National Testing Agency

Question Paper Name:	Food and Nutrition 10th November 2019 Shift 1
Subject Name:	Food and Nutrition
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Display Marks:	Yes

Food and Nutrition

Group Number :	1
Group Id :	7077564
Group Maximum Duration :	0
Group Minimum Duration :	120
Revisit allowed for view? :	No
Revisit allowed for edit? :	No
Break time:	0
Group Marks:	100

Food and Nutrition

Section Id :	7077565
Section Number :	1
Section type :	Online
Mandatory or Optional:	Mandatory
Number of Questions:	100
Number of Questions to be attempted:	100
Section Marks:	100
Display Number Panel:	Yes
Group All Questions:	No

Sub-Section Number:	1
Sub-Section Id:	7077565
Question Shuffling Allowed :	Yes

Question Number : 1 Question Id : 707756331 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

One of the causes for decreased immunity is_____.

1. Over nutrition
2. Fatty foods
3. Drinking water
4. Under nutrition

Question Number : 2 Question Id : 707756332 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Nutrient requirements vary according to _____.

1. Age and gender
2. Religion
3. Food availability
4. Economic status

Question Number : 3 Question Id : 707756333 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Difficulty in identifying red and green is called as

1. Night blindness
2. Lazy eye
3. Color blindness
4. Short sightedness

Question Number : 4 Question Id : 707756334 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Identify the female sex hormone produced by ovaries

1. Androgen
2. Progesterone
3. Testosterone
4. All the above

Question Number : 5 Question Id : 707756335 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The organ responsible for urine formation is

1. Liver
2. Lung
3. Heart
4. Kidney

Question Number : 6 Question Id : 707756336 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The unit used to express blood pressure is :

1. mmHg
2. mm/ l
3. ml/Hg
4. Mm/ Hg

Question Number : 7 Question Id : 707756337 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The normal human body temperature is

1. 37°C
2. 37°F
3. 39°C
4. 39°F

Question Number : 8 Question Id : 707756338 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The amount of heat energy required to raise the temperature of 1 kg of water by 1°C at normal

atmospheric pressure is _____

1. One joule
2. One kilojoule
3. One kilocalorie
4. One calorie

Question Number : 9 Question Id : 707756339 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The major cause for overweight & obesity is _____

1. Micronutrient deficiency
2. Energy imbalance
3. Urbanization
4. Hereditary causes

Question Number : 10 Question Id : 707756340 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Milk is a good source of _____

1. Phosphorus
2. Iron
3. Calcium
4. Energy

Question Number : 11 Question Id : 707756341 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Humectants are used to _____ moisture in foods

1. Expel
2. Dry
3. Retain
4. Heat

Question Number : 12 Question Id : 707756342 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Enzymatic browning is observed in freshly cut _____

1. Sugarcane
2. Apple
3. Carrot
4. Meat

Question Number : 13 Question Id : 707756343 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The protein content of Soybean is _____

1. 20%
2. 70%
3. 5%
4. 42%

Question Number : 14 Question Id : 707756344 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Anemia is caused due low intake of

1. Dietary iron
2. Vitamin C
3. Dietary fiber
4. Folic acid

Question Number : 15 Question Id : 707756345 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Presence of edema is characteristic feature in _____

1. Marasmus
2. Anorexia nervosa
3. Cancer
4. Kwashiorkar

Question Number : 16 Question Id : 707756346 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Blood proteins are _____ in nature

1. Neutral
2. Acidic
3. Basic
4. Intermediate

Question Number : 17 Question Id : 707756347 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

A balanced diet consists of _____

1. Only proteins
2. Only carbohydrates
3. Combination of carbohydrates and proteins
4. All essential nutrients and vitamins

Question Number : 18 Question Id : 707756348 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The bioactive compounds in fruits & vegetables are called

1. Food supplements
2. Phytonutrients
3. Neutraceuticals
4. Xenobiotics

Question Number : 19 Question Id : 707756349 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The increase in diabetes and obesity in India is due to

1. Poor diet and lack of physical activity
2. High calorie diets
3. Poor diet
4. Sedentary lifestyle

Question Number : 20 Question Id : 707756350 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

In therapeutic nutrition food is fed through _____

1. Enteral route.
2. Parenteral and enteral routes
3. Intravenous route
4. Oral route only

Question Number : 21 Question Id : 707756351 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The astringent quality of dates is due to the presence of _____

1. Ascorbic acid
2. Oxalates
3. Tannins
4. Citric acid

Question Number : 22 Question Id : 707756352 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Dietary supplements include _____

1. Vitamins, minerals, herbs, or products made from plants.
2. Vitamins and minerals
3. Enzymes and dietary fibers
4. Plant products only.

Question Number : 23 Question Id : 707756353 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

In the Indian diet, carbohydrates provide _____ of calories

1. 25-35 %
2. 45-50%
3. 55-65%
4. 80 %

Question Number : 24 Question Id : 707756354 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The spoilage of various fats is known as _____

1. Oxidation
2. Rancidity
3. Enzymatic Browning
4. Caramelization

Question Number : 25 Question Id : 707756355 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The richest source of vitamin E is

1. Wheat germ oil
2. Rice
3. Wheat
4. Corn

Question Number : 26 Question Id : 707756356 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The vitamin involved in coagulation of blood is _____

1. Vitamin B_1
2. Vitamin C
3. Vitamin A
4. Vitamin K

Question Number : 27 Question Id : 707756357 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The deficiency of Thiamine is known as _____

1. Beri-beri
2. Scurvy
3. Keratomalacia
4. Siderosis

Question Number : 28 Question Id : 707756358 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Bones and teeth contain about ____ of the body's calcium

1. 50%
2. 1%
3. 99%
4. 10%

Question Number : 29 Question Id : 707756359 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The most important extracellular electrolyte is _____

1. Sodium
2. Potassium
3. Calcium
4. Nitrogen

Question Number : 30 Question Id : 707756360 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The protein content present in 100 g of chicken eggs is _____

1. 2.6 g
2. 12.6 g
3. 20.6 g
4. 120.6 g

Question Number : 31 Question Id : 707756361 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Egg yolk is a rich source of _____

1. cholesterol
2. phospholipids
3. lipoproteins
4. steroids

Question Number : 32 Question Id : 707756362 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The calcium requirement during pregnancy is _____

1. 800mg
2. 750mg
3. 1000mg
4. 1200mg

Question Number : 33 Question Id : 707756363 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Dietary supplements are those which :

1. Provide benefits upon one or more physiological functions of the body
2. Alter psychic ability
3. are Natural foods with health benefits
4. provide benefits to specific organs

Question Number : 34 Question Id : 707756364 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The commonly occurring monosaccharides in our diet are :

1. glucose and sucrose
2. glucose and lactose
3. glucose and fructose
4. mannose and sucrose

Question Number : 35 Question Id : 707756365 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The vitamin that helps in the formation of collagen is

1. Vitamin A
2. Vitamin B
3. Vitamin C
4. Vitamin K

Question Number : 36 Question Id : 707756366 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The full form of BMI is :

1. Body Mass Index
2. Body Measure Index
3. Body Mass Indicator
4. Bone Mass Index

Question Number : 37 Question Id : 707756367 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The supplementation of the following vitamin to children can prevent night blindness:

1. Thiamine
2. Niacin
3. Vitamin C
4. Vitamin A

Question Number : 38 Question Id : 707756368 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which is the Dry Heat Method among the following :

1. Blanching
2. Baking
3. Braising
4. Poaching

Question Number : 39 Question Id : 707756369 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following parameter is more relevant to bread quality?

1. Softness and volume
2. Chewiness and softness
3. Weight and volume
4. Size and softness

Question Number : 40 Question Id : 707756370 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The Hedonic scale used in sensory analysis has how many points?

1. Six
2. Twelve
3. Five
4. Nine

Question Number : 41 Question Id : 707756371 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which is the strongest feeling that triggers food intake?

1. Hunger
2. Smell
3. Non-vegetarian food
4. Accessibility

Question Number : 42 Question Id : 707756372 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Anorexia nervosa is

1. Greater liking for food
2. Compulsive eating
3. A forced starvation
4. Nervousness in behavior

Question Number : 43 Question Id : 707756373 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The principle of Thin layer chromatography is :

1. Electrophoresis
2. Electrical mobility
3. Gravimetry
4. Adsorption

Question Number : 44 Question Id : 707756374 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The non-permitted color used as a common adulterant in turmeric is :

1. Malachite green
2. Metanil yellow
3. Crimson blue
4. White sand

Question Number : 45 Question Id : 707756375 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The full form of HACCP is:

1. Hazard Analysis and Critical Control Parameters
2. Hazard Analysis and Critical Control Points
3. Hazards and Critical Control Points
4. Hazard Analysis and Consumer Control Points

Question Number : 46 Question Id : 707756376 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The FSSAI was established under Food Safety and Standards Act in which year

1. 2000
2. 2004
3. 2005
4. 2006

Question Number : 47 Question Id : 707756377 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The major objective of Food Preservation is :

1. To keep food safe
2. Retain quality of food
3. To prevent decomposition of food
4. To increase consumption

Question Number : 48 Question Id : 707756378 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The most common means by which Salmonella bacteria are usually spread:

1. Raw meats eggs, poultry.
2. Pickled vegetables.
3. Home-canned vegetables.
4. Raw vegetables

Question Number : 49 Question Id : 707756379 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Food additives are generally used to:

1. Protect nutrients
2. Disguise faulty products
3. Destroy microbes
4. Enhance appearance

Question Number : 50 Question Id : 707756380 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

GM corn has been developed by introducing a gene from which soil bacteria :

1. Pseudomonas
2. Saccharomyces cerevisiae
3. Bacillus thuringiensis
4. Escherichia coli

Question Number : 51 Question Id : 707756381 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which GM crop was first to be grown before maize in the USA and also traded internationally:

1. GM Soya
2. GM tomato
3. GM potato
4. GM papaya

Question Number : 52 Question Id : 707756382 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

In which of the following products, crispiness is a desired quality attribute?

1. Cake
2. Bread
3. Ice-cream
4. Rusk

Question Number : 53 Question Id : 707756383 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Certified food for Jews is known as :

1. Kosher certified
2. FSSAI Certified
3. Any food certified by international agency
4. Halal certified

Question Number : 54 Question Id : 707756384 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which type of fats are known to be heart protective by lowering blood cholesterol:

1. Monounsaturated fats
2. Saturated fats
3. Polyunsaturated fats
4. Trans fatty acids

Question Number : 55 Question Id : 707756385 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The most potent and important function of Vitamin E is :

1. Anti-microbial
2. Anti-oxidant
3. Anti-malarial
4. Anti- fungal

Question Number : 56 Question Id : 707756386 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Effervescence on addition of a few drops of hydrochloric acid to jaggery, indicates the presence of :

1. Baking soda
2. Artificial color
3. Mineral acid
4. Washing soda

Question Number : 57 Question Id : 707756387 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Aflatoxins are found on the following crops :

1. Groundnuts, cottonseed, maize
2. Carrot, Maize, Cotton
3. Peas, Groundnuts, Corn
4. Corn, Sugarcane, Carrot

Question Number : 58 Question Id : 707756388 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The process of discoloration of Fruits and vegetables when bruised or cut is known as :

1. Caramelization
2. Sulfiting
3. Dehydration
4. Enzymatic browning

Question Number : 59 Question Id : 707756389 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

This date helps specify when a product is at its peak freshness :

1. Best date to use
2. Sell by date
3. Best before date
4. Expiry date

Question Number : 60 Question Id : 707756390 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Blanching of foods is done to :

1. Inactivate enzymes.
2. Remove microorganisms.
3. Keep out of microorganisms.
4. Killing of microorganisms.

Question Number : 61 Question Id : 707756391 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

What is the full form of FDA?

1. Fruit and Dose Administration
2. Food and Drug Administration
3. Food and Dose Administration
4. Fruit and Drug Administration

Question Number : 62 Question Id : 707756392 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

One of the uses of Turmeric in pickling _____

1. Flavor enhancer
2. Preservative
3. Taste enhancer
4. Acidulant

Question Number : 63 Question Id : 707756393 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Excessive Caffeine intake in older people is a risk factor for :

1. Loss of hair
2. Loss of memory
3. Bone loss
4. Weight loss

Question Number : 64 Question Id : 707756394 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The organ susceptible for damage due to excessive intake of alcohol is :

1. Liver
2. Heart
3. Nerves
4. Stomach

Question Number : 65 Question Id : 707756395 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The calorific value of 1 g of edible fat is :

1. 9.6 calories
2. 4.7 kilocalories
3. 9.1 kilojoules
4. 9.0 kilocalories

Question Number : 66 Question Id : 707756396 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Kwashiorkar is a condition caused due to deficiency of :

1. Energy and vitamin A
2. Protein and Energy
3. Energy and calcium
4. Protein and calcium

Question Number : 67 Question Id : 707756397 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The natural sugar found in fruits is :

1. Lactose
2. Fucose
3. Sucrose
4. Fructose

Question Number : 68 Question Id : 707756398 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following is a rich source of Citrate:

1. Orange
2. Apple
3. Banana
4. Lemon

Question Number : 69 Question Id : 707756399 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The food group which has been cultivated since prehistoric times:

1. Cereals
2. Fruits
3. Vegetables
4. Pulses

Question Number : 70 Question Id : 707756400 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Animal foods do not contain

1. Vitamin A
2. Essential amino acids
3. Dietary fiber
4. Fatty acids

Question Number : 71 Question Id : 707756401 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

BMR _____ with advancing age

1. Remain constant
2. Fluctuates
3. Decreases
4. Increases

Question Number : 72 Question Id : 707756402 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which among the following is an essential amino acid?

1. Proline
2. Asparagine
3. Methionine
4. Tyrosine

Question Number : 73 Question Id : 707756403 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

A feeding technique by intravenous route is called _____

1. Enteral nutrition
2. Oral nutrition
3. Intravenous nutrition
4. Parenteral nutrition

Question Number : 74 Question Id : 707756404 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Hydrolytic rancidity of fats and oils results from the liberation of

1. Glycerol
2. Triglycerides
3. Ammonia
4. Free fatty acids

Question Number : 75 Question Id : 707756405 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

_____ is the most abundant anion in the intracellular fluid

1. Sodium
2. Potassium
3. Chloride
4. All of the above

Question Number : 76 Question Id : 707756406 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

What is the BMI of a person whose height is 1.65meters and weight is 75Kg?

1. 21.24 Kg/m^2
2. 24.22 Kg/m^2
3. 19.89 Kg/m^2
4. 27.57 Kg/m^2

Question Number : 77 Question Id : 707756407 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following statement is incorrect?

1. Pulse rate can be recorded in radial, apical and carotid regions
2. Bradycardia is heart rate more 100 bpm
3. Systolic pressure of blood is 120mmHg
4. Diastolic pressure of blood is 80mmHg

Question Number : 78 Question Id : 707756408 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following equipment is not used in indirect calorimetry?

1. Benedict's oxy calorimeter
2. Benedict Roth Spirometer
3. Max Plank respirometer
4. Bomb calorimeter

Question Number : 79 Question Id : 707756409 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Weakness in the muscles and little energy to work is symptomatic to which disease?

1. Beriberi
2. Goiter
3. Pellagra
4. Cheilosis

Question Number : 80 Question Id : 707756410 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which among the following is not a sensory characteristic of food?

1. Appearance
2. Taste
3. Flavour
4. Composition

Question Number : 81 Question Id : 707756411 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The common metal contaminant in fish is

1. Lead
2. Iodine
3. Tin
4. Selenium

Question Number : 82 Question Id : 707756412 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

In H5N1, H and N stand for

1. Haemophilus and Neuron
2. Haemagglutinin and Neuraminidase
3. Haemoglobin and Neutralization
4. None of these

Question Number : 83 Question Id : 707756413 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Deoxynivalenol is a toxic fungal metabolite of which species?

1. Aspergillus
2. Mucor
3. Pencillium
4. Fusarium

Question Number : 84 Question Id : 707756414 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The qualitative and/or quantitative evaluation of the nature of adverse health effects associated with biological, chemical and physical agents in food is _____

1. Hazard identification
2. Hazard characterization
3. Exposure assessment
4. Risk characterization

Question Number : 85 Question Id : 707756415 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following statement is incorrect

1. Thawed foods can be re-frozen
2. Thawing is performed in an approved sink
3. Produce is performed in an approved sink
4. Food should be prepared in clean area

Question Number : 86 Question Id : 707756416 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

In 1994, Calgene, a biotechnology company from California, USA, genetically engineered a tomato variety named as

1. FlavrSavr
2. Calgene
3. California tomato
4. Red Tomato

Question Number : 87 Question Id : 707756417 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Most concerns about GM foods raised by the Environmental activists, religious organizations, public interest groups, professional associations are

1. Environmental hazards
2. Human health risks
3. Economic concerns
4. All of the above

Question Number : 88 Question Id : 707756418 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following is not a food law established in India?

1. Plant Protection Order
2. Food Safety and Standards Act
3. Edible Oils Packaging (Regulation) Order
4. Fruit Products Order

Question Number : 89 Question Id : 707756419 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Take a cotton piece soaked in liquid paraffin and rub the outer green surface of a small part of green vegetable. If the cotton turns, green, we can say the vegetable is adulterated with ____

1. Sudan red
2. Malachite green
3. Brick powder
4. Mineral acid

Question Number : 90 Question Id : 707756420 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following is not recommended for the management of diabetes?

1. Small meals at frequent intervals
2. Regular exercise and physical activity
3. Intake of soft drinks and packed fruit juices
4. Intake of whole fruits

Question Number : 91 Question Id : 707756421 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which mineral can help in balancing the sodium levels in the cells?

1. Phosphorus
2. Magnesium
3. Selenium
4. Potassium

Question Number : 92 Question Id : 707756422 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

DASH stands for

1. Dietary Approaches to Stop Hypertension
2. Dietary Approaches to Stop Hyperemesis
3. Dietary Advice to Stop Hypertension
4. Diet Activity to Stop Hypertension

Question Number : 93 Question Id : 707756423 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following has the best protein quality?

1. Wheat
2. Sprouts
3. Pulses
4. Milk

Question Number : 94 Question Id : 707756424 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which solvent is commonly used to determine fat content?

1. Ethyl alcohol
2. Petroleum ether
3. Hydrochloric acid
4. Benzoic acid

Question Number : 95 Question Id : 707756425 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

A diet which provides all the essential nutrients in sufficient quantities to meet our body needs is a

1. Therapeutic diet
2. Modified diet
3. Balanced diet
4. Soft diet

Question Number : 96 Question Id : 707756426 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which among the following is a frozen dessert?

1. Mayonnaise
2. Ice-cream
3. Curds
4. Cheese

Question Number : 97 Question Id : 707756427 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Glycogen is a

1. Monosaccharide
2. Disaccharide
3. Hexose
4. Polysaccharide

Question Number : 98 Question Id : 707756428 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The scheme started by the government to improve the nutritional and health status of children of age group 0-6 years is

1. ICMR
2. ICDS
3. ICAR
4. NIN

Question Number : 99 Question Id : 707756429 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The energy value of foods is expressed in

1. Pascal
2. Calorie
3. Curie
4. Grams

Question Number : 100 Question Id : 707756430 Question Type : MCQ Option Shuffling : No Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Table salt is fortified with which mineral?

1. Iodine
2. Calcium
3. Selenium
4. Iron