AP PGECET QUESTION PAPER

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Notations :

1.Options shown in green color and with ✔ icon are correct.

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Question Paper Name :	Food Technology 29th May 2023 Shift 2
Duration :	120
Total Marks :	120
Display Marks:	No
Share Answer Key With Delivery Engine :	Yes
Calculator :	None
Magnifying Glass Required? :	No
Ruler Required? :	No
Eraser Required? :	No
Scratch Pad Required? :	No
Rough Sketch/Notepad Required? :	No
Protractor Required? :	No
Show Watermark on Console? :	Yes
Highlighter :	No
Auto Save on Console?	Yes
Change Font Color :	No
Change Background Color :	No
Change Theme :	No
Help Button :	No
Show Reports :	No

Show Progress Bar :	No
Is this Group for Examiner? :	No
Examiner permission :	Cant View
Show Progress Bar? :	No

Food Technology

Section Id :	78773225
Section Number :	1
Mandatory or Optional :	Mandatory
Number of Questions :	120
Section Marks :	120
Enable Mark as Answered Mark for Review and Clear Response :	Yes
Maximum Instruction Time :	0
Is Section Default? :	null

Question Number : 1 Question Id : 7877322881 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The pigment primarily responsible for the colour of saffron is

Options :

1. ✖ Carotenoids

2. ✖ Caryophyllales

3. ✖ Anthocyanin

4. ✔ Crocin

Question Number : 2 Question Id : 7877322882 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Animal proteins are made up of

Options :

1. ✖ Beta amino acid

2. ✔ L-alpha amino acid

3. ✖ D-alpha amino acid

4. ✖ Mixture of D and L amino acid

Question Number : 3 Question Id : 7877322883 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Chitin composed of polymer of

Options :

1. ✔ N-acetylglucosamine

2. ✖ O-acetylgalactosamine

3. ✖ N-methylglucosamine

4. ✖ N-acetylgalactosamine

Question Number : 4 Question Id : 7877322884 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The examples for heteropolysaccharide are

Options :

1. ✔ Hemicellulose and pectin

2. ✖ Cellulose and Hemicellulose

3. ✖ Starch and inulin

4. ✖ Glycogen and pectin

Question Number : 5 Question Id : 7877322885 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

After denaturation of protein, its solubility is

Options :

1. ✖ Increased

2. ✖ Sparingly increased

3. ✖ Unaffected

4. ✔ Decreased

Question Number : 6 Question Id : 7877322886 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Inter-esterification process of oil leads to

Options :

1. ✖ Hydrogenation of oil

2. ✖ Reduced hydrolytic rancidity

3. ✔ Moderation of melting point

4. ✖ Emulsification

Question Number : 7 Question Id : 7877322887 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Hydrolytic rancidity of oil leads to

Options :

1. ✔ Increase in free fatty acids

2. ✖ Decrease in free fatty acids

3. ✖ Increase in saturated fatty acids

4. ✖ Decrease in trans fatty acids

Question Number : 8 Question Id : 7877322888 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Catechol oxidase is involved in

Options :

1. ✖ Ripening of food

2. ✔ Enzymatic browning of food

3. ✖ Protease inhibition

4. ✖ Loss of vitamins

Question Number : 9 Question Id : 7877322889 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Maillard reaction occurs between

Options :

1. ✖ Alcohol group of the sugar and amino group of the amino acid

2. ✖ Alcohol group of the sugar and carboxyl group of the amino acid

3. ✖ Carbonyl group of the sugar and thiol group of the amino acid

4. ✔ Carbonyl group of the sugar and amino group of the amino acid

Question Number : 10 Question Id : 7877322890 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Isoamyl acetate used in the food preparation for the following flavour

Options :

1. ✔ Banana

2. ✖ Pine apple

3. ✖ Mango

4. ✖ Kiwi

Question Number : 11 Question Id : 7877322891 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Folic acid deficiency leads to

Options :

1. ✔ Anencephaly

2. ✖ Antioxidant deficiency

3. ✖ Bleeding disorder

4. ✖ Dermatitis

Question Number : 12 Question Id : 7877322892 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Dietary deficiency of selenium

Options :

1. ✖ Affects immune cells maturation

2. ✖ Leads to Muscle weakness

3. ✖ Decreases insulin levels

4. ✔ Decreases antioxidant status

Question Number : 13 Question Id : 7877322893 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Excess of phytic acid in the food affects absorption of

Options :

1. ✖ Lipid soluble vitamins

2. ✔ Calcium

3. ✖ Vitamin C

4. ✖ Amino acids

Question Number : 14 Question Id : 7877322894 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which one of the following fatty acid is considered as essential fatty acid?

Options :

1. ✖ Stearic acids

2. ✖ Palmitic acid

3. ✖ Arachidic acid

4. ✔ Linolenic acid

Question Number : 15 Question Id : 7877322895 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which one of the following is an essential amino acid?

Options :

1. ✖ Serine

2. ✖ Alanine

3. ✖ Glutamic acid

4. ✔ Lysine

Question Number : 16 Question Id : 7877322896 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Recommended dietary allowance of Vitamin D for adult is

Options :

1. ✖ 50 IU

2. ✖ 150 IU

3. ✔ 600 IU

4. ✖ 2000 IU

Question Number : 17 Question Id : 7877322897 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The least quantity of amino acid present in the corn is

Options :

1. ✖ Leucine

2. ✔ Lysine

3. ✖ Methionine

4. ✖ Cysteine

Question Number : 18 Question Id : 7877322898 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The anti-nutrient present in raw egg is

Options :

1. ✖ Thiaminase

2. ✖ Phytic acid

3. ✔ Avidin

4. ✖ Ascorbate oxidase

Question Number : 19 Question Id : 7877322899 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The vitamin that plays a vital role in collagen synthesis is _____.

Options :

1. ✖ Vitamin E

2. ✖ Vitamin B1

3. ✖ Vitamin K

4. ✔ Vitamin C

Question Number : 20 Question Id : 7877322900 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Dietary deficiency manifestation of biotin results in

Options :

1. ✖ Tetany

2. ✔ Dermatitis

3. ✖ Bleeding disorder

4. ✖ Osteoporosis

Question Number : 21 Question Id : 7877322901 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Residues of Aflatoxin M1 can be found in

Options :

1. ✔ Milk and milk products

2. ✖ Dried cereals

3. ✖ Honey

4. ✖ Vegetables

Question Number : 22 Question Id : 7877322902 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

What is the exo-acting enzyme that catalyzes the hydrolysis of starch to release β-glucose?

Options :

1. ✖ Cellulase

2. ✖ β-amylase

3. ✖ α-amylase

4. ✔ Glucoamylase

Question Number : 23 Question Id : 7877322903 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Yeast and mold count determination specifically requires

Options :

1. ✖ Eosin Methylene blue agar

2. ✖ Violet red bile agar

3. ✔ Potato dextrose agar

4. ✖ MacConkey agar

Question Number : 24 Question Id : 7877322904 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which bacteria is found in processed/ cured meat among the following?

Options :

1. ✔ *Lactobacillus curvatus*

2. ✖ *Pseudomonas fluorescens*

3. ✖ *Moraxella bovis*

4. ✖ *Alcaligenes faecalis*

Question Number : 25 Question Id : 7877322905 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Lag phase is also known as

Options :

1. ✔ Period of initial adjustment

2. ✖ Transitional period

3. ✖ Generation time

4. ✖ Period of rapid growth

Question Number : 26 Question Id : 7877322906 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following is the best definition of generation time in a bacterium?

Options :

1. ✖ the length of time it takes to reach the log phase

2. ✔ the length of time it takes for a population of cells to double

3. ✖ the time it takes to reach stationary phase

4. ✖ the length of time of the exponential phase

Question Number : 27 Question Id : 7877322907 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following is the reason jams and dried meats often do not require refrigeration to prevent spoilage?

Options :

1. ✔ Low water activity

2. ✖ Toxic alkaline chemicals

3. ✖ Naturally occurring antibiotics

4. ✖ Low pH

Question Number : 28 Question Id : 7877322908 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

A soup container was forgotten in the refrigerator and shows contamination.

The contaminants are probably which of the following?

Options :

1. ✖ Thermophiles

2. ✖ Acidophiles

3. ✔ Psychrotrophs

4. ✖ Mesophiles

Question Number : 29 Question Id : 7877322909 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The decimal reduction time refers to the amount of time it takes to which of the following?

Options :

1. ✖ reduce a microbial population by 10%

2. ✖ reduce a microbial population by 0.1%

3. ✔ reduce a microbial population by 90%

4. ✖ completely eliminate a microbial population

Question Number : 30 Question Id : 7877322910 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following chemical food preservatives is used in the wine industry but may cause asthmatic reactions in some individuals?

Options :

1. ✖ Nitrites

2. ✔ Sulfites

3. ✖ Propionic acid

4. ✖ Benzoic acid

Question Number : 31 Question Id : 7877322911 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following organisms is used in alcoholic fermentation?

Options :

1. ✖ *Pseudomonas*

2. ✖ *Aspergillus*

3. ✔ *Saccharomyces*

4. ✖ *Penicillium*

Question Number : 32 Question Id : 7877322912 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following products have higher acidity and lacks aroma?

Options :

1. ✖ Cultured buttermilk

2. ✖ Cultured sour cream

3. ✔ Bulgarian milk

4. ✖ Acidophilus milk

Question Number : 33 Question Id : 7877322913 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The flavour of butter is due to

Options :

1. ✖ Maleic acid

2. ✖ Tartaric acid

3. ✖ Acetic acid

4. ✔ Butyric acid

Question Number : 34 Question Id : 7877322914 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The partial fermentation of green tea results in the formation of

Options :

1. ✖ Yogurt

2. ✖ Sauekraut

3. ✔ Kombucha

4. ✖ Kefir

Question Number : 35 Question Id : 7877322915 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Cheese is made by coagulating which of the following milk protein

Options :

1. ✖ Rennet

2. ✔ Casein

3. ✖ Pepsin

4. ✖ Trypsin

Question Number : 36 Question Id : 7877322916 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Bacteria like Lactobacillus produce what compound required for the production of sauerkraut, yogurt, and sourdough

Options :

1. ✔ Lactic acid

2. ✖ Carbon dioxide

3. ✖ Yeast

4. ✖ Flour

Question Number : 37 Question Id : 7877322917 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The FDA requires labelling for which of the following food products?

Options :

1. ✖ All food products containing a major allergen.

2. ✖ Any food produced using biotechnology that introduces a major allergen.

3. ✖ Any food produced using biotechnology that changes the nutritional composition of the food.

4. ✔ All of the above mentioned

Question Number : 38 Question Id : 7877322918 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

What effect does eating genetically modified foods have on your genes?

Options :

1. ✖ It could cause your own genes to mutate.

2. ✖ It could cause your own genes to absorb the excess genes.

3. ✔ It has no effect on your genes.

4. ✖ The effects on human genetics aren't known.

Question Number : 39 Question Id : 7877322919 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following microorganism have high vitamin content?

Options :

1. ✖ bacteria

2. ✔ yeast

3. ✖ algae

4. ✖ protozoa

Question Number : 40 Question Id : 7877322920 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following is said to be the "Doctor" of confectionary

Options :

1. ✔ Invertase

2. ✖ Mono sodium glutamate

3. ✖ Sorbitol

4. ✖ Aspartame

Question Number : 41 Question Id : 7877322921 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Wheat is also known as

Options :

1. ✔ king of cereals

2. ✖ minister of cereals.

3. ✖ queen of cereal

4. ✖ poor man's cereal

Question Number : 42 Question Id : 7877322922 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Protein content in Barley is

Options :

1. ✔ 10-12%

2. ✖ 50-60%

3. ✖ 90-100%

4. ✖ 80-90%

Question Number : 43 Question Id : 7877322923 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Pea maturity is measured by

Options :

1. ✔ tendrometer

2. ✖ hydrometer

3. ✖ peatometer

4. ✖ speedometer

Question Number : 44 Question Id : 7877322924 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Delayed harvesting leads to conversion of sugar to

Options :

1. ✖ Carbohydrates

2. ✖ Chocolate

3. ✔ Starch

4. ✖ Drink

Question Number : 45 Question Id : 7877322925 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Scientific name of chickpea is

Options :

1. ✔ Cicerarietinum

2. ✖ cicerfaboideae

3. ✖ cicerkabulinum

4. ✖ zea mays

Question Number : 46 Question Id : 7877322926 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The peculiar pungency of rapeseed-mustard is due to the presence of

Options :

1. ✖ erusic acid

2. ✔ sinigrin

3. ✖ Glucosinolates

4. ✖ Both erusic acid and Glucosinolates

Question Number : 47 Question Id : 7877322927 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Statement 1: During de-hulling of rice, shearing action is used.

Statement 2: During milling of rice, the rice kernel is subjected to rubbing action.

Options :

1. ✖ Statement 1 is True, Statement 2 is False

2. ✔ Both statement 1 and 2 are True

3. ✖ Both statement 1 and 2 are False

4. ✖ Statement 1 is False, Statement 2 is True

Question Number : 48 Question Id : 7877322928 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Statement 1: Dry Milling of Sorghum → product rich in starch.

Statement 2: Wet Milling of Sorghum → product poor in fibre.

Options :

1. ✖ Statement 1 is True, Statement 2 is False

2. ✖ Both statement 1 and 2 are True

3. ✔ Both statement 1 and 2 are False

4. ✖ Statement 1 is False, Statement 2 is True

Question Number : 49 Question Id : 7877322929 Display Question Number : Yes Is Question

Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following is NOT a step in the process involved in dry milling of maize?

Options :

1. ✖ Degermination

2. ✖ Sifting

3. ✖ Removal of moisture

4. ✔ Diluting

Question Number : 50 Question Id : 7877322930 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Stripping Solvent off a meal is called

Options :

1. ✔ Toasting

2. ✖ Buttering

3. ✖ Jamming

4. ✖ Milling

Question Number : 51 Question Id : 7877322931 Display Question Number : Yes Is Question

Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following is true about fruits and vegetable processing?

Options :

1. ✖ They get spoil very slow and hence need not to be consumed soon

2. ✖ They have low moisture content and should be kept in a cold place

3. ✖ They're tender and hence don't get spoiled easily

4. ✔ They have high moisture content and should be kept in a cold and dark place

Question Number : 52 Question Id : 7877322932 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following holds true with respect to jam making?

Options :

1. ✖ Boiling water to concentrate the mixture is an important step

2. ✖ The fruit is heated to soften it, extract pectin and then boiled rapidly to increase sugar content to about 70%

3. ✖ High methoxyl pectin is used in jam and low methoxyl in gelling agents in milk products

4. ✔ All the above mentioned

Question Number : 53 Question Id : 7877322933 Display Question Number : Yes Is Question

Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

In Solvent Extraction, the oil and miscella are moved in a _____

Options :

1. ✖ Co- current fashion

2. ✔ Counter- current fashion

3. ✖ Cross- current fashion

4. ✖ Sequential Co-cuurent and cross-current fashion

Question Number : 54 Question Id : 7877322934 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Difference of Green tea from Black tea is that _____

Options :

1. ✖ The oxidation process is omitted

2. ✖ The tea leaves are steamed in a pan before being rolled so that the enzymes don't interact with air and oxidize

3. ✔ The oxidation process is omitted and the tea leaves are steamed in a pan before being rolled so that the enzymes don't interact with air and oxidize

4. ✖ The oxidation process is carried out thoroughly and the tea leaves are drenched in cold water before being rolled so that the enzymes interact with air and oxidize

Question Number : 55 Question Id : 7877322935 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Company xyz claims that its Coffee is really expensive because they only choose the best coffee beans.

What does that mean?

Options :

1. ✖ The coffee beans have been strip picked

2. ✔ The coffee beans have been selectively picked

3. ✖ The coffee cherry beans irrespective of how ripe they are picked

4. ✖ The coffee beans have been strip picked for 50% and the remaining have peen selectively picked

Question Number : 56 Question Id : 7877322936 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Statement 1: Spices along with spice oils are called Spice Oleoresins.

Statement 2: Spice Oleoresins are the concentrated liquid part of spices. They are obtained by solvent extraction of the dry spices and represent the characteristic aroma of the spices.

Options :

1. ✖ Statement 1 is True, Statement 2 is False

2. ✖ Both statement 1 and 2 are True

3. ✖ Both statement 1 and 2 are False

4. ✔ Statement 1 is False, Statement 2 is True

Question Number : 57 Question Id : 7877322937 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Statement 1: Oleoresins are used as flavouring agents in the food industry.

Statement 2: Hard, big pieces and clean ones fetch a premium price when it comes to turmeric.

Options :

1. ✖ Statement 1 is True, Statement 2 is False

2. ✔ Both statement 1 and 2 are True

3. ✖ Both statement 1 and 2 are False

4. ✖ Statement 1 is False, Statement 2 is True

Question Number : 58 Question Id : 7877322938 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The addition of salt during pickling _____ hence supplementing the action of salt.

Options :

1. ✔ Permits the naturally present lactic acid bacteria to grow

2. ✖ Prevents the naturally present lactic acid bacteria to grow

3. ✖ Initially permits the naturally present lactic acid bacteria to grow but prevents it later on.

4. ✖ Neither permits nor prevents the naturally present lactic acid bacteria to grow

Question Number : 59 Question Id : 7877322939 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following points out the difference between other fruit products and jellies?

Options :

1. ✖ Initial material in fruit preserves

2. ✖ Gel development in fruit pastes

3. ✖ Solid content in fruit pastes

4. ✔ All of the mentioned above

Question Number : 60 Question Id : 7877322940 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Chocolate melts at which temperature?

Options :

1. ✔ Around 34 Celsius degrees

2. ✖ Around 44 Celsius degrees

3. ✖ Around 54 Celsius degrees

4. ✖ Around 64 Celsius degrees

Question Number : 61 Question Id : 7877322941 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Liver is a rich source of vitamin

Options :

1. ✔ A

2. ✖ C

3. ✖ D

4. ✖ K

Question Number : 62 Question Id : 7877322942 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

…… forms major protein of thick filament

Options :

1. ✔ Myosin

2. ✖ Actin

3. ✖ Actomyosin

4. ✖ Tropomyosin

Question Number : 63 Question Id : 7877322943 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The quantity of collagen ····· upon ageing of animal

Options :

1. ✔ Increases

2. ✖ Decreases

3. ✖ No change

4. ✖ Abruptly decreases

Question Number : 64 Question Id : 7877322944 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Meat fats are rich in ····· fatty acids

Options :

1. ✔ Saturated

2. ✖ Unsaturated

3. ✖ PUFA

4. ✖

Both saturated and non saturated

Question Number : 65 Question Id : 7877322945 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Colour of meat is due to .....

Options :

1. ✖ Haemoglobin

2. ✖ Metmyoglobin

3. ✔ Myoglobin

4. ✖ Both Haemoglobin and Metmyoglobin

Question Number : 66 Question Id : 7877322946 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Marinated (sour pickled) fish should not have spoilage problems unless

Options :

1. ✖ The acid content is very high

2. ✔ The acid content is low enough

3. ✖ The acid content is moderate

4. ✖ The acid content is extremely high

Question Number : 67 Question Id : 7877322947 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Carcass means

Options :

1. ✖ Whole animal

2. ✔ Animal without organs

3. ✖ Animals with organs

4. ✖ Animal with or without organs

Question Number : 68 Question Id : 7877322948 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Salami is a ····· type of sausage

Options :

1. ✔ Fermented

2. ✖ Smoked

3. ✖ Cooked

4. ✖ All the mentioned above

Question Number : 69 Question Id : 7877322949 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Irradiation of metmyoglobin in presence of H_2O_2 makes

Options :

1. ✖ Ferrylmyoglobin

2. ✖ Cholemyoglobin

3. ✖ Sulfmyoglobin

4. ✔ None of Ferrylmyoglobin, Cholemyoglobin and Sulfmyoglobin

Question Number : 70 Question Id : 7877322950 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The demineralized bone is called

Options :

1. ✔ Ossein

2. ✖ Casein

3. ✖ Ligament

4. ✖ Tendon

Question Number : 71 Question Id : 7877322951 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Casein present in milk is found in the form of

Options :

1. ✖ Magnesium caseinate-phosphate complex

2. ✔ Calcium caseinate- phosphate complex

3. ✖ Potassium caseinate-phosphate complex

4. ✖ Calcium complex-phosphate caseinate

Question Number : 72 Question Id : 7877322952 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

_____ is the basis for checking pasteurization efficiency of milk

Options :

1. ✖ Peroxidase and catalase test

2. ✖ Analase test

3. ✔ Phosphatase test

4. ✖ Only catalase test

Question Number : 73 Question Id : 7877322953 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Clot-on-boiling is the test carried out to

Options :

1. ✖ Determine both heat-stability and pH of the milk

2. ✔ Determine the heat-stability of the milk

3. ✖ Determine the extent of bacterial contamination and growth in milk

4. ✖ Detect adulteration in milk

Question Number : 74 Question Id : 7877322954 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Blue cheese is also called as

Options :

1. ✔ Roquefort cheese

2. ✖ Soft cheese

3. ✖ Cottage cheese

4. ✖ Camembert cheese

Question Number : 75 Question Id : 7877322955 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Microorganism/s involved in yoghurt formation is

Options :

1. ✖ *Vibrio parahaemolyticus*

2. ✖ *Lactobacillus bulgaricus*

3. ✖ *Streptococcus thermophiles*

4. ✔ Both *Lactobacillus bulgaricus* and *Streptococcus thermophiles*

Question Number : 76 Question Id : 7877322956 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which amino acid is absent in milk?

Options :

1. ✖ Methionine

2. ✖ Arginine

3. ✖ Threonine

4. ✔ Phenylalanine

Question Number : 77 Question Id : 7877322957 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

pH of fresh cow milk is

Options :

1. ✖ 6.1

2. ✖ 6.2

3. ✔ 6.6

4. ✖ 6.8

Question Number : 78 Question Id : 7877322958 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Lactometer can be used

Options :

1. ✖ to find adulteration in milk

2. ✖ to find specific gravity of milk

3. ✔ to find both adulteration in milk and specific gravity of milk

4. ✖ neither to find adulteration in milk nor specific gravity of milk

Question Number : 79 Question Id : 7877322959 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The minimum standards prescribed by the PFA (1976) rules for cow milk are ____ % fat

Options :

1. ✖ 1.0-2.0

2. ✔ 3.0-4.0

3. ✖ 2.0-3.0

4. ✖ 4.0-5.0

Question Number : 80 Question Id : 7877322960 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the tests comes under the 'platform tests'?

Options :

1. ✖ Appearance test

2. ✖ Acidity test

3. ✖ Lactometer reading test

4. ✔ Appearance, Acidity and Lactometer reading tests

Question Number : 81 Question Id : 7877322961 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following ratios gives the value of viscosity of fluid?

Options :

1. ✖ Ratio of the shearing stress to the weight of the fluid

2. ✔ The ratio of the shearing stress to the velocity gradient

3. ✖ Ratio of the shearing stress to the density of the fluid

4. ✖ Ratio of the velocity gradient and shearing stress

Question Number : 82 Question Id : 7877322962 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following is the dimension of dynamic viscosity?

Options :

1. ✖ $[M^1 L^1 T^{-1}]$

2. ✔ $[M^1 L^{-1} T^{-1}]$

3. ✖ $[M^1L^{-2} T^{-2}]$

4. ✖ $[M^{-1} L^{-2} T^{-2}]$

Question Number : 83 Question Id : 7877322963 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The continuity equation

Options :

1. ✔ relates the mass rate of flow along a stream line

2. ✖ relates the pressure along a stream line

3. ✖ relates the energy of flow along a stream line

4. ✖ expresses the relation between work and energy

Question Number : 84 Question Id : 7877322964 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

What is the dimension for surface tension?

Options :

1. ✖ $[M\ T^{-1}]$

2. ✖ $[L\ M^{-2}]$

3. ✖ $[L\ M^{-1}]$

4. ✔ $[M\ T^{-2}]$

Question Number : 85 Question Id : 7877322965 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

If the shear stress at a point in a liquid is found to be 0.03 N/m^2 and the velocity gradient at the point is 0.15 s^{-1}, then the dynamic viscosity is

Options :

1. ✖ 0.5 $N/s\ m^2$

2. ✖ 5 $N/s\ m^2$

3. ✔ 0.2 Ns/m^2

4. ✖ 0.02 Ns/m^2

Question Number : 86 Question Id : 7877322966 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The pressure at a point in the fluid is 4.9 N/cm^2. Find height when the fluid under consideration is in oil of specific gravity of 0.85.

Options :

1. ✖ 5.04 m

2. ✖ 0.17 m

3. ✖ 4.17 m

4.

✔ 5.83 m

Question Number : 87 Question Id : 7877322967 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Determine the hydrostatic pressure for water moving with constant velocity at a depth of 5 m from the surface.

Options :

1. ✖ $0.2\ kN/m^2$

2. ✖ $0.51\ kN/m^2$

3. ✖ $5\ kN/m^2$

4. ✔ $49\ kN/m^2$

Question Number : 88 Question Id : 7877322968 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The diameters of a pipe at the sections 1 and 2 are 2 cm and 4 cm respectively. If the velocity of water flowing through the pipe at section 1 is 4 cm/s, determine the velocity at section 2.

Options :

1. ✖ 32 cm/s

2. ✖ 8 cm/s

3. ✖ 2 cm/s

4. ✔ 1 cm/s

Question Number : 89 Question Id : 7877322969 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

In a U-tube mercury manometer, one end is exposed to the atmosphere and the other end is connected to a pressurized gas. If the gauge pressure of the gas is found to be 40 kPa and density of mercury is 13600 kg/m^3, then the height difference in mercury manometer is

Options :

1. ✔ 0.30 m

2. ✖ 0.40 m

3. ✖ 2.94 m

4. ✖ 340 m

Question Number : 90 Question Id : 7877322970 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Volumetric efficiency of reciprocating pump is defined as

Options :

1. ✖ the ratio of the power consumed to the fluid discharged

2.

✖ the ratio of the volume swept by the piston to the volume of the fluid discharged

3. ✖ the ratio of the input power to the output power

4. ✔ the ratio of the volume of the fluid discharged to the volume swept by the piston

Question Number : 91 Question Id : 7877322971 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following is the unit of thermal conductivity?

Options :

1. ✔ W/m K

2. ✖ W/K

3. ✖ W m/K

4. ✖ K/W

Question Number : 92 Question Id : 7877322972 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following is the dimension of energy?

Options :

1. ✔ ML^2T^{-2}

2. ✖ ML^2T^{-1}

3. ✖ ML^1T^{-2}

4. ✖ MLT^{-2}

Question Number : 93 Question Id : 7877322973 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

For a given value of Nusselt number, the convective surface coefficient h is directly proportional to

Options :

1. ✖ length

2. ✖ mass

3. ✔ thermal conductivity

4. ✖ density

Question Number : 94 Question Id : 7877322974 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

If the body is at thermal equilibrium, then the

Options :

1. ✔ emissivity = absorptivity

2. ✖ emissivity > absorptivity

3. ✖ emissivity < absorptivity

4. ✖ emissivity is not equal to absorptivity

Question Number : 95 Question Id : 7877322975 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The Duhring's rule is used to determine _____

Options :

1. ✖ Osmotic pressure

2. ✖ Surface tension

3. ✔ Boiling point elevation

4. ✖ Vapour pressure depression

Question Number : 96 Question Id : 7877322976 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Fouriers law of heat conduction is expressed as

Options :

1. ✖ dq/dA= (k(-dx))/dT

2. ✔ $dq/dA = (k(-dT))/dx$

3. ✖ $dq/dA = (-dT)/ k\ dx$

4. ✖ $dq/dA = (-dx)/ k\ dT$

Question Number : 97 Question Id : 7877322977 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

For forced turbulent flow heat transfer, Sieder-Tate equation is expressed as

Options :

1. ✖ $Nu = 0.023\ (Re)^{0.8}\ (Pr)^{0.4}$

2. ✔ $Nu = 0.023\ (Re)^{0.8}\ (Pr)^{0.3}$

3. ✖ $Nu = 0.023\ (Re)^{0.8}\ (Pr)^{0.2}$

4. ✖ $Nu = 0.023\ (Re)^{0.8}\ (Pr)^{0.1}$

Question Number : 98 Question Id : 7877322978 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

With increase in excess temperature, the heat flux in boiling

Options :

1. ✖ Increases continuously

2. ✖ Decreases and then increases

3. ✖ Decreases, then increases and again decreases

4. ✔ Increases, then decreases and again increases

Question Number : 99 Question Id : 7877322979 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Air at 50° C blows over a plate of 8 cm x 5 cm maintained at 250° C.

If the convection heat transfer coefficient is 25 W/m^2 °C, then the heat transfer rate is

Options :

1. ✖ 2.0 W

2. ✖ 20 kW

3. ✖ 2.0 kW

4. ✔ 20 W

Question Number : 100 Question Id : 7877322980 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Depending on the radiating properties, a body will be white when _____.

(Where a = absorptivity, p = reflectivity, x = transmissivity)

Options :

1. ✖ $p = 0, x = 0$ and $a = 1$

2. ✔ $p = 1, T = 0$ and $a = 0$

3. ✖ $p = 0, x = 1$ and $a = 0$

4. ✖ $x = 0, a + p = 1$

Question Number : 101 Question Id : 7877322981 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

What should be the TPC of oil as per FSSAI?

Options :

1. ✖ 10%

2. ✖ 15%

3. ✖ 20%

4. ✔ 25%

Question Number : 102 Question Id : 7877322982 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

What is an example of Biological Hazard?

Options :

1. ✔ Salmonella

2. ✖ Dirt

3. ✖ Cleaners

4. ✖ Antibiotics

Question Number : 103 Question Id : 7877322983 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Corrective action is needed when

Options :

1. ✔ Monitoring indicates a deviation from a critical limit

2. ✖ Monitoring indicates a deviation in process of RM

3. ✖ Monitoring indicates a shift in production quality

4. ✖ Monitoring indicates a defect in production

Question Number : 104 Question Id : 7877322984 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Test for Lead Chromate is conducted for the sample of

Options :

1.

✖ Chilli Powder

2. ✔ Turmeric powder

3. ✖ Coriander Powder

4. ✖ Curry powder

Question Number : 105 Question Id : 7877322985 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The International body that is involved in harmonize food standards around the world is

Options :

1. ✖ World Health Organization

2. ✔ Codex Alimentarius Commission

3. ✖ International Standards Organization

4. ✖ International Union of Food Standards

Question Number : 106 Question Id : 7877322986 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Traceability of goods done with help of_____

Options :

1. ✖ Numbering the products

2. ✖ Batch code

3. ✔ Barcode system and Batch code records

4. ✖ Document record

Question Number : 107 Question Id : 7877322987 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Risk assessment, risk management, risk communication, are part of_____

Options :

1. ✖ Hazard analysis

2. ✔ Risk analysis

3. ✖ Control of non-conformance

4. ✖ Preventive action

Question Number : 108 Question Id : 7877322988 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

In Codex Horizontal committees are also called_____

Options :

1. ✖ Vertical committees

2. ✖ Quality check

3. ✖ FSM

4. ✔ General subject committees

Question Number : 109 Question Id : 7877322989 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

What is the permissible amount of calcium in mineral water according to FSS Act, 2011?

Options :

1. ✖ Not more than 70 mg/litre

2. ✖ Not more than 100 mg/litre

3. ✔ Not more than 80 mg/litre

4. ✖ Not more than 50 mg/litre

Question Number : 110 Question Id : 7877322990 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which microorganism was found to be involved in maximum number food poisoning cases?

Options :

1. ✖ Clostridium perfringens

2. ✖ Staphylococcus aureus

3. ✔ Salmonella

4. ✖ Listeria

Question Number : 111 Question Id : 7877322991 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

What is the most suitable temperature (degree C) to grow food poisoning bacteria?

Options :

1. ✖ 27

2. ✖ 30

3. ✔ 37

4. ✖ 40

Question Number : 112 Question Id : 7877322992 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

What is the acceptable pH range of mineral water according to FSS Act, 2011?

Options :

1. ✖ 4.5-6.5

2.

✖ 8.5-10.5

3. ✔ 6.5-8.5

4. ✖ 10.5-12.5

Question Number : 113 Question Id : 7877322993 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

What is the full form of ICPEN?

Options :

1. ✖ International Consumer Protection and Education Network

2. ✔ International Consumer Protection and Enforcement Network

3. ✖ Indian Consumer Protection and Enforcement Network

4. ✖ International Consumer Prosecution and Education Network

Question Number : 114 Question Id : 7877322994 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which ingredient is restricted under "Prohibition and Restrictions on sales" regulations?

Options :

1. ✔ Kesari gram

2. ✖ Green gram

3. ✖ Black gram

4. ✖ Yellow pigeon pea

Question Number : 115 Question Id : 7877322995 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The maximum dosage of irradiation permitted for Mango by FSSR is

Options :

1. ✖ 0.09 KGy

2. ✔ 0.75 KGy

3. ✖ 0.09 Rad

4. ✖ 0.75 Rad

Question Number : 116 Question Id : 7877322996 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

ISO 22000 represents

Options :

1. ✖ quality system

2. ✔ safety system

3. ✖ quality and safety system

4. ✖ management system

Question Number : 117 Question Id : 7877322997 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Which of the following is the function of the food additive "Agar"?

Options :

1. ✔ Thickener

2. ✖ Carminative

3. ✖ Antioxidant

4. ✖ Diuretic

Question Number : 118 Question Id : 7877322998 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

HACCP defined as:

Options :

1. ✖ identifies and evaluates the hazards

2. ✖ identifies and control hazards

3. ✔ identifies, evaluates and controls hazards

4. ✖ identifies and control hazards after verification

Question Number : 119 Question Id : 7877322999 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Identify the relevant regulatory body in USFDA for approval of drugs.

Options :

1. ✖ BLA

2. ✖ IND

3. ✖ CBER

4. ✔ CDER

Question Number : 120 Question Id : 7877323000 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Milk and milk product order was established in

Options :

1. ✔ 1992

2. ✖ 1968

3. ✖ 1986

4. ✖ 2006