Question Paper Preview

Question Paper Name: Food Technology 11th May 2018 Shift2
Subject Name: Food Technology
Duration: 120

Food Technology

Display Number Panel: Yes
Group All Questions: No

Question Number : 1 Question Id : 2203605641 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The angle of rotation per residue in α helical structure of protein is

Options :

1. 100°

2. 120°

3. 150°

4. 260°

Question Number : 2 Question Id : 2203605642 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

_____ is responsible for staling of bread.

Options :

1. Gelatinization

2. Retro gradation

3. Hydrolysis of starch

4. Baking of starch

Question Number : 3 Question Id : 2203605643 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following vitamin is responsible for blood clotting?

Options :

1. Vitamin E

2. Vitamin D

3. Vitamin A

4. Vitamin K

Question Number : 4 Question Id : 2203605644 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Vitamin E favors the absorption of

Options :

1. Calcium

2. Phosphorus

3. Iron

4. Zinc

Question Number : 5 Question Id : 2203605645 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The non-digestible carbohydrates are collectively known as

Options :

1. Fats

2. Fibers

3. Proteins

4. Minerals

Question Number : 6 Question Id : 2203605646 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

One calorie of energy is equivalent to _____ joules.

Options :

1. 3.821

2. 2.328

3. 4.363

4. 4.184

Question Number : 7 Question Id : 2203605647 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The percentage of adsorbed nitrogen retained in the body represents

Options :

1. True protein value

2. Net protein content

3. Biological value (bv) of protein

4. Calorific value

Question Number : 8 Question Id : 2203605648 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The red color of ripened tomato is due to pigment of

Options :

1. Xanthophyll

2. Crytoxanthine

3. Carotenoids

4. Lycopene

Question Number : 9 Question Id : 2203605649 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Hydrogenation of oils decreases their nutritional quality by

Options :

1. Increasing unsaturation of fatty acids

2. Decreasing level of essential fatty acids

3. Decreasing saturation of fatty acids

4. Formation of trans-fatty acids

Question Number : 10 Question Id : 2203605650 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Peroxide value of stored oil indicates degree of

Options :

1. Hydrolysis

2. Reversion of oil

3. Oxidation of oil

4. Lipolysis

Question Number : 11 Question Id : 2203605651 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The gluten formed in refined wheat flour during dough development is due to the interaction of

Options :

1. Albumin + Prolamin

2. Globulin + Glutelin

3. Prolamin + Glutelin

4. Albumin + Glutelin

Question Number : 12 Question Id : 2203605652 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The use of iodized salt is recommended for the prevention of _____ disease.

Options :

1. Anameia

2. Goiter

3. Pellagra

4. Beribery

Question Number : 13 Question Id : 2203605653 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Tofu is

Options :

1. Maize protein

2. Wheat protein

3. Soybean protein

4. Rice protein

Question Number : 14 Question Id : 2203605654 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following cereals contain highest percentage of protein content?

Options :

1. Sorghum

2. Pearl Millet

3. Maize

4. Brown rice

Question Number : 15 Question Id : 2203605655 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

In case of jelly, the phenomenon of spontaneous exudation of fluid from a gel is known as _____.

Options :

1. Foggy jelly

2. Weeping jelly

3. Synegy jelly

4. Cloudy jelly

Question Number : 16 Question Id : 2203605656 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Parboiling is used in Asian countries for grain processing. Parboiling technique is generally applied to _____.

Options :

1. Millets

2. Wheat

3. Maize

4. Rice

Question Number : 17 Question Id : 2203605657 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Khoa is prepared by continuous boiling of milk until desired concentration is achieved. What is the percentage of total solids present in Khoa?

Options :

1. 75-78%

2. 82-85%

3. 65-72%

4. 92-95%

Question Number : 18 Question Id : 2203605658 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The finishing or end point of jam cannot be determined by

Options :

1. Drop test

2. Jel test

3. Sheet test

4. Refractometer test

Question Number : 19 Question Id : 2203605659 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The milling process results in some loss of food value. The refinement of cereal grains results in the loss of which of the following vitamins?

Options :

1. C

2. B complex

3. K

4. E

Question Number : 20 Question Id : 2203605660 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following is a good source of invert sugar?

Options :

1. Apple

2. Potato

3. Banana

4. Honey

Question Number : 21 Question Id : 2203605661 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

_____ oil contains erucic acid.

Options :

1. Sunflower

2. Ground nut

3. Mustard

4. Soybean

Question Number : 22 Question Id : 2203605662 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Compared to other mammals, Rigor mortis in fish is relatively _____.

Options :

1. Similar

2. Shorter

3. Longer

4. Higher

Question Number : 23 Question Id : 2203605663 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

COB test is used for testing _____.

Options :

1. Suitability of milk for sterilization

2. Butter consistency

3. Homogenization efficiency

4. Adequacy of pasteurization of milk

Question Number : 24 Question Id : 2203605664 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Gossypol is found in

Options :

1. Mustard

2. Groundnut

3. Soybean

4. Cottonseed

Question Number : 25 Question Id : 2203605665 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Constituent that is most significantly different between kulfi and ice cream is

Options :

1. Sugar

2. Proteins

3. Incorporated air

4. Fat

Question Number : 26 Question Id : 2203605666 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The traveler's dysentery is caused due to

Options :

1. *Vibrio parahaemolyticus*

2. *Salmonella typhi*

3. *Escherichia coli*

4. *Shigella flexneri*

Question Number : 27 Question Id : 2203605667 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The major locomotor structure in bacteria is

Options :

1. Pili

2. Cilia

3. Flagella

4. Fimbriae

Question Number : 28 Question Id : 2203605668 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The obligate halophile bacteria require high _____.

Options :

1. pH

2. Salt

3. Temperature

4. Pressure

Question Number : 29 Question Id : 2203605669 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The z value is indicated in _____.

Options :

1. Minute

2. Number

3. Log number

4. Degree Centigrade

Question Number : 30 Question Id : 2203605670 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

D value is indicated in _____.

Options :

1. Log number

2. Minute

3. Degree centigrade

4. Degree Fahrenheit

Question Number : 31 Question Id : 2203605671 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Hops are used in manufacturing of _____.

Options :

1. Wine

2. Beer

3. Brandy

4. Vodka

Question Number : 32 Question Id : 2203605672 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Sauerkraut is prepared from _____.

Options :

1. Fermented grapes

2. Fermented apples

3. Fermented cabbage

4. Fermented soyabean

Question Number : 33 Question Id : 2203605673 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Sarcina sickness in beer is caused by

Options :

1. *Saccharomyces cerevisiae*

2. *Saccharomyces carlsbergensis*

3. *Zygomonas anaeroium*

4. *Pediococcus cerevisiae*

Question Number : 34 Question Id : 2203605674 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Antibiotic "Nisin" is produced by

Options :

1. *Achromobacter perolens*

2. *Pseudomonas graveolens*

3. *Streptococcus lactis*

4. *Pseudomonas mucidolens*

Question Number : 35 Question Id : 2203605675 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Fishy odour in eggs is caused by

Options :

1. *Achromobacter perolens*

2. *Enterobacter cloacae*

3. *Pseudomonas mucidolens*

4. *Escherichia coli*

Question Number : 36 Question Id : 2203605676 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

An actively growing culture of *Acetobacter aceti* is added to vigorously aerated fermented fruit juice medium containing 10 g L^{-1} ethanol to produce vinegar. After some time, the ethanol concentration in the medium is 0.8 g L^{-1} and acetic acid produced is 8.4 g L^{-1}. What is the conversion efficiency of the process with respect to theoretical yield?

Options :

1. 90

2. 50

3. 30

4. 70

Question Number : 37 Question Id : 2203605677 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Prolonged fermentation of cocoa seeds leads to "off-taste" due to the release of

Options :

1. Carbon dioxide

2. Glucose

3. Short chain fatty acids

4. Phospholipids

Question Number : 38 Question Id : 2203605678 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Enzyme lipase is likely to attack fat globules _____.

Options :

1. Before homogenization

2. After homogenization

3. Before cream separation

4. After pasteurization

Question Number : 39 Question Id : 2203605679 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Bacteriostatic method of food preservation _____.

Options :

1. Destroys all bacteria

2. Extends stationery phase of bacterial growth

3. Kills all pathogenic bacteria only

4. Extends log phase of bacterial growth

Question Number : 40 Question Id : 2203605680 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Chief type of cells in the edible part of most of the fruits and vegetables are _____.

Options :

1. Epidermal cells

2. Parenchyma cells

3. Phloem

4. Xylem

Question Number : 41 Question Id : 2203605681 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following is a Gram positive bacteria?

Options :

1. *Listeria monocytogenes*

2. *Proteus vulgaris*

3. *Salmonella typhi*

4. *Shigella dysenteriae*

Question Number : 42 Question Id : 2203605682 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Thermal destruction of microorganisms follows _____ kinetics.

Options :

1. Zero order

2. First order

3. Second order

4. Fractional order

Question Number : 43 Question Id : 2203605683 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Sauerkraut is a type of _____.

Options :

1. Meat

2. Fermented cabbage

3. Fermented cereal based product

4. Wine

Question Number : 44 Question Id : 2203605684 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following organism is used in Tempeh production?

Options :

1. *Aspergillus oryzae*

2. *Rhizopus oligosporus*

3. *Aspergillus niger*

4. *Neurospora sitophila*

Question Number : 45 Question Id : 2203605685 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Cider is the product obtained from the fermentation of _____.

Options :

1. Plum

2. Peach

3. Apple

4. Distillation of wine

Question Number : 46 Question Id : 2203605686 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Red milk is caused by species of _____.

Options :

1. *Pseudomonas*

2. *Serratia*

3. *Geotrichum*

4. *Aspergillus*

Question Number : 47 Question Id : 2203605687 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Sulfide stinker is caused by _____.

Options :

1. *Penicillium* spp.

2. *Clostridium nigrificans*

3. *Bacillus* spp.

4. *Alcaligenes viscolactis*

Question Number : 48 Question Id : 2203605688 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Kinchi is also known as _____.

Options :

1. pickled cucumber

2. pickled olives

3. pickled onion

4. pickled cabbage

Question Number : 49 Question Id : 2203605689 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Ale is made from _____.

Options :

1. fruits

2. vegetables

3. malt

4. carrots

Question Number : 50 Question Id : 2203605690 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Suspected colonies of *Staphylococcus aureus* when grown on Baird-Parker medium shall show _____.

Options :

1. Coagulase activity

2. Protease activity

3. Catalase activity

4. Invertase activity

Question Number : 51 Question Id : 2203605691 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The vitamin injected in new born is _____.

Options :

1. Vitamin A

2. Vitamin B1

3. Vitamin C

4. Vitamin K

Question Number : 52 Question Id : 2203605692 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Red colour in water melon is due to _____.

Options :

1. Lycopene

2. Chlorophyll

3. Xanthophyll

4. Gibberellin

Question Number : 53 Question Id : 2203605693 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

ICMR recommendations for daily dietary intake of vitamins A and C by an adult Indian man are _____.

Options :

1. 350 µg retinol and 25 mg vitamin C

2. 600 µg retinol and 40 mg vitamin C

3. 450 µg retinol and 25 mg vitamin C

4. 750 µg retinol and 40 mg vitamin C

Question Number : 54 Question Id : 2203605694 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Slaughter house is also known as _____.

Options :

1. Pilot plant

2. Bakery

3. Closet

4. Abattoir

Question Number : 55 Question Id : 2203605695 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

What does Glycemic Index of a carbohydrate show?

Options :

1. It shows which other nutrient it is being ingested with

2. It shows how quickly a carbohydrate increases blood sugar levels

3. It shows how quickly a carbohydrate is digested

4. It shows the amount of glycine present

Question Number : 56 Question Id : 2203605696 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

In wheat dough, starch is converted into sugar by the action of _____.

Options :

1. Zymase

2. Protease

3. Lipase

4. Amylase

Question Number : 57 Question Id : 2203605697 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Naturally occurring pigments in foods are generally water-soluble. Identify the one pigment which is oil soluble

Options :

1. Curcumin

2. Anthocyanins

3. Carotenes

4. Betalains

Question Number : 58 Question Id : 2203605698 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the below vitamins is an antioxidant?

Options :

1. Vitamin D

2. Vitamin C

3. Vitamin A

4. Vitamin B

Question Number : 59 Question Id : 2203605699 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The odour observed when garlic is cut or processed is due to the formation of _____.

Options :

1. Diallyl disulfide

2. Diacetyl

3. Benzaldehyde

4. Ethyl butyrate

Question Number : 60 Question Id : 2203605700 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The sweetest sugar is _____.

Options :

1. Glucose

2. Fructose

3. Sucrose

4. Galactose

Question Number : 61 Question Id : 2203605701 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Food or part of a food that may impart medical or health benefits including treatment or prevention of diseases is known as _____.

Options :

1. Nutraceutical

2. Pharmaceutical

3. Drug

4. Specialty food

Question Number : 62 Question Id : 2203605702 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Green tea is considered to be a more healthy option than black tea because

Options :

1. It has high content of polyphenols

2. It does not require any sweetener during tea preparation

3. It is richer in the arubigin

4. It has no microbial load

Question Number : 63 Question Id : 2203605703 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The common name for semolina is

Options :

1. Dalia

2. Rava

3. Seiji

4. Su

Question Number : 64 Question Id : 2203605704 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Pheophytin is _____ in colour.

Options :

1. red

2. brown

3. purple

4. yellow

Question Number : 65 Question Id : 2203605705 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Koumiss was traditionally made from _____ milk.

Options :

1. Goat

2. Sheep

3. Mare

4. Cow

Question Number : 66 Question Id : 2203605706 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Marbling refers to _____ fat.

Options :

1. intra muscular

2. muscular

3. total

4. subcutaneous

Question Number : 67 Question Id : 2203605707 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Unplanned crystallization of sugar in a confection is called _____.

Options :

1. winnowing

2. panning

3. engrossing

4. fudging

Question Number : 68 Question Id : 2203605708 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The objective of dry milling of corn is to _____.

Options :

1. Remove endosperm and bran and recover germ

2. Remove bran and germ and recover endosperm

3. Remove bran and germ and recover starch

4. Remove starch and bran and recover germ

Question Number : 69 Question Id : 2203605709 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the followings is NOT the objective of parboiling of paddy?

Options :

1. Reduction of nutrients during milling

2. Increasing total and head yield of rice

3. Salvaging wet and damaged paddy

4. preventing rice from microbial spoilage

Question Number : 70 Question Id : 2203605710 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

In controlled atmospheric storage _____ gas is used.

Options :

1. CO_2

2. He

3. H_2

4. Oxygen

Question Number : 71 Question Id : 2203605711 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

On cooking, nitric myoglobin of cured meat is converted to _____.

Options :

1. Nitrosomyoglobin

2. Nitrosohemocyanin

3. Nitrosohemoglobin

4. Nitrosohemochrome

Question Number : 72 Question Id : 2203605712 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The eggs are pasteurized to kill particularly _____ organisms.

Options :

1. *Streptococcus*

2. *Salmonella*

3. *Staphylococcus*

4. *Micrococcus*

Question Number : 73 Question Id : 2203605713 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Heating of frozen food is termed as _____.

Options :

1. Dehydro freezing

2. Thawing

3. Freeze drying

4. Melting

Question Number : 74 Question Id : 2203605714 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

In the process of milling of wheat it is tempered before grinding by treating with water because

Options :

1. Endosperm will be tough and readily separated from the bran

2. Bran will be tough and readily separated from the endosperm

3. This practice is followed traditionally

4. to soften bran for easy separation

Question Number : 75 Question Id : 2203605715 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The main function of stabilizers in ice-cream is to

Options :

1. Improve and provide uniform whipping quality

2. Produce a drier ice-cream with smoother body and texture

3. Prevent formation of ice crystals

4. Prevent decomposition

Question Number : 76 Question Id : 2203605716 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following equation is a fundamental relation for all radiant energy transfer calculation?

Options :

1. Kirchhoff

2. Stephen-Boltzmann

3. Newton

4. Gauss

Question Number : 77 Question Id : 2203605717 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following is used to measure local or point velocity?

Options :

1. Rotameter

2. Orifice meter

3. Pitot tube

4. Venturi meter

Question Number : 78 Question Id : 2203605718 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

SI unit for overall heat transfer coefficient is _____.

Options :

1. $W/(m^2K)$

2. $(m^2K)/W$

3. Wm^2K

4. WK/m^2

Question Number : 79 Question Id : 2203605719 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Vertical screw mixers are used for mixing of _____.

Options :

1. High viscous liquids

2. Low viscous liquids

3. Moderate viscous liquids

4. Dry solids

Question Number : 80 Question Id : 2203605720 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following is used as clarifier?

Options :

1. Contact angle bowl

2. Disc bowl centrifuge

3. Tubular bowl centrifuge

4. Cylinder bowl centrifuge

Question Number : 81 Question Id : 2203605721 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The production of terpeneless essential citrus oil is _____.

Options :

1. Liquid- liquid extraction

2. Solid- liquid extraction

3. Solid-solid extraction

4. Gas-liquid extraction

Question Number : 82 Question Id : 2203605722 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Reynold's number is _____.

Options :

1. Ratio between inertial force and viscous force

2. Ratio between viscous force and inertial force

3. Ratio between inertial force and pressure

4. Ratio between viscous force and pressure difference

Question Number : 83 Question Id : 2203605723 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following is a Newtonian fluid?

Options :

1. Sewage sludge

2. Tomato ketchup

3. Sand filled emulsions

4. Castor oil

Question Number : 84 Question Id : 2203605724 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following mixer is mismatched below?

Options :

1. Ribbon mixers - dry powder and particulate foods

2. Paddle agitators - low or medium viscosity liquids

3. Z-blade mixers - high viscosity liquids and paste

4. Sigma blade mixers - low viscosity foods

Question Number : 85 Question Id : 2203605725 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

In case of Fluidized bed drier, the term "Fluidized bed" is used because

Options :

1. Fluid bed is used for drying

2. Fluid bed is formed during drying

3. Bed of solid particles becomes fluid

4. Bed of solid particles behave like fluid

Question Number : 86 Question Id : 2203605726 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

How many fold would the g-number of a centrifuge increase by doubling both spinning speed and bowl diameter?

Options :

1. 2

2. 4

3. 8

4. 16

Question Number : 87 Question Id : 2203605727 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following laws is associated with crushing energy requirement?

Options :

1. Kopp's law

2. Fourier's law

3. Fick's law

4. Rittinger's law

Question Number : 88 Question Id : 2203605728 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

In a pipe flow the relationship between a maximum velocity and the mean velocity flow across a cross-section at any time is given by

Options :

1. $V_{max} = 2 \times V_{mean}$

2. $V_{max} = 4 \times V_{mean}$

3. $V_{max} = V_{mean}$

4. $V_{max} = 8 \times V_{mean}$

Question Number : 89 Question Id : 2203605729 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Heat can be transmitted by _____ mode across absolute vacuum.

Options :

1. conduction

2. convection

3. radiation

4. conduction & convection

Question Number : 90 Question Id : 2203605730 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

What is the nature of the variation of the filtrate volume with time for a constant pressure filtration?

Options :

1. Parabola

2. Hyperbola

3. Exponential curve

4. Straight line

Question Number : 91 Question Id : 2203605731 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Baffles are used to _____.

Options :

1. improve the rate of mixing

2. minimize the vortex formation

3. improve rate of mixing & to minimize vortex formation

4. decrease the rate of mixing

Question Number : 92 Question Id : 2203605732 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following process variables can be changed when extruder is running?

Options :

1. Die design

2. Screw configuration

3. Screw speed

4. Rotating knife design

Question Number : 93 Question Id : 2203605733 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Dry cleaning method that uses principle of difference in density is

Options :

1. Screening

2. Aspiration

3. Magnetic cleaning

4. Electrostatic cleaning

Question Number : 94 Question Id : 2203605734 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

_____ is not a true filtration process, because the separation is not solely based on particle size.

Options :

1. Microfiltration

2. Ultrafiltration

3. Reverse Osmosis

4. Distillation

Question Number : 95 Question Id : 2203605735 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

100 kg of orange juice is to be dried from 60% to 20% moisture (by weight). The mass of moisture removed in kg is

Options :

1. 52

2. 20

3. 40

4. 50

Question Number : 96 Question Id : 2203605736 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

According to FSSAI regulations the amount of moisture content of dehydrated onion should not exceed _____.

Options :

1. 10%

2. 8%

3. 4%

4. 2%

Question Number : 97 Question Id : 2203605737 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Saffron is obtained from _____.

Options :

1. root

2. leaf

3. stigma from flower

4. seed

Question Number : 98 Question Id : 2203605738 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

GRAS stands for _____.

Options :

1. Gross Recognized Accepted Standard

2. General Recognized American Standards

3. Generally Recognised as Safe

4. General Rules According to Safety

Question Number : 99 Question Id : 2203605739 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Level of artificial sweetner sucralose permitted in biscuits, bread, cakes, pastries as per FSSAI regulations is _____.

Options :

1. 2000 ppm

2. 1500 ppm

3. 2200 ppm

4. 750 ppm

Question Number : 100 Question Id : 2203605740 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

FPO stands for

Options :

1. Fruit Pulp Order

2. Fresh Products Order

3. Food Production Order

4. Fruit Product Order

Question Number : 101 Question Id : 2203605741 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

CCP stands for

Options :

1. Critical Control Point

2. Critical Control Practices

3. Critical Control Place

4. Critical Control Panel

Question Number : 102 Question Id : 2203605742 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Full form of FSSAI is

Options :

1. Food Safety and Standards Authority of India

2. Food Standard Service Authority of India

3. Food Service and Security Authority of India

4. Food Safety Standard Adulteration of India

Question Number : 103 Question Id : 2203605743 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The maximum permissible levels of lead in Maggi is _____.

Options :

1. 5 ppm

2. 7 ppm

3. 3.5 ppm

4. 2.5 ppm

Question Number : 104 Question Id : 2203605744 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Presence or absence of information on label of a product which is false or deceptive is known as

Options :

1. Packaging

2. Labelling

3. Food additive

4. Misbranded

Question Number : 105 Question Id : 2203605745 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The Certification mark under the Agricultural Produce (Grading & Marking) Act is popularly known as

Options :

1. BIS

2. ISI

3. AGMARK

4. CE

Question Number : 106 Question Id : 2203605746 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

In between testing fatty food sample in sensory analysis, it is important to rinse the mouth with _____.

Options :

1. Tea

2. Mineral water

3. Warm water

4. Salt water

Question Number : 107 Question Id : 2203605747 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Leftover refrigerated cooked meat and meat products should be consumed

Options :

1. The next day

2. Within 4 days

3. Within 7 days

4. Within 10 days

Question Number : 108 Question Id : 2203605748 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following are covered under proximate analysis of food?

Options :

1. Proteins, carbohydrates and vitamins

2. Fats, vitamins and minerals

3. Proteins, carbohydrates and fats

4. Proteins, sugars and minerals

Question Number : 109 Question Id : 2203605749 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Apart from nutritional value, the microbial food product which provides health benefits is called _____.

Options :

1. Prebiotic

2. Probiotic

3. Symbiotic

4. Abiotic

Question Number : 110 Question Id : 2203605750 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Oxidation of highly oxidized fats and oils is better assessed by _____.

Options :

1. Peroxide value

2. Totox value

3. Oxirane value

4. Anisidine value

Question Number : 111 Question Id : 2203605751 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which enzyme is involved in the degradation of pectin during ripening of fruits?

Options :

1. Ploygalacturonase

2. Amylase

3. Lipase

4. Protease

Question Number : 112 Question Id : 2203605752 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

As per FSSAI regulations, the common salt content in butter is not more than _____.

Options :

1. 2%

2. 3%

3. 2.5%

4. 1%

Question Number : 113 Question Id : 2203605753 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

"Bureau of Indian Standards Act, 1986" comes under _____.

Options :

1. Department of Consumer Affairs

2. Directorate of Marketing and Inspection

3. Department of Agriculture & Cooperation

4. Department of Legal Metrology

Question Number : 114 Question Id : 2203605754 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Oxidative browning of cut fruits results in depletion of _____.

Options :

1. Carbohydrates

2. Lipids

3. Vitamins

4. Amino Acid

Question Number : 115 Question Id : 2203605755 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

"Elephant's Foot Yam" is rich source of Vitamin _____.

Options :

1. A and B

2. B and C

3. C and D

4. Only B

Question Number : 116 Question Id : 2203605756 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

As per FSSAI regulations what is the fat content (%) and SNF (%) in evaporated skimmed milk?

Options :

1. 1 and 20

2. 15 and 27

3. 9 and 31

4. 1 and 30

Question Number : 117 Question Id : 2203605757 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Amino acids essential for infants are _____.

Options :

1. Arginine and methionine

2. Histidine and methionine

3. Arginine and histidine

4. Arginine, methionine and histidine

Question Number : 118 Question Id : 2203605758 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Allergen control in food will fall under

Options :

1. Critical Control Point (CCP)

2. Prerequisite Program (PRP)

3. Good Manufacturing Practices (GMP)

4. Good Laboratory Practice(GLP)

Question Number : 119 Question Id : 2203605759 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Out of these, which bacteria is found in processed/cured meat?

Options :

1. *Moraxella*

2. *Alcaligenes*

3. *Pseudomonas*

4. *Lactobacillus*

Question Number : 120 Question Id : 2203605760 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Food processing method that converts ice to vapour without going through the liquid phase is known as_____.

Options :

1. Freezing

2. Freeze concentration

3. Chilling

4. Freeze drying