derivative does not exist at $x = 0$

Question Number : 4 Question Id : 3909005884 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Transformation to linear from by substitution $V = y^{1-n}$ of the equation $\frac{dy}{dx} + P(t)y = q(t)y^n; n > 0$ will be ....

Options :

1. $\frac{dV}{dt} + (1-n)PV = (1+n)q$

2. $\frac{dV}{dt} + (1+n)PV = (1-n)q$

3. $\frac{dV}{dt} + (1-n)PV = (1-n)q$

4. $\frac{dV}{dt} + (1+n)PV = (1+n)q$

Question Number : 5 Question Id : 3909005885 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Particular integral of the differential equation $\frac{d^3y}{dt^3} - 5\frac{d^2y}{dt^2} + 8\frac{dy}{dt} - 4 = e^{2t}$ is

Options :

1. $\frac{t^2}{2}e^{2t}$

2. $\frac{t^3}{6}e^{2t}$

3. $\frac{t^4}{24}e^{2t}$

4. $\frac{t^5}{120}e^{2t}$

Question Number : 6 Question Id : 3909005886 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

If $L\{f(t)\} = \bar{f}(s)$ then $L\left\{\int_0^t\int_0^t\int_0^t\int_0^t f(u)dudududu\right\}$ is ...

Options :

1. $\frac{1}{s}\bar{f}(s)$

2. $\frac{1}{s^2}\bar{f}(s)$

3. $\frac{1}{s^3}\bar{f}(s)$

4. $\frac{1}{s^4}\bar{f}(s)$

Question Number : 7 Question Id : 3909005887 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

A random variable X ha the following probability function :

x	0	1	2	3	4
$p(x)$	k	$3k$	$5k$	$7k$	$9k$

The value of k and $P(X<3)$ are ...

Options :

1. $\frac{1}{25}, \frac{3}{25}$

2. $\frac{1}{25}, \frac{9}{25}$

3. $\frac{9}{25}, \frac{1}{25}$

4. $\frac{2}{25}, \frac{3}{25}$

Question Number : 8 Question Id : 3909005888 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The regression equations of two variables X and Y are:
$x = 0.12y+5.2$, $y = 0.3x+3.8$ respectively. The correlation coefficient between two variables is

Options :

1. 0.3

2. 0.4

3. 0.5

4. 0.6

Question Number : 9 Question Id : 3909005889 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

$f(x)$ is given by

x	0	0.2	0.4	0.6	0.8	1
$f(x)$	1	1.96	0.86	0.73	0.6	0.5

then the value of $\int_0^1 f(x)dx$ by Trapezoidal rule is …

Options :

1. 0.6854

2. 0.7837

3. 0.4568

4. 0.5486

Question Number : 10 Question Id : 3909005890 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

If a and $a+h$ are two consecutive approximate roots of the equation $f(x)=0$ as obtained by Newton; method then the value of h is …

Options :

1. $-\frac{f(a)}{f'(a)}$

2. $-\frac{f'(a)}{f(a)}$

3. $\frac{f(a)}{f'(a)}$

4. $\frac{f'(a)}{f(a)}$

Food Technology

Section Id :	39090094
Section Number :	2
Section type :	Online
Mandatory or Optional:	Mandatory
Number of Questions:	110
Number of Questions to be attempted:	110
Section Marks:	110
Display Number Panel:	Yes
Group All Questions:	No

Sub-Section Number:	1
Sub-Section Id:	39090094

Question Shuffling Allowed : Yes

Question Number : 11 Question Id : 3909005891 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

What is inulin?

Options :

1. Polysaccharide

2. Protein

3. Lipid

4. Vitamin

Question Number : 12 Question Id : 3909005892 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Pectin is a polymer of:

Options :

1. D-Glucose

2. D-Galactose

3. α-D-Galacturonic acid

4. Stearic acid

Question Number : 13 Question Id : 3909005893 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Carrageenan is a polysaccharide comprising of excess of:

Options :

1. Iodide group

2. Sulphate group

3. Chloride group

4. Phosphate group

Question Number : 14 Question Id : 3909005894 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

A positively charged polysaccharide is:

Options :

1. Chitosan

2. Starch

3. Cellulose

4. Guar gum

Question Number : 15 Question Id : 3909005895 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The major application of starch octenyl succinate is as:

Options :

1. Emulsifier

2. Chelating agent

3. Antimicrobial agent

4. Flavor agent

Question Number : 16 Question Id : 3909005896 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The chemical name of lecithin is:

Options :

1. Phosphatidyl inositol

2. Phosphatidyl choline

3. Triacylglycerol

4. Phosphatidyl ethanolamine

Question Number : 17 Question Id : 3909005897 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Lipid oxidation in foods follows which of the following mechanism:

Options :

1. Addition reaction

2. Substitution reaction

3. Free radical reaction

4. Redox reaction

Question Number : 18 Question Id : 3909005898 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The enzyme lipase is responsible for which type of food quality defect:

Options :

1. Oxidative rancidity

2. Ketonic rancidity

3. Sandiness defect

4. Hydrolytic rancidity

Question Number : 19 Question Id : 3909005899 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Lipoxygenase is an enzyme that promotes which of the following food reactions:

Options :

1. Hydrolytic rancidity

2. Maillard browning

3. Oxidative rancidity

4. Enzymatic browning

Question Number : 20 Question Id : 3909005900 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Rosmarinic acid is a classic example of:

Options :

1. Natural antioxidant

2. Natural antimicrobial

3. Rheology modifier

4. Anti-foaming agent

Question Number : 21 Question Id : 3909005901 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which assay is used to quantify the formation of secondary lipid oxidation products?

Options :

1. Phenol-sulphuric acid assay

2. Goldfish assay

3. TBARS assay

4. 2,6-dichloroindphenol assay

Question Number : 22 Question Id : 3909005902 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which technique is used for the characterization of weight average molecular weight of biopolymers?

Options :

1. Gas chromatograph system

2. Ion exchange chromatography system

3. High performance size exclusion chromatography-multi angle laser light scattering-array system

4. UV-visible spectroscopy

Question Number : 23 Question Id : 3909005903 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Egg –box model has been used for the molecular description of which compound:

Options :

1. Calcium alginate

2. Cholesterol

3. Gum Arabic

4. Gum tragacanth

Question Number : 24 Question Id : 3909005904 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Thermogelation is a special phenomenon observed in:

Options :

1. Gum ghatti

2. Gum karaya

3. Chitosan

4. Methyl cellulose

Question Number : 25 Question Id : 3909005905 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

A positively charged amino acid is:

Options :

1. Lysine

2. Aspartic acid

3. Glutamic acid

4. Cysteine

Question Number : 26 Question Id : 3909005906 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

What is the importance of the ninhydrin reaction?

Options :

1. Quantification of glucose

2. Quantification of amino acids

3. Quantification of maltose

4. Quantification of nisin

Question Number : 27 Question Id : 3909005907 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which bonds are responsible for maintaining the secondary structure of proteins?

Options :

1. Covalent bond

2. Hydrogen bond

3. Electrostatic bond

4. Hydrophobic interactions

Question Number : 28 Question Id : 3909005908 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Homocysteic acid is generated by the oxidation of:

Options :

1. Glycine

2. Riboflavin

3. Linoleic acid

4. Methionine

Question Number : 29 Question Id : 3909005909 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which set of enzymes are used for the quantification of glucose in foods:?

Options :

1. β-galactosidase and lipase

2. Glucose oxidase and peroxidase

3. Amylase and protease

4. Amyloglucosidase and β-galactosidase

Question Number : 30 Question Id : 3909005910 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following compound provides a cooling effect in chewing gums: ?

Options :

1. Maltose

2. Mannose

3. Xylitol

4. Talose

Question Number : 31 Question Id : 3909005911 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

If you want to monitor the rate of Maillard browning reaction, which compound would you monitor?

Options :

1. Hydroxymethylfurfural

2. 3-Deoxyhexosulose

3. Primary amines

4. Maltol

Question Number : 32 Question Id : 3909005912 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Acrylamide is generated by the reaction between:

Options :

1. Cholesterol and linoleic acid

2. Arachidonic acid and Phosphatidyl ethanolamine

3. Reducing sugar and L-asparagine

4. Gluconic acid and stearic acid

Question Number : 33 Question Id : 3909005913 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

α-cyclodextrin has how many monomeric units of glucose:

Options :

1. 6

2. 7

3. 8

4. 9

Question Number : 34 Question Id : 3909005914 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Photochemical oxidation of β-carotene leads to the formation of:

Options :

1. β-carotene-5,6-epoxide

2. β-carotene-5,8-epoxide

3. 4-methyl acetophenone

4. Retinylpalmitate

Question Number : 35 Question Id : 3909005915 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

α-tocopherol is degraded by singlet oxygen to yield which of the following compound:

Options :

1. α-Tocopheryl quinone-2,3-oxide

2. Menadione

3. α-Tocopheroxide

4. Flavoquinone

Question Number : 36 Question Id : 3909005916 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Lumiflavin and lumichrome are generated by the photochemical conversion of:

Options :

1. Vitamin C

2. Retinol

3. Vitamin D

4. Vitamin B2

Question Number : 37 Question Id : 3909005917 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

L-cysteine sulfoxide is one of the following taste compounds:

Options :

1. Sugar

2. Sour

3. Umami

4. Kokumi

Question Number : 38 Question Id : 3909005918 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The active flavor compound in Shiitake mushroom is:

Options :

1. Acetaldehyde

2. Diacetyl

3. Lentinic acid

4. Allylisothiocyanate

Question Number : 39 Question Id : 3909005919 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

An example of a foodborne parasite is:

Options :

1. *Salmonella*Typhimurium

2. *Listeria monocytogenes*

3. *Toxoplasma gondii*

4. *Candida lipolyticum*

Question Number : 40 Question Id : 3909005920 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

A major spoilage bacteria obtained from seafoods:

Options :

1. *Pseudomonas aeruginosa*

2. *Yersinia enterocolitica*

3. *Lactococcuslactis*

4. *Vibrio parahaemolyticus*

Question Number : 41 Question Id : 3909005921 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

In the Embden-Meyerhof-Parnas pathway, glucose is converted to:

Options :

1. Acetic acid

2. Diacetyl

3. Pyruvic acid

4. Limonene

Question Number : 42 Question Id : 3909005922 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The Entner-Duodroff pathway is a major biochemical process in:

Options :

1. *Listeria* spp.

2. *Salmonella* spp.

3. *Toxoplasma* spp.

4. *Pseudomonas* spp.

Question Number : 43 Question Id : 3909005923 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Lactobacillus kefir is a class III *Lactobacillus*spp, because they are:

Options :

1. Obligately heterofermentative

2. Facultatively heterofermentative

3. Obligately homofermentative

4. Facultatively homofermentative

Question Number : 44 Question Id : 3909005924 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The microbe responsible for eye formation in Swiss cheese is:

Options :

1. *Coxiellaburnetii*

2. *Propionibacterium shermanii*

3. *Acetobacteraceti*

4. *Lactobacillus helveticus*

Question Number : 45 Question Id : 3909005925 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Nisin A contains the particular amino acid at position 27:

Options :

1. Histidine

2. Lanthionine

3. Serine

4. Asparagine

Question Number : 46 Question Id : 3909005926 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Nisin A and Nisin Z shows antimicrobial activity against which class of microbes:

Options :

1. Gram-negative bacteria

2. Viruses

3. Parasites

4. Gram-positive bacteria

Question Number : 47 Question Id : 3909005927 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Bacillus licheniformis is used for the manufacturing of:

Options :

1. Phytase

2. Lipase

3. Pullalanase

4. Pectin lyase

Question Number : 48 Question Id : 3909005928 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Staphylococcus aureus causes gastroenteritis via which of the following mechanism:

Options :

1. Infection

2. Intoxication

3. Toxico-infection

4. Adhesion

Question Number : 49 Question Id : 3909005929 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The primary toxin from *Clostridium botulinum* is:

Options :

1. Neurotoxin

2. Enterotoxin A

3. Emetic toxin

4. Cytotoxin K

Question Number : 50 Question Id : 3909005930 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Hemolytic-uremic syndrome (HUS) is caused by:

Options :

1. *Listeria monocytogenes*

2. *Salmonella*Typhimurium

3. Shiga-toxigenic *Escherichia coli*

4. *Vibrio parahaemolyticus*

Question Number : 51 Question Id : 3909005931 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Cytolethal distending toxin (CDT) is the primary toxin produced by:

Options :

1. *Campylobacter jejuni*

2. *Escherichia coli* O157:H7

3. *Yersinia enterocolitica*

4. *Bacillus cereus*

Question Number : 52 Question Id : 3909005932 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Type 3 secretion systems (T3SS) are a type of virulence factor in:

Options :

1. *Listeria ivanovii*

2. *Clostridium botulinum*

3. *Sarcina maxima*

4. *Vibrio parahaemolyticus*

Question Number : 53 Question Id : 3909005933 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Deoxynivalenol (DON) is a toxin produced by:

Options :

1. *Aspergillus flavus*

2. *Fusarium verticilloides*

3. *Penicillium expansum*

4. *Penicillium verucosum*

Question Number : 54 Question Id : 3909005934 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Natamycin is used in the control of:

Options :

1. Bacteria

2. Fungi

3. Viruses

4. Parasites

Question Number : 55 Question Id : 3909005935 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Lactoperoxidase-A-hydrogen peroxide in milk is a potent antimicrobial system. would Identify A:

Options :

1. Protamine

2. Titanium dioxide

3. Hypothiocyanate

4. Lactoferrin

Question Number : 56 Question Id : 3909005936 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Internalin A is a virulence protein found in:

Options :

1. *Shigella* spp.

2. *Salmonella*Typhimurium

3. *Clostridium botulinum*

4. *Listeria monocytogenes*

Question Number : 57 Question Id : 3909005937 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which compound of the following is responsible for allergenic reactions?

Options :

1. Histamine

2. Lysine

3. Polylysine

4. Aphlatoxin

Question Number : 58 Question Id : 3909005938 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Peptidoglycan in bacterial cell wall is comprised of:

Options :

1. Lysine and arginine

2. NAM and NAG

3. Phospholipids and lipoproteins

4. Free fatty acids and proteins

Question Number : 59 Question Id : 3909005939 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

β-amylase is a carbohydrate degrading enzyme that releases:

Options :

1. Glucose

2. Fructose

3. Ribose

4. Maltose

Question Number : 60 Question Id : 3909005940 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

An example of Pickering emulsion in the food industry:

Options :

1. Sweetened condensed milk

2. Homogenized milk

3. Yoghurt

4. Cream

Question Number : 61 Question Id : 3909005941 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Ricotta cheese is prepared from:

Options :

1. Whole milk

2. Skim milk

3. Whey

4. Cream

Question Number : 62 Question Id : 3909005942 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

35 to 60 kGy irradiation is used for the sterilization of the following food commodity:

Options :

1. Milk

2. Meat

3. Fruits

4. Vegetables

Question Number : 63 Question Id : 3909005943 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which heat exchanger is preferred in ice-cream freezing process?

Options :

1. Shell and tube

2. Plate heat exchanger

3. Scraped surface heat exchanger

4. Adiabatic wheel heat exchanger

Question Number : 64 Question Id : 3909005944 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

From food structure standpoint, ice-cream is an example of a:

Options :

1. Emulsion

2. Gel

3. Suspension

4. Foam

Question Number : 65 Question Id : 3909005945 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which equipment is used for the measurement of freezing point of milk?

Options :

1. HPLC

2. Cryoscope

3. GC-MS

4. DSC

Question Number : 66 Question Id : 3909005946 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which assay is used for the estimation of total carbohydrates in foods?

Options :

1. Phenol-sulphuric acid assay

2. Karl Fisher Titration

3. Kjeldahl assay

4. Goldfish assay

Question Number : 67 Question Id : 3909005947 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

RDA stands for Recommended _____ Allowances.

Options :

1. Dose

2. Dairy

3. Dietary

4. Daily

Question Number : 68 Question Id : 3909005948 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

In some food processing plants, ____ peeling is used to remove skins from soft fruit and vegetables such as tomatoes.

Options :

1. Hand

2. Machine

3. Boiled

4. Caustic

Question Number : 69 Question Id : 3909005949 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Tea is made when the processed leaves of the tea plant are infused with ____.

Options :

1. Spices

2. Boiling water

3. Herbs

4. Enzyme

Question Number : 70 Question Id : 3909005950 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

____ coffee is prepared by forcing an atomized spray of very strong coffee extract through a jet of hot air.

Options :

1. Decaffeinated

2. Instant

3. Black

4. Espresso

Question Number : 71 Question Id : 3909005951 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Grapes for wine are harvested when they contain the optimum balance of ____ and acidity.

Options :

1. Color

2. Size

3. Sugar

4. Alcohol

Question Number : 72 Question Id : 3909005952 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The science and art of growing grapes for wine is called:

Options :

1. Vinification

2. Viniculture

3. Viticulture

4. Vineyard

Question Number : 73 Question Id : 3909005953 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

One of the most common physical tests performed on fats is a determination of one of the following parameter.

Options :

1. Melting point

2. Boiling point

3. Cooling point

4. Smoke point

Question Number : 74 Question Id : 3909005954 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which fruits produce ethylene gas during ripening?

Options :

1. Non-climacteric

2. Climacteric

3. Orange

4. Tree

Question Number : 75 Question Id : 3909005955 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which one of the most fermentable of all the sugars?

Options :

1. Sucrose

2. Maltose

3. Fructose

4. Glucose

Question Number : 76 Question Id : 3909005956 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

What is the average level of cholesterol in an egg?

Options :

1. 80 mg

2. 120 mg

3. 240 mg

4. 320 mg

Question Number : 77 Question Id : 3909005957 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Retortable pouches for packaging have how many layers?

Options :

1. Three

2. Two

3. Four

4. Five

Question Number : 78 Question Id : 3909005958 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Newer plastic materials for packaging contain corn starch, which makes them more:

Options :

1. Sanitary

2. Tough

3. Expensive

4. Biodegradable

Question Number : 79 Question Id : 3909005959 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following parameter is used to quantify the surface hydrophobicity of packaging films?

Options :

1. Solubility

2. Contact angle

3. WVTR

4. OTR

Question Number : 80 Question Id : 3909005960 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Sago starch has which type of crystallinity:

Options :

1. A type

2. B type

3. C type

4. D type

Question Number : 81 Question Id : 3909005961 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Pullulanase is an enzyme that is used to degrade:

Options :

1. Proteins

2. Lipids

3. Nucleic acids

4. Carbohydrates

Question Number : 82 Question Id : 3909005962 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The product of A × dextrose equivalent equals 100. Identify A.

Options :

1. Degree of polymerization

2. Degree of substitution

3. Degree of crystallinity

4. Degree of gelatinization

Question Number : 83 Question Id : 3909005963 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Transglutaminase enzymes are used for which of the following food application:

Options :

1. Deamination

2. Decarboxylation

3. Crosslinking

4. Isomerization

Question Number : 84 Question Id : 3909005964 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Aspartame is a ——— sweetener

Options :

1. Lipid-based

2. Peptide-based

3. Monosaccharide-based

4. Phenol-based

Question Number : 85 Question Id : 3909005965 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

An example of a bulking agent:

Options :

1. Alitame

2. Cyclamate

3. Polydextrose

4. Sucralose

Question Number : 86 Question Id : 3909005966 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The most common flour bleaching agent is:

Options :

1. Benzoyl peroxide

2. 2-isopropyl-5-methylphenol

3. 5-Isopropyl-2-methylphenol

4. Benzoyl nitromethane

Question Number : 87 Question Id : 3909005967 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The most common anti-caking agent used in the food industry:

Options :

1. 1-Methyl-4-(prop-1-en-2-yl)-cyclohex-1-ene

2. Calcium silicate

3. Glucose oxidase

4. Bentonite

Question Number : 88 Question Id : 3909005968 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

This method is used in food processing for removal of bad odours from food.

Options :

1. Flash distillation

2. Steam distillation

3. Batch distillation

4. Gas adsorption

Question Number : 89 Question Id : 3909005969 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Unit of thermal diffusivity is:

Options :

1. m^2/hr

2. $m^2/hr\ ^\circ C$

3. $kcal/m^2\ hr$

4. $kcal/m.\ hr\ ^\circ C$

Question Number : 90 Question Id : 3909005970 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The rate of energy transferred by convection to that by conduction is called

Options :

1. Stanton number

2. Nusselt number

3. Biot number

4. Peclet number

Question Number : 91 Question Id : 3909005971 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The unit of overall coefficient of heat transfer is

Options :

1. W/m^2K

2. W/m^2

3. W/mK

4. W/m

Question Number : 92 Question Id : 3909005972 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The product of Reynolds number and Prandtl number is known as

Options :

1. Stanton number

2. Biot number

3. Peclet number

4. Grashoff number

Question Number : 93 Question Id : 3909005973 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following is a unit of dynamic viscosity?

Options :

1. $[M^1 L^1 T^{-1}]$

2. $[M^1 L^{-1} T^{-1}]$

3. $[M^1 L^{-2} T^{-2}]$

4. $[M^1 L^{-2} T^2]$

Question Number : 94 Question Id : 3909005974 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Reynolds number (R_N) is given by (where h = Film coefficient, l = Linear dimension, V = Velocity of fluid, k = Thermal conductivity, t = Temperature, ρ = Density of fluid, c_p = Specific heat at constant pressure, and μ = Coefficient of absolute viscosity):

Options :

1. $R_N = hl/k$

2. $R_N = \mu\, c_p/k$

3. $R_N = \rho\, V\, l\, /\mu$

4. $R_N = V^2/t.c_p$

Question Number : 95 Question Id : 3909005975 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The ratio of void volume and total surface area of particles is defined as

Options :

1. Resistance

2. Hydraulic radius

3. Repulsion

4. Void age

Question Number : 96 Question Id : 3909005976 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following factor does the rate of filtration depend on?

Options :

1. Compressibility factor of the filtrate

2. Pressure

3. Relative humidity

4. Chemical reactivity

Question Number : 97 Question Id : 3909005977 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Cellulose was added in the pulping of certain fruit juices. What is it called? Was the decision of it being added in this process of filtration correct?

Options :

1. Filter cloth, yes

2. Filter aid, yes

3. Filter cloth, no

4. Filter aid, no

Question Number : 98 Question Id : 3909005978 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Screen capacity is expressed in terms of:

Options :

1. Tons/hr

2. Tons/ft^2

3. Tons

4. Tons/hr-ft^2

Question Number : 99 Question Id : 3909005979 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Evaporation in dairy industry is done under:

Options :

1. Vacuum

2. Heater

3. Dryer

4. Pasteurizer

Question Number : 100 Question Id : 3909005980 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which evaporators can be used when a low degree of concentration is required?

Options :

1. Falling film evaporator

2. Circular type evaporator

3. Tubular type evaporator

4. Plate type evaporator

Question Number : 101 Question Id : 3909005981 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Differential centrifugation relies on the differences in _____ of biological particles of different _____.

Options :

1. Size, density

2. Sedimentation rate, sizes and density

3. Size, structure

4. Mass, size

Question Number : 102 Question Id : 3909005982 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Crystallisation is based on the:

Options :

1. Difference in melting point

2. Difference in boiling point

3. Difference in pressure

4. Difference in solubility

Question Number : 103 Question Id : 3909005983 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Crystal phases can be inter-converted by varying

Options :

1. Temperature

2. Pressure

3. Size

4. Viscosity

Question Number : 104 Question Id : 3909005984 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

What is CMC?

Options :

1. Critical micelle concentration

2. Cellular macromolecular concentration

3. Critical macromolecular concentration

4. Cellular macroscopic concentration

Question Number : 105 Question Id : 3909005985 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following is true about turbulent flow?

Options :

1. N_{re} greater than 2000

2. N_{re} greater than 4000

3. N_{re} greater than 5000

4. N_{re} greater than 6000

Question Number : 106 Question Id : 3909005986 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

What is the physical significance of drag coefficient?

Options :

1. It is drag force divided by projected area and velocity head

2. It is the ratio of pipe wall shear stress and velocity head

3. It is the ratio of inertial forces to viscous force

4. It is the ratio of inertial force to surface tension force

Question Number : 107 Question Id : 3909005987 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

A ball mill uses _____

Options :

1. Impact

2. Heat

3. Sound

4. Shear

Question Number : 108 Question Id : 3909005988 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following gases are evolved during putrefaction?

Options :

1. Carbon dioxide

2. Hydrogen

3. Nitrogen

4. Oxygen

Question Number : 109 Question Id : 3909005989 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Radiation dryers use _____

Options :

1. Ultraviolet rays

2. Infrared radiation

3. Visible range

4. Radio waves

Question Number : 110 Question Id : 3909005990 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following enzyme is used in cheese manufacturing?

Options :

1. Pepsin

2. Rennet

3. Amylase

4. Lipase

Question Number : 111 Question Id : 3909005991 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Freeze drying of foods increases:

Options :

1. Contact angle

2. Porosity

3. Expansion ratio

4. Sugar content

Question Number : 112 Question Id : 3909005992 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

According to the Codex Alimentarius, "Cholesterol free" food products are those in which:

Options :

1. Cholesterol is less than 2 mg

2. Cholesterol is less than 5 mg

3. Cholesterol is less than 10 mg

4. Cholesterol is less than 20 mg

Question Number : 113 Question Id : 3909005993 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

According to the Codex Alimentarius, "High fiber" food products are those in which:

Options :

1. Fiber content is more than 1 g per serving

2. Fiber content is more than 2 g per serving

3. Fiber content is more than 3 g per serving

4. Fiber content is more than 5 g per serving

Question Number : 114 Question Id : 3909005994 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Water activity is related to:

Options :

1. Vitamin content

2. Equilibrium relative humidity

3. Contact angle

4. pH

Question Number : 115 Question Id : 3909005995 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Size exclusion chromatography is used for the quantification of:

Options :

1. Retention time

2. Intensity

3. Weight-average molecular weight

4. Contact angle

Question Number : 116 Question Id : 3909005996 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

All fruit juices are acidic except:

Options :

1. Orange

2. Apple

3. Cantaloupe

4. Grape

Question Number : 117 Question Id : 3909005997 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Isoelectric point of casein is:

Options :

1. 3.6

2. 4.6

3. 5.6

4. 6.6

Question Number : 118 Question Id : 3909005998 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The critical pH below which foods are termed as "high-acid foods"

Options :

1. 3.0

2. 4.0

3. 4.6

4. 5.5

Question Number : 119 Question Id : 3909005999 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following has a tuning fork like structure?

Options :

1. Triacylglycerol

2. Cholesterol

3. β-Carotene

4. Lycopene

Question Number : 120 Question Id : 3909006000 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Glucose has one of the following shape:

Options :

1. Tree conformation

2. Chair conformation

3. H-conformation

4. Z-conformation