

# Andhra Pradesh State Council of Higher Education

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| <b>Question Paper Name :</b>                   | Food Technology FT 29th Sep 2020 Shift 2 |
| <b>Subject Name :</b>                          | Food Technology (FT)                     |
| <b>Creation Date :</b>                         | 2020-09-29 19:09:55                      |
| <b>Duration :</b>                              | 120                                      |
| <b>Total Marks :</b>                           | 120                                      |
| <b>Display Marks:</b>                          | No                                       |
| <b>Share Answer Key With Delivery Engine :</b> | Yes                                      |
| <b>Actual Answer Key :</b>                     | Yes                                      |

## Food Technology (FT)

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|--|----------|
| <b>Group Number :</b>                            | 1        |
| <b>Group Id :</b>                                | 29996536 |
| <b>Group Maximum Duration :</b>                  | 0        |
| <b>Group Minimum Duration :</b>                  | 120      |
| <b>Show Attended Group? :</b>                    | No       |
| <b>Edit Attended Group? :</b>                    | No       |
| <b>Break time :</b>                              | 0        |
| <b>Group Marks :</b>                             | 120      |
| <b>Is this Group for Examiner? :</b>             | No       |
| <b>Revisit allowed for group Instructions? :</b> | Yes      |
| <b>Maximum Instruction Time :</b>                | 0        |
| <b>Minimum Instruction Time :</b>                | 0        |

## Food Technology (FT)

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|-------------------------------------|-----------|
| <b>Section Id :</b>                 | 29996536  |
| <b>Section Number :</b>             | 1         |
| <b>Mandatory or Optional :</b>      | Mandatory |
| <b>Number of Questions :</b>        | 120       |
| <b>Section Marks :</b>              | 120       |
| <b>Display Number Panel :</b>       | Yes       |
| <b>Group All Questions :</b>        | Yes       |
| <b>Mark As Answered Required? :</b> | Yes       |
| <b>Sub-Section Number :</b>         | 1         |
| <b>Sub-Section Id :</b>             | 29996536  |
| <b>Question Shuffling Allowed :</b> | Yes       |

Question Number : 1 Question Id : 2999654201 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Levulose is also known as \_\_\_\_\_.

Options :

Dextrose

1.

2. D-glucose

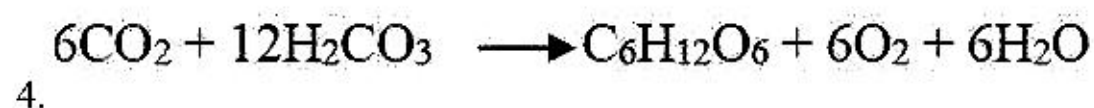
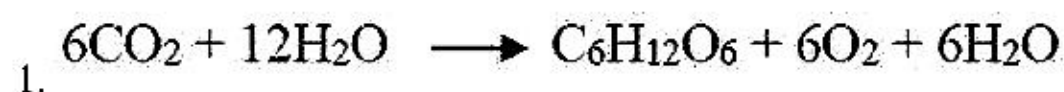
3. Mannose

4. Fructose

**Question Number : 2 Question Id : 2999654202 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The equation for synthesis of carbohydrates in plants is given as

**Options :**



**Question Number : 3 Question Id : 2999654203 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Oils and fats are composed of \_\_\_\_\_.

**Options :**

1. Glycerol

2. Either glycerol or fatty acids

3. Fatty acids

4. Glycerol and fatty acids

**Question Number : 4 Question Id : 2999654204 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

\_\_\_\_\_ measures the degree of unsaturation in the oil and thus gives an estimate of total amount of unsaturated fatty acids present.

Options :

1. Peroxide value
2. Reichert-Meissel number
3. Iodine number
4. Saponification number

Question Number : 5 Question Id : 2999654205 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

$\text{CH}(\text{CH}_2)_7\text{CH}=\text{CH}(\text{CH}_2)_7\text{COOH}$  is \_\_\_\_\_.

Options :

1. Oleic acid
2. Linolenic acid
3. Stearic acid
4. Linoleic acid

Question Number : 6 Question Id : 2999654206 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

The unsaturated glycerides in the oil can be converted to more saturated glycerides by addition of hydrogen. This process is known as \_\_\_\_\_.

Options :

1. Oxygenation
2. Oxidation
3. Hydrogenation

## Solidification

4.

**Question Number : 7 Question Id : 2999654207 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Flavonoids are widely distributed in the plant kingdom. These are \_\_\_\_\_  
soluble pigments.

**Options :**

1. Water

2. Fat

3. Both water and fat

4. Alcohol

**Question Number : 8 Question Id : 2999654208 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Red colour in chilli is due to

**Options :**

1. Anthocyanin

2. Cryptoxanthin

3. Haemoglobin

4. Anthocyanin

**Question Number : 9 Question Id : 2999654209 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The hydrolysis of sucrose to glucose and fructose is known as

**Options :**

1. inversion

2. esterification
3. sublimation
4. fusion

Question Number : 10 Question Id : 2999654210 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Glycogen differs from amylose because it has \_\_\_\_\_ glycosidic bonds.

Options :

1. 1, 4
2. 1, 2
3. 2, 3
4. 1, 6

Question Number : 11 Question Id : 2999654211 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Fats are commonly present in nature as

Options :

1. cis-fats
2. trans fats
3. both cis and trans fats
4. hydrogenated fats only

Question Number : 12 Question Id : 2999654212 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Red light favours \_\_\_\_\_.

Options :

1. beta-oxidation
2. photosynthesis
3. electron transport chain reactions
4. tanning

**Question Number : 13 Question Id : 2999654213 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Brown algae have high contents of \_\_\_\_\_.

**Options :**

1. hydroxymethyl furfural
2. bixin
3. melanin
4. fucoxanthin

**Question Number : 14 Question Id : 2999654214 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Oxidation of phenols to orthoquinones mediated by polyphenolase is also known as

**Options :**

1. enzymatic browning
2. non-enzymatic browning
3. caramelization
4. bleaching

**Question Number : 15 Question Id : 2999654215 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Polymorphism in fats is responsible for \_\_\_\_\_.

Options :

1. multiple melting points

2. smoking

3. solidification

4. liquification

Question Number : 16 Question Id : 2999654216 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Coenzyme A requires \_\_\_\_\_ vitamin as a component.

Options :

1. pyridoxine

2. pantothenic acid

3. ascorbic acid

4. niacin

Question Number : 17 Question Id : 2999654217 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Kinases and muscle ATPases require \_\_\_\_\_ mineral for activity.

Options :

1. magnesium

2. sodium

3. phosphorus

4. iron

Question Number : 18 Question Id : 2999654218 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Raffinose and stachyose, both oligosaccharides are also known as anti-nutrients because they \_\_\_\_\_.

Options :

1. cause flatulence
2. bind minerals
3. inhibit trypsin
4. agglutinate blood

Question Number : 19 Question Id : 2999654219 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

The most abundant bio molecule on the earth

Options :

1. Nucleic acids
2. Proteins
3. Lipids
4. Carbohydrates

Question Number : 20 Question Id : 2999654220 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Structural polysaccharides include

Options :

1. cellulose, hemicelluloses and chitin
2. cellulose, starch and chitin



3. cellulose, starch and glycogen

4. cellulose, glycogen and chitin

**Question Number : 21 Question Id : 2999654221 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Carbohydrates accounts \_\_\_\_\_ in plants and \_\_\_\_\_ in animals.

**Options :**

1. 30%, 20%

2. 30%, 10%

3. 30%, 1%

4. 50%, 50%

**Question Number : 22 Question Id : 2999654222 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Oligosaccharides linked to proteins are called

**Options :**

1. Glycoprotein

2. Glycolipids

3. Galactosides

4. Ganglioside

**Question Number : 23 Question Id : 2999654223 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Sucrose is a \_\_\_\_\_.

**Options :**

1. Monosaccharide

2. Disaccharide

3. Polysaccharide

4. Triose

Question Number : 24 Question Id : 2999654224 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Cellulose is made up of \_\_\_\_\_ repeating units.

Options :

1.  $\beta$ -1-4 linkage between D- glucose units
2.  $\beta$ -1-2 linkage between D – glucose units
3.  $\alpha$ -1-4 linkage between D – glucose units
4.  $\alpha$ -1-2 linkage between D-glucose units

Question Number : 25 Question Id : 2999654225 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Vitamin \_\_\_\_\_ functions in normal blood clotting.

Options :

1. C
2. A
3. D
4. K

Question Number : 26 Question Id : 2999654226 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

The target microorganism in canning is \_\_\_\_\_.

Options :

1. Clostridium botulinum
2. Streptococcus thermophilus
3. PA 3679
4. Lactobacillus bulgaricus

Question Number : 27 Question Id : 2999654227 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Acetobactor acetic converts \_\_\_\_\_ into acetic acid

Options :

1. Ethyl alcohol
2. Glucose
3. Methyl alcohol
4. Starch

Question Number : 28 Question Id : 2999654228 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

In bread manufacturing, alcoholic fermentation is carried out by \_\_\_\_\_.

Options :

1. Streptococcus thermophilus
2. Saccharomyces cerevisae
3. S. carlsbergensis
4. Lactobacillus bulgaricus

Question Number : 29 Question Id : 2999654229 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

The optimum growth temperature for thermophiles is \_\_\_\_\_.

Options :

1. 45-55°C
2. 25 to 30°C
3. 10 to 20°C
4. Above 65°C

**Question Number : 30 Question Id : 2999654230 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The staphylococcal intoxication refers to presence of \_\_\_\_\_.

**Options :**

1. Enterotoxin
2. Neurotoxin
3. Mycotoxin
4. Endotoxin

**Question Number : 31 Question Id : 2999654231 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The partial fermentation of green tea results in the formation of \_\_\_\_\_.

**Options :**

1. Yogurt
2. Sauekraut
3. Kombucha
4. Kefir

**Question Number : 32 Question Id : 2999654232 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Molds reproduce through formation of \_\_\_\_\_.

**Options :**

1. Buds
2. Binary fission
3. Spontaneous generation
4. Spores

**Question Number : 33 Question Id : 2999654233 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Which of the following is the intrinsic factor for the microbial growth?

**Options :**

1. Relative humidity
2. Water activity
3. Pressure
4. Packaging

**Question Number : 34 Question Id : 2999654234 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Thermal destruction of microorganisms follows kinetics of \_\_\_\_\_.

**Options :**

1. Zero order
2. First order
3. Second order
4. Pseudo first order

**Question Number : 35 Question Id : 2999654235 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The bacteria staphylococci has a \_\_\_\_\_ shape.

Options :

1. Spherical
2. Rod
3. Spiral
4. Oval

Question Number : 36 Question Id : 2999654236 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Clostridium botulinum is

Options :

1. Aerobic bacteria
2. Anaerobic bacteria
3. Facultative anaerobic
4. Facultative aerobic

Question Number : 37 Question Id : 2999654237 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Generally thermal death time curve is plotted on \_\_\_\_\_ graph paper

Options :

1. Arithmetic
2. Semi log
3. Log-log
4. Log-probability

Question Number : 38 Question Id : 2999654238 Question Type : MCQ Display Question Number : Yes Is Question

**Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

If groundnuts are stored with a high moisture content (that is above 15%), the black mould (*Aspergillus flavus*) present in the nuts produces \_\_\_\_\_.

**Options :**

1. Aflatoxin
2. Exotoxin
3. Endotoxin
4. Toxoid

**Question Number : 39 Question Id : 2999654239 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Most heat resistant spores are produced by the species

**Options :**

1. Clostridium
2. Streptococcus
3. Aspergillus
4. Saccharomyces

**Question Number : 40 Question Id : 2999654240 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

As per the FSSAI what should be the minimum TSS of tomato sauce?

**Options :**

1. 25%
2. 20%
3. 10%

4. 5%

**Question Number : 41 Question Id : 2999654241 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The range of protein content in the yeast is \_\_\_\_\_.

**Options :**

1. 40-50%

2. 30-35%

3. 70-80%

4. 65-80%

**Question Number : 42 Question Id : 2999654242 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The marker used for testing the adequacy of pasteurization is \_\_\_\_\_.

**Options :**

1. alkaline phosphatase

2. creatinine

3. acetaldehyde

4. casein

**Question Number : 43 Question Id : 2999654243 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Salmonella, a food borne pathogen, can \_\_\_\_\_.

**Options :**

1. survive low temperatures of  $-17^{\circ}\text{C}$

2. be classified as harmless



3. survive in high acidity
4. be detected by smell and colour in food

**Question Number : 44 Question Id : 2999654244 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Freeze drying, osmotic concentration and heating are preservation methods of food by decreasing \_\_\_\_\_.

**Options :**

1. cooking time
2. water activity
3. Protein content
4. mineral content

**Question Number : 45 Question Id : 2999654245 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Important characteristics of bacterial spores are \_\_\_\_\_.

**Options :**

1. sensitive to chemicals and heat
2. metabolically inactive and dehydrated
3. unlikely to survive in cold temperatures
4. not formed under unfavorable conditions

**Question Number : 46 Question Id : 2999654246 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The change in colour of meat bloom to shades of green is due to \_\_\_\_\_.

**Options :**

1. production of peroxides or hydrogen sulfide by bacteria

2. Coagulation of blood
3. complete bleeding due to slaughter
4. formation of copper salts

**Question Number : 47 Question Id : 2999654247 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

If weight loss in sausage is greater than 30% during fermentation, they are designated as \_\_\_\_\_ sausage.

**Options :**

1. semi-dry fermented
2. unfermented
3. dry fermented
4. cured

**Question Number : 48 Question Id : 2999654248 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Beer is brewed and made by fermenting \_\_\_\_\_.

**Options :**

1. grapes
2. berries
3. grains
4. distilling wine

**Question Number : 49 Question Id : 2999654249 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

'Churpi', a type of cheese, is made from \_\_\_\_\_ milk.

**Options :**

1. goat
2. cow
3. camel
4. yak

**Question Number : 50 Question Id : 2999654250 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Exposure of food to  $\sim 135^{\circ}\text{C}$  for 1-3 seconds for better shelf life is also known as

\_\_\_\_\_.

**Options :**

1. pasteurization
2. UHT sterilization
3. Commercial sterilization
4. Charring

**Question Number : 51 Question Id : 2999654251 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

\_\_\_\_\_ refers to initial removal of large impurities in a processing operation.

**Options :**

1. Scalping
2. Grading
3. Sorting
4. Cleaning

Question Number : 52 Question Id : 2999654252 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Zein protein is present in \_\_\_\_\_.

Options :

1. Maize
2. Wheat
3. Rice
4. Rye

Question Number : 53 Question Id : 2999654253 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Which protein fraction constitutes gluten?

Options :

1. Prolamin and proteose
2. Gliadin and Zein
3. Gliadin and Glutenin
4. Prolamin and Gliadin

Question Number : 54 Question Id : 2999654254 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

The most appropriate enzyme preparation used commercially to increase the yields in fruit processing is \_\_\_\_\_.

Options :

1. Amylases
2. Lipases
3. Proteases

4. Pectinases

Question Number : 55 Question Id : 2999654255 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

The sparkling, clear sweetened fruit juice is \_\_\_\_\_.

Options :

1. RTS
2. Squash
3. Puree
4. Cordial

Question Number : 56 Question Id : 2999654256 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Chill injury is most common in \_\_\_\_\_.

Options :

1. Banana
2. Apple
3. Mango
4. Grape

Question Number : 57 Question Id : 2999654257 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Eugenol is principle component of \_\_\_\_\_.

Options :

1. Clove
2. Coriander

3. Cassia

4. Cardamom

**Question Number : 58 Question Id : 2999654258 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Extraction of aromatic compound into fat is called \_\_\_\_\_.

**Options :**

1. Expression

2. Super critical extraction

3. Enfluerage

4. Soxhlet extraction

**Question Number : 59 Question Id : 2999654259 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The freezing point of fresh whole milk is \_\_\_\_\_.

**Options :**

1. 0.5°C

2. -0.5°C

3. -1°C

4. -1.5°C

**Question Number : 60 Question Id : 2999654260 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Green tea is

**Options :**

1. Double distilled tea

2. Unfermented tea
3. Chlorophyll rich tea
4. Fresh leaf of tea plant

Question Number : 61 Question Id : 2999654261 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Caryopsis refers to the dry fruit of

Options :

1. grains of poaceae family
2. legumes (fabaceae)
3. oilseeds
4. tubers

Question Number : 62 Question Id : 2999654262 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Considering a g/100g portion, the dietary fiber content of which grain is higher

Options :

1. white rice
2. maize kernels
3. potato peeled
4. wheat

Question Number : 63 Question Id : 2999654263 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Green gram is considered to be best suited to complement cereal grains because it has

high contents of \_\_\_\_\_.

Options :

1. lysine
2. methionine
3. leucine
4. alanine

**Question Number : 64 Question Id : 2999654264 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Onions are generally not blanched before dehydration because

**Options :**

1. allicin is lost
2. colour is lost
3. it picks up moisture
4. allinase gets activated

**Question Number : 65 Question Id : 2999654265 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Baking or extrusion will affect fiber content by

**Options :**

1. decreasing it
2. increasing it
3. no change
4. destroying it completely

**Question Number : 66 Question Id : 2999654266 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**



Fruit squash should contain fruit pulp or juice to the extent of at least

Options :

1. 10%
2. 25%
3. 40%
4. 35%

Question Number : 67 Question Id : 2999654267 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

The minimum TSS (total soluble solids) in jam should be \_\_\_\_\_.

Options :

1. 60°B
2. 65°B
3. 70°B
4. 75°B

Question Number : 68 Question Id : 2999654268 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Ghee is considered an ideal fat for frying because of its

Options :

1. low melting point
2. high smoke point
3. low smoke point
4. flavour

Question Number : 69 Question Id : 2999654269 Question Type : MCQ Display Question Number : Yes Is Question

**Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Homogenization of milk involving the reduction of globule size of milk fat leads to \_\_\_\_\_.

**Options :**

1. loss of vitamin A and D
2. Increase in vitamin A
3. Increase in vitamin D
4. vitamin content is not affected.

**Question Number : 70 Question Id : 2999654270 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

\_\_\_\_\_ protein in egg white is unavailable by binding to biotin.

**Options :**

1. lysozyme
2. ovalbumin
3. avidin
4. conalbumin

**Question Number : 71 Question Id : 2999654271 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Fisher units used to measure \_\_\_\_\_.

**Options :**

1. Flour colour
2. Damaged starch
3. Flour particle size
4. Protein content

**Question Number : 72 Question Id : 2999654272 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Kharif Crops are sown in \_\_\_\_\_ season.

Options :

1. Autumn
2. Summer
3. Winter
4. Rainy

Question Number : 73 Question Id : 2999654273 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Which of the following is correct order of agricultural practices?

Options :

1. Soil preparation – Irrigation – Sowing– Weeding – Harvesting
2. Soil preparation – Sowing – Irrigation – Weeding – Harvesting
3. Soil preparation – Weeding – Sowing – Irrigation– Harvesting
4. Soil preparation – Irrigation – Weeding – Sowing– Harvesting

Question Number : 74 Question Id : 2999654274 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Winnowing is a process of \_\_\_\_\_.

Options :

1. Controlling of weeds
2. Cutting of crops
3. Water fruit plants
4. Separation of grains from the chaff

Question Number : 75 Question Id : 2999654275 Question Type : MCQ Display Question Number : Yes Is Question

**Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Unopened, sliced bacon, packaged in material somewhat highly resistant to oxygen permeability, is spoiled mostly by

**Options :**

1. Lactobacilli
2. Micrococci
3. Fecal Streptococci
4. Molds

**Question Number : 76 Question Id : 2999654276 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Statement 1: For rough control of flow \_\_\_\_\_ are used.

Statement 2: For fine control of flow \_\_\_\_\_ are used.

**Options :**

1. Needle valves, Globe valves
2. Needle valves, Gate valves
3. Globe valves, Needle valves
4. Gate valves, Globe valves

**Question Number : 77 Question Id : 2999654277 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

During evaporation of edible solutions, the BPR-boiling point rise should be \_\_\_\_\_ and the foaming and scale formation should be \_\_\_\_\_.

**Options :**

1. Low, minimum
2. High, maximum

3. Low, maximum

4. High, minimum

**Question Number : 78 Question Id : 2999654278 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

\_\_\_\_\_ undergoes considerable drying on trees itself.

**Options :**

1. Apple

2. Oranges

3. Pomegranate

4. Figs

**Question Number : 79 Question Id : 2999654279 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Statement 1: Enzyme reaction decrease with the decrease in moisture levels.

Statement 2: Enzymes get inactivated near the boiling point of water.

**Options :**

1. True, False

2. True, True

3. False, False

4. False, True

**Question Number : 80 Question Id : 2999654280 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

A substance that continually deforms (flows) under an applied shear stress regardless of the magnitude of the applied stress is called

**Options :**

1. powder
2. solid
3. irregularly sized solid balls
4. liquid, gas, plasma or fluid

**Question Number : 81 Question Id : 2999654281 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

In the equation for fluid flow rates,  $m = \rho Q$ , where  $m$  stands for mass flow rate and  $\rho$  stands for density,  $Q$  stands for

**Options :**

1. particle size
2. volumetric flow rate
3. buoyancy
4. viscosity

**Question Number : 82 Question Id : 2999654282 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The essential difference between gases and liquids is their \_\_\_\_\_.

**Options :**

1. crystallization
2. extractability
3. compressibility
4. evaporation

**Question Number : 83 Question Id : 2999654283 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Steady or unsteady flow of fluids are a function of \_\_\_\_\_.

Options :

1. space
2. temperature
3. time
4. gravity

Question Number : 84 Question Id : 2999654284 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

According to Stokes law,  $\mu = \frac{D^2 g}{18\eta} \Delta\rho$ . A particle will settle if

Options :

1.  $\Delta\rho = 0$
2.  $\Delta\rho$  is negative
3.  $\Delta\rho$  is positive
4.  $g = 0$

Question Number : 85 Question Id : 2999654285 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

A sieve has 150 openings per linear inch. The mesh number is \_\_\_\_\_.

Options :

1. 10
2. 15
3. 150
4. 1500

Question Number : 86 Question Id : 2999654286 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Process involved in separation of butter from curd/milk is \_\_\_\_\_.

Options :

1. sieving
2. extraction
3. evaporation
4. centrifugation

Question Number : 87 Question Id : 2999654287 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Carbonated beverage dispensers need

Options :

1. heater
2. lyophilizer
3. air compressor
4. pump

Question Number : 88 Question Id : 2999654288 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Meat should be dried by \_\_\_\_\_.

Options :

1. sun drying
2. margination in sugar and sun drying
3. freeze drying



4. salting and dehydrating

Question Number : 89 Question Id : 2999654289 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Keiselgurh, used in filtration of sugar syrup is \_\_\_\_\_.

Options :

1. fine talc

2. diatomaceous earth

3. zinc oxide

4. kaolin

Question Number : 90 Question Id : 2999654290 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

For the laminar flow, the Reynold's number should be less than

Options :

1. 1100

2. 2100

3. 3100

4. 4000

Question Number : 91 Question Id : 2999654291 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

If the capacity of an evaporator is 100 kg per hour, it means

Options :

1. It can vaporize 100 kg of water

2. It can feed 100 kg product

3. It can produce 100 kg concentrated product

4. It is consuming 100 kg steam

**Question Number : 92 Question Id : 2999654292 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Extrusion is \_\_\_\_\_ process.

**Options :**

1. High Temperature Short Time
2. Low Temperature High Time
3. Ultra High Temperature
4. Cooling

**Question Number : 93 Question Id : 2999654293 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Driving force for heat is

**Options :**

1. Energy difference
2. Pressure difference
3. Temperature difference
4. Heat difference

**Question Number : 94 Question Id : 2999654294 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Radiation refers to the transport of energy through space by \_\_\_\_\_.

**Options :**

1. Magnetic
2. Electric

Electromagnetic

3.

Sound

4.

**Question Number : 95 Question Id : 2999654295 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The most efficient heating medium is \_\_\_\_\_.

**Options :**

Water

1.

Saturated steam

2.

Dry steam

3.

Air

4.

**Question Number : 96 Question Id : 2999654296 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

As per the FSSAI, fruit jam should have

**Options :**

Not less than 40% TSS

1.

Not more than 60% TSS

2.

Not less than 65% TSS

3.

Not less than 78% TSS

4.

**Question Number : 97 Question Id : 2999654297 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

What is an example of Biological Hazard?

**Options :**

Salmonella

1.

2. Dirt
3. Cleaners
4. Antibiotics

**Question Number : 98 Question Id : 2999654298 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

SPS under WTO stands for

**Options :**

1. Standards, Prevention and Specification
2. Sanitary and Phytosanitary measures
3. Specifications for products and supplements
4. Safety and prevention of Sickness

**Question Number : 99 Question Id : 2999654299 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

ISO 19011:2011 Quality Management System deals with

**Options :**

1. Specifications with Guidance for use
2. Guidelines for performance improvements
3. Customer Satisfaction
4. Guidelines for quality and or Environmental management system auditing

**Question Number : 100 Question Id : 2999654300 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

How many scientific panels have been constituted in Food Authority?

**Options :**

1. 16
2. 7
3. 9
4. 5

**Question Number : 101 Question Id : 2999654301 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

ISO 9001: 2008 Quality management systems deals with

**Options :**

1. Fundamentals and vocabulary
2. Guidelines for performance improvements
3. Customer Satisfaction
4. Requirements for quality management

**Question Number : 102 Question Id : 2999654302 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

As per Section 3 of Food Safety & Standards Act 2006, if food article sold in the market contains any inferior or cheaper substances whether wholly or partly which is injurious to health then such products can be called as

**Options :**

1. Sub-standard
2. Unsafe
3. Misbranded
4. Partly sub-standard

**Question Number : 103 Question Id : 2999654303 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Food Authority may notify laboratories and research institutions accredited by NABL or any such accreditation agencies, wherein NABL stands for

**Options :**

1. National Accreditation Board for Laboratories
2. National Accreditation Board for Testing Laboratories
3. National Accreditation Board for Calibration Laboratories
4. National Accreditation Board for Testing and Calibration Laboratories

**Question Number : 104 Question Id : 2999654304 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Analysis report format shall be followed by the food analyst under the FSSR 2011 is

**Options :**

1. Form VIIA
2. Form VIII
3. Form VB
4. Form V

**Question Number : 105 Question Id : 2999654305 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

FPO was first postulated in

**Options :**

1. 1935
2. 1955
3. 1975
4. 1995

**Question Number : 106 Question Id : 2999654306 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Which chapter in FSSAI deals with packaging and labelling?

**Options :**

1. Chapter 1
2. Chapter 2
3. Chapter 3
4. Chapter 4

**Question Number : 107 Question Id : 2999654307 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

CCP used in HACCP stands for

**Options :**

1. Cross Category Principles
2. Cross Contact Points
3. Critical Control Points
4. Critical Certification Policy

**Question Number : 108 Question Id : 2999654308 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

What is the objective of ISO 22000?

**Options :**

1. To establish a food safety management system
2. Certification for production plant
3. Environment management system

4. To establish Food Quality control system

**Question Number : 109 Question Id : 2999654309 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The Food Authority shall consist of a Chairperson and the following \_\_\_\_\_ number of members.

**Options :**

1. 18

2. 20

3. 22

4. 25

**Question Number : 110 Question Id : 2999654310 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Under food safety and standards (Food Product Standards and Food Additives) Regulation, 2011 moisture requirement of table butter is \_\_\_\_\_.

**Options :**

1. Maximum 14%

2. Maximum 18%

3. Maximum 16%

4. Maximum 12%

**Question Number : 111 Question Id : 2999654311 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

In sensory science, QDA stands for

**Options :**

1. Quality Definition and Assessment



2. Quality Director for Analysis
3. Qualitative Descriptive Analysis
4. Quantitative Descriptive Analysis

**Question Number : 112 Question Id : 2999654312 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

Codex Alimentarius Commission was created by joint effort of

**Options :**

1. WHO and FOO
2. WHO and FAO
3. WHO and FSO
4. WHO and World Bank

**Question Number : 113 Question Id : 2999654313 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The overall sensation feeling caused by the interaction of taste, odor, and textural is called

**Options :**

1. umami
2. flavour
3. satiety
4. digestion

**Question Number : 114 Question Id : 2999654314 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

A non-destructive method used to study the inside of an egg is called

Options :

1. scrambling
2. candling
3. inspecting
4. incubating

Question Number : 115 Question Id : 2999654315 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Quark is a kind of

Options :

1. butter
2. cheese
3. milk
4. yoghurt

Question Number : 116 Question Id : 2999654316 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Intrinsic factor of grain quality includes

Options :

1. broken grains
2. foreign matter
3. age
4. bulk density

Question Number : 117 Question Id : 2999654317 Question Type : MCQ Display Question Number : Yes Is Question

**Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

A food business operator with a business of less than 10 lakh

**Options :**

1. does not require FSSAI license
2. requires mandatory FSSAI license
3. needs license only for exports
4. needs license only for imports

**Question Number : 118 Question Id : 2999654318 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

ISO/TS 22003:2013 Food Safety Management Systems is a requirement for

**Options :**

1. government ministries
2. an organization in the food chain
3. street vendors
4. bodies providing audit and certification of food safety management systems

**Question Number : 119 Question Id : 2999654319 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical**

The last and 7th principle of HACCP involves

**Options :**

1. establish monitoring procedures
2. establish critical limits
3. conduct a hazard analysis
4. establish record-keeping and documentation procedures

Question Number : 120 Question Id : 2999654320 Question Type : MCQ Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

A packet of food had a brown dot on it. This indicates that the packet has food of

Options :

1. vegetarian origin

2. non-vegetarian origin

3. milk origin

4. tuber origin