

Question Paper Name:

Food Technology 11th May 2017 Shift 2

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Food Technology

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Display Number Panel:

Food Technology

Yes

Group All Questions:

No

Question Number : 1 Question Id : 871112601 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Pulses are deficient in

Options :

1. Methionine
2. Lysine
3. Threonine
4. Tryptophan

Question Number : 2 Question Id : 871112602 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

What is the relation between enzyme unit (U) and katal?

Options :

1. $1U = 16.67$ nanokatal
2. $1U = 12.76$ nanokatal
3. $1U = 10.67$ nanokatal
4. $1U = 5.67$ nanokatal

Question Number : 3 Question Id : 871112603 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Diauxic growth is observed in microbes when it is cultivated in the media containing

Options :

1. Two mineral salts

High viscous nutrients

4.

Question Number : 4 Question Id : 871112604 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following is not true of phospholipids?

Options :

1. A basic component in phospholipids is phosphatidic acid.

1.

2. Sphingolipids are the predominant phospholipid in membranes.

2.

3. Phospholipids are amphipathic

3.

4. Serine is a molecule that may be part of a phosphoglyceride.

4.

Question Number : 5 Question Id : 871112605 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

A bacterium which causes food spoilage by producing enterotoxin is

Options :

1. *Entamoeba*

1.

2. *Straphylococci*

2.

3. *Enterococci*

3.

4. *Enterobacteriaceae*

4.

Question Number : 6 Question Id : 871112606 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Free fatty acids are transported in the blood_____.

Options :

1. combined with fatty acid binding protein

1.

2. combined with lipoprotein

2.

3. in unbound free salts

3.

4. combined with albumin

4.

Options :

1. Co-plasmid
2. Pili
3. Plasmid
4. Cell membrane

Question Number : 8 Question Id : 871112608 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Vitamin A or retinol, is a

Options :

1. Steroid
2. Polyisoprenoid compound containing a cyclohexenyl ring
3. Benzoquinone derivative
4. 6-Hydroxychromane

Question Number : 9 Question Id : 871112609 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Each myoglobin molecule contains

Options :

1. Two iron atoms
2. Four iron atoms
3. Six iron atoms
4. One iron atom

Question Number : 10 Question Id : 871112610 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

In humans, a dietary essential fatty acid is

Options :

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

1. Beer
2. Wine
3. Industrial sprit
4. Vinegar

Question Number : 12 Question Id : 871112612 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Gastroenteritis is caused by

Options :

1. *Clostridium botulinum*
2. *Staphylococcus aureus*
3. *Streptococcus pyogenes*
4. *Shigella dysentriae*

Question Number : 13 Question Id : 871112613 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

What is the normal range of exit cone angle of a venturimeter?

Options :

1. 2 to 5
2. 7 to 15
3. 15 to 25
4. >25

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Question Number : 14 Question Id : 871112614 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

A surface having a property of constant monochromatic absorptivity is called

Options :

1. Black body
2. White body
3. Gray body
4. Red body

Question Number : 15 Question Id : 871112615 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

raw meats, poultry and eggs

1. pickled vegetables
2. home-canned vegetables
3. raw vegetables

Question Number : 16 Question Id : 871112616 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Laminar flow of a Newtonian fluid ceases to exist, when the Reynolds number exceeds

Options :

1. 4000
2. 2100
3. 1500
4. 3000

Question Number : 17 Question Id : 871112617 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Reverse osmosis removes _____% of ions.

Options :

1. 10
2. 50
3. 99
4. 99.9

Question Number : 18 Question Id : 871112618 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Fish is a good source of

Options :

1. Carbohydrate
2. Protein
3. Fat
4. Vitamin C

Question Number : 19 Question Id : 871112619 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Fruits which are not recommended for low temperature storage are

2. Orange

3. Strawberry

Question Number : 20 Question Id : 871112620 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

If the discharge of a centrifugal pump is throttled, then its suction lift

Options :

1. increases

2. decreases

3. remains unchanged

4. data insufficient to predict

Question Number : 21 Question Id : 871112621 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following is a climacteric fruit?

Options :

1. Apple

2. Banana

3. Melon

4. Orange

Question Number : 22 Question Id : 871112622 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

A dietary deficiency of tryptophan and nicotinate leads to

Options :

1. Beri Beri

2. Xerophthalmia

3. Pellegra

4. Anemia

Question Number : 23 Question Id : 871112623 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Name of the essential amino acid for adults

Options :

3. Valine

4. Histidine

Question Number : 24 Question Id : 871112624 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The velocity profile for turbulent flow through a closed conduit is

Options :

1. logarithmic

2. parabolic

3. hyperbolic

4. linear

Question Number : 25 Question Id : 871112625 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Cook-freeze production technology requires

Options :

1. High speed, low temperature

2. Low speed, high temperature

3. Low speed, low temperature

4. High speed, high temperature

Question Number : 26 Question Id : 871112626 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The essential amino acids

Options :

1. Must be supplied in the diet because the organism has lost the capacity to aminate the corresponding ketoacids

2. Must be supplied in the diet because the human has an impaired ability to synthesize the carbon chain of the corresponding ketoacids

3. Are identical in all species studied

4. Are defined as those amino acids which cannot be synthesized by the organism at a rate adequate to meet metabolic requirements

Question Number : 27 Question Id : 871112627 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

2. Potato
3. Beet
4. Carrot

Question Number : 28 Question Id : 871112628 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which one of the following is known as a pseudo-cereal?

Options :

1. Wheat
2. Quinoa
3. Horse gram
4. Barley

Question Number : 29 Question Id : 871112629 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

In 100°S brine, amount of salt is

Options :

1. 100%
2. 75%
3. 50%
4. 25%

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Question Number : 30 Question Id : 871112630 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The spoilage of food products by *Clostridium botulinum* is generally found in

Options :

1. Highly Acidic food products
2. Low carbohydrate foods
3. Low acid food
4. Low protein food

Question Number : 31 Question Id : 871112631 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

1. sleeve joint
2. coupling
3. flange
4. expansion joint

Question Number : 32 Question Id : 871112632 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which pigment is responsible for the yellow colour in corn?

- Options :
1. Xanthophyll
 2. Chlorophyll
 3. Zeaxanthin
 4. Cryptoxanthin

Question Number : 33 Question Id : 871112633 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The correct folding of tertiary proteins in vivo is assisted by proteins called

- Options :
1. chaperones
 2. motifs
 3. domains
 4. families

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Question Number : 34 Question Id : 871112634 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Fluidized bed cleaner makes the separation of grains based on

- Options :
1. Density
 2. Specific gravity
 3. Size
 4. Density and size

Question Number : 35 Question Id : 871112635 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

1. inverse of the fluid viscosity.
2. inverse square of the diameter.
3. square of the difference in specific weights of solid & fluid.
- 4.

Question Number : 36 Question Id : 871112636 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following is an Indian fermented product?

Options :

1. Scotch whisky
2. Teekwass
3. Thumba
4. Vodka

Question Number : 37 Question Id : 871112637 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The form of penicillin, which is produced in industrial scale submerged fermentation is

Options :

1. Penicillin-G
2. Penicillin-A
3. Penicillin-D
4. Penicillin-V

Question Number : 38 Question Id : 871112638 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Clostridium perfringens poisoning is associated with

Options :

1. Fish products
2. Vegetables
3. Meat products
4. Canned disease

Question Number : 39 Question Id : 871112639 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

2. Microbial gum
3. Exudate gum
4. Sea weed gum

Question Number : 40 Question Id : 871112640 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The permissible limit of total solids in water to be used in beverage (fruit juice) is

Options :

1. 200 ppm
2. 300 ppm
3. 400 ppm
4. 500 ppm

Question Number : 41 Question Id : 871112641 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following is not a bacteria?

Options :

1. *Pediococcus*
2. *Proteus*
3. *Pseudomonas*
4. *Penicillium*

Question Number : 42 Question Id : 871112642 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following conveyor is the most suitable for transportation of sticky materials?

Options :

1. Screw
2. Pneumatic
3. Belt
4. Apron

Question Number : 43 Question Id : 871112643 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

1. Prebiotics
2. Probiotics
3. Symbiotic
4. Abiotic

Question Number : 44 Question Id : 871112644 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The CO₂ concentration in commercially available carbonated beverages vary between

Options :

1. 1-8 g/L
2. 8-16 g/L
3. 16-32 g/L
4. 32-40 g/L

Question Number : 45 Question Id : 871112645 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which centrifuge is widely used in dairy industry?

Options :

1. Solid bowl
2. Disc bowl
3. Tubular bowl
4. Cylinder bowl

Question Number : 46 Question Id : 871112646 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

In the diet of a diabetic patient, the recommended carbohydrate intake should preferably be in the form of

Options :

1. Monosaccharides
2. Dissaccharides
3. Polysaccharides
4. Oligosaccharides

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Options :

1. Sweetner
2. Anticaking agent
3. Emulsifier
4. Preservative

Question Number : 48 Question Id : 871112648 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

One of the following is not the method for the preservation of meat to inhibit the post-mortem changes

Options :

1. Freezing and storing below -20°C
2. Curing both brine and dry-salt
3. Smoking and Drying
4. Finning & racking

Question Number : 49 Question Id : 871112649 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Koji is a fermented product made from

Options :

1. Wheat
2. Rice
3. Soybean
4. Lentil

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Question Number : 50 Question Id : 871112650 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The microbe *Clostridium botulinum* which is responsible for most of the food spoilage is a

Options :

1. Yeast
2. Bacteria
3. Mold
4. Fungi

1000, the food will gain moisture during storage.

Options :

1. Equilibrium relative humidity (ERH)
2. Thermodynamic relative humidity (TRH)
3. Water activity (a_w)
4. Dew point

Question Number : 52 Question Id : 871112652 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Mastitis in cows may be caused by

Options :

1. *Staphylococcus aureus*
2. *Mycobacterium*
3. *Bacillus cereus*
4. *Streptococcus aureus*

Question Number : 53 Question Id : 871112653 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Most of the ultraviolet absorption of proteins at 280 nm is due to their content of

Options :

1. Tryptophan
2. Aspartate
3. Glutamate
4. Alanine

Question Number : 54 Question Id : 871112654 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Brownian movement is prominent in the particle size range of _____ microns in case of settling of a particle in a fluid.

Options :

1. 2 to 3
2. 0.01 to 0.10
3. 2000 to 3000

Orientation : Vertical

Among the following foods short and medium chain fatty acids are enriched in

Options :

1. Milk
2. Ground nut
3. Soya bean
4. Almonds

Question Number : 56 Question Id : 871112656 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following is not a mold?

Options :

1. *Mucor*
2. *Rhizopus*
3. *Penicillium*
4. *Saccharomyces*

Question Number : 57 Question Id : 871112657 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Diethyl pyro-carbonate is used as a preservative agent in

Options :

1. Processed Milk Products
2. Fruit juices & beverages
3. Processed Meat products
4. Processed Cheese

Question Number : 58 Question Id : 871112658 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

In butter making the term 'working' means

Options :

1. Kneading of butter
2. Pasteurization of butter
3. Salting of butter
4. Addition of colour

Options :

1. calcium
2. chlorophyll
3. magnesium
4. nitrogen

Question Number : 60 Question Id : 871112660 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

A device which is not used for measuring the flow rate of fluid through a pipe

Options :

1. Pitot tube
2. Orificemeter
3. Rotameter
4. Venturimeter

Question Number : 61 Question Id : 871112661 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

For the transfer of solution of thick slurry, the pump used is a _____ pump.

Options :

1. reciprocating
2. gear
3. diaphragm
4. centrifugal

Question Number : 62 Question Id : 871112662 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Fatter fish are in general rich sources of Vitamins

Options :

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

Options :

1. Acidic
2. Hypotonic
3. Hypertonic
4. High conductivity

Question Number : 64 Question Id : 871112664 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following microbe is widely used for industrial production of Vitamin-B₁₂?

Options :

1. *Bacillus subtilis*
2. *Penicillium chrysogenum*
3. *Saccharomyces cereviceae*
4. *Propionibacterium* sp.,

Question Number : 65 Question Id : 871112665 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

What is the fat content of egg yolk?

Options :

1. 11.8%
2. 11.0%
3. 17.5%
4. 32.5%

Question Number : 66 Question Id : 871112666 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

In the following statements identify the correct ones.

- I. Coffee is a plantation crop grown in the tropical regions.
- II. Coffee seeds are used in beverage preparation.
- III. Arabica, Robusta & Liberia are three popular coffee varieties
- IV. Inferior quality coffee is grown mostly in India

Options :

1. I, II and III
2. IV only

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Question Number : 67 Question Id : 871112667 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The only fuel that can be used in anaerobic glycolysis is

Options :

1. Glucose
2. Amino acids
3. Alcohol
4. Fatty acids

Question Number : 68 Question Id : 871112668 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Fourier's law of heat conduction gives the heat flow for

Options :

1. Irregular surfaces
2. Nonuniform temperature surfaces
3. One dimensional cases only
4. Two dimensional cases only

Question Number : 69 Question Id : 871112669 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

One of the following enzymes is not metabolic carbohydrate

Options :

1. Anyglucosidax
2. Pullunase
3. Iso amylase
4. Ligase

Question Number : 70 Question Id : 871112670 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

A rotary drum filter is

Options :

1. a continuous vacuum filter
2. a discontinuous pressure filter
3. a continuous pressure filter
4. a discontinuous vacuum filter

Options :

1. Lipids, proteins
2. Water, Salt, Ash
3. Carbohydrates, Lipids
4. Carbohydrates, Proteins

Question Number : 72 Question Id : 871112672 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The Codex secretariat is located at

Options :

1. Delhi
2. Rome
3. Japan
4. USA

Question Number : 73 Question Id : 871112673 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

When a ball mill rotates at a speed higher than the critical speed, its efficiency is

Options :

1. maximum
2. minimum
3. optimum
4. zero

Question Number : 74 Question Id : 871112674 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Black pepper is adulterated by

Options :

1. Cotton
2. Papaya seeds
3. Stones
4. Black granules

Question Number : 75 Question Id : 871112675 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

1. Ferulic acid
2. Prussic acid
3. Hydroxy Cinnamic acid
- 4.

Question Number : 76 Question Id : 871112676 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

At what temperature range will an egg yolk coagulate (set)?

Options :

1. 40-50° C
2. 50-60° C
3. 65-70° C
4. 70-80° C

Question Number : 77 Question Id : 871112677 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

In the process of production of beer, HOPS is used as

Options :

1. Antimicrobial agent
2. Antifungal agent
3. Colour enhancing agent
4. Salting agent

Question Number : 78 Question Id : 871112678 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Spinach has a very high iron content, but low bioavailability. The iron in spinach is in the form of

Options :

1. Elemental iron
2. Myoglobin
3. Nonheme iron
4. Hemoglobin

Question Number : 79 Question Id : 871112679 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

A prophage containing bacterium is called as

2. Lytogen

3. Proteus

4.

Question Number : 80 Question Id : 871112680 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Whey is the by-product in the manufacture of

Options :

1. Skimmed milk

2. Butter

3. Cheese

4. Yogurt

Question Number : 81 Question Id : 871112681 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following is a coarse crusher?

Options :

1. dire crusher

2. conical crusher

3. single roll crusher

4. jaw crusher

Question Number : 82 Question Id : 871112682 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

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

Options :

1. Stanton number

2. Nusselt number

3. Biot number

4. Peclet number

Question Number : 83 Question Id : 871112683 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

MSG is

Options :

3. A flavor enhancer, bringing out the natural flavor of a food

4. An extender, adding texture and bulk to a product

Question Number : 84 Question Id : 871112684 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following denotes the effect of compressibility in fluid flow?

Options :

1. Weber number

2. Mach number

3. Euler number

4. Reynolds number

Question Number : 85 Question Id : 871112685 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Carr-Price reaction is used to detect

Options :

1. Vitamin A

2. Vitamin D

3. Ascorbic acid

4. Vitamin E

Question Number : 86 Question Id : 871112686 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The maximum delivery pressure of compressors can be upto _____ atmospheres.

Options :

1. 10

2. 100

3. 250

4. 1000

Question Number : 87 Question Id : 871112687 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Growth and death rate of microorganisms will be observed in

Options :

1. Logarithmic order

4. Linear order

Question Number : 88 Question Id : 871112688 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Food should be cooked to which temperature?

Options :

1. 5° C
2. 75° C
3. 100° C
4. 60° C

Question Number : 89 Question Id : 871112689 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Temperature, concentration of CO₂ & oxygen are the main environmental factors which influence the

Options :

1. Rate of growth of fruits & vegetables
2. Rate of respiration
3. Yield
4. Quality

Question Number : 90 Question Id : 871112690 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

What is OHSAS?

Options :

1. Operation Hazards Safety Application System
2. Occupational Hazard Safety Application System
3. Occupational Health Safety Assessment Series
4. Operational Health Safety Assessment Series

Question Number : 91 Question Id : 871112691 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The agar gelling agent in food industry is derived from the following microorganism

Options :

1. Gracilaria

4 Ceramium

Question Number : 92 Question Id : 871112692 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Vegetative forms of microorganisms are effectively killed by

Options :

1. Freeze drying
2. Frosting
3. Chilling
4. Pasteurisation

Question Number : 93 Question Id : 871112693 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

In drying of fruit which chemical is used to minimize browning?

Options :

1. Carbon dioxide
2. Sulphur dioxide
3. Benzene
4. Chlorophyll

Question Number : 94 Question Id : 871112694 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following microbes cause rancidity in spoiled foods?

Options :

1. Saccharolytic microbes
2. Proteolytic microbes
3. Nucleolytic microbes
4. Lipolytic microbes

Question Number : 95 Question Id : 871112695 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which one of the following is not a germinated product?

Options :

1. Khamam Dhoklar

4. Pizzar

Question Number : 96 Question Id : 871112696 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Codex Alimentarius commission was established in

Options :

1. 1982
2. 1992
3. 1972
4. 1962

Question Number : 97 Question Id : 871112697 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following is a secondary protein structure?

Options :

1. Sulfide bond
2. Beta pleated sheet
3. Alpha carbon
4. Peptide bond

Question Number : 98 Question Id : 871112698 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The terminal velocity of a particle moving through a fluid varies as d_p^n . What is the value of n' for Newton's law regime?

Options :

1. 0.5
2. 1
3. 1.5
4. 3

Question Number : 99 Question Id : 871112699 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The agar gelling agent used in food industry is a polymer of

Options :

1. Subunits of sugar D-galactose
2. Subunits of sugar D-galactose & L-fructose

Question Number : 100 Question Id : 871112700 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

A manometer is used to measure

Options :

1. High pressure
2. Differential pressure
3. Moderate pressure
4. Atmospheric pressure

Question Number : 101 Question Id : 871112701 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which one of the following carbohydrates in grapes that cannot be fermentable by yeast?

Options :

1. Glucose
2. Fructose
3. Arabinose
4. Galactose

Question Number : 102 Question Id : 871112702 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The foods most often contaminated with aflatoxins are

Options :

1. Cheeses made from unpasteurized milk
2. Meats from wild animals such as bear and deer
3. Fish and shell fish
4. Wheat, corn, peanuts and tree nuts

Question Number : 103 Question Id : 871112703 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Disaccharide produced after hydrolysis of cellulose is

Options :

1. glucose
2. Maltose

Question Number : 104 Question Id : 871112704 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which one of the following is not a best source for important dietary omega 3- fatty acids?

Options :

1. Flax seeds
2. Walnuts
3. Agar agar
4. Spinach

Question Number : 105 Question Id : 871112705 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

A U-tube manometer filled with mercury is connected between two points in a pipeline. If the manometer reading is 26 mm of Hg. calculate the pressure difference between the points when water is flowing through the pipe.

Data : Manometer reading(h) = 26 mm Hg = 0.026 m Hg.

Density of mercury = 13.6 gm/cc. Density of water = 1 gm/cc.

Molecular weight of air(MW) = 28.8, Temperature of air = 20° C = 293 K.

R = 8314 J/(kmol.K)

Options :

1. 32.144 N/m²
2. 3214.4 N/m²
3. 3.2144 N/m²
4. 0.32144 N/m²

Question Number : 106 Question Id : 871112706 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Yeast and mould count determination requires

Options :

1. Nutrient agar
2. Acidified potato glucose agar
3. Macconkey agar
4. Violet red bile agar

Question Number : 107 Question Id : 871112707 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following is not a component of dietary fiber except?

2. Lignin

3.

4. Agar

Question Number : 108 Question Id : 871112708 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The continuity equation is the result of application of the following law to the flow field

Options :

1. first law of thermodynamics

2.

3. conservation of energy

4.

1. newtons second law of motion

2.

3. conservation of mass

4.

Question Number : 109 Question Id : 871112709 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The preservative that is commonly used in coke distillery products

Options :

1. Monosodium glutamate

2.

3. EDTA

4.

1. Photo phonic Acid

2.

3. BHA

4.

Question Number : 110 Question Id : 871112710 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The drag co-efficient for a bacterium moving in water at 1 mm/s, will be of the following order of magnitude (assume size of the bacterium to be 1 micron and kinematic viscosity of water to be $10^{-6} \text{ m}^2/\text{s}$).

Options :

1. 24000

2.

3. 24

4.

1. 0.24

2.

3. 0.44

4.

Question Number : 111 Question Id : 871112711 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

1. A hand towel
2. The dish cloth
3. The apron

Question Number : 112 Question Id : 871112712 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

A dietary deficiency of tryptophan and nicotinate leads to

Options :

1. Beri Beri
2. Xerophthalmia
3. Pellegra
4. Anemia

Question Number : 113 Question Id : 871112713 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The dynamic viscosity of a liquid is $1.2 \times 10^{-4} \text{ Ns/m}^2$, whereas, the density is 600 kg/m^3 . The kinematic viscosity in m^2/s is

Options :

1. 72×10^{-3}
2. 20×10^{-8}
3. 7.2×10^3
4. 70×10^6

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Question Number : 114 Question Id : 871112714 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Specific gravity of fats and oils are approximately _____ compared to water.

Options :

1. 0.6
2. 0.8
3. 0.9
4. 0.1

Question Number : 115 Question Id : 871112715 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

1. Infants and small children

2. People with a very high intake of foods rich in pufa

3. Vegetarians

4. People with fat malabsorption syndromes

Question Number : 116 Question Id : 871112716 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Reynolds number is the ratio of inertial force to

Options :

1. Pressure force

2. Viscous force

3. Elastic force

4. Gravity force

Question Number : 117 Question Id : 871112717 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The microbial growth state where microbes grow under different rate limiting carbon source is called as

Options :

1. Dicarboxic growth

2. Mixed growth fermentation

3. Diauxic growth

4. Dibasic growth

Question Number : 118 Question Id : 871112718 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The product of Reynolds number and Prandtl number is known as

Options :

1. Stanton number

2. Biot number

3. Peclet number

4. Grashoff number

Question Number : 119 Question Id : 871112719 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

1. Sugar & molasses
2. Fats & oil
3. Corn & Beverage
4. Milk & Dairy

Question Number : 120 Question Id : 871112720 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The kinematic viscosity is the

Options :

1. Ratio of density of the liquid to the absolute viscosity
2. Product of absolute viscosity and density of the liquid
3. Ratio of absolute viscosity to the density of the liquid
4. Product of absolute viscosity and mass of the liquid

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