

# Andhra Pradesh State Council of Higher Education

## Notations :

- 1.Options shown in green color and with ✓ icon are correct.
- 2.Options shown in red color and with ✗ icon are incorrect.

<b>Question Paper Name :</b>	Food Technology 28th Sep 2021 Shift2
<b>Duration :</b>	120
<b>Total Marks :</b>	120
<b>Display Marks:</b>	No
<b>Share Answer Key With Delivery Engine :</b>	Yes
<b>Calculator :</b>	None
<b>Magnifying Glass Required? :</b>	No
<b>Ruler Required? :</b>	No
<b>Eraser Required? :</b>	No
<b>Scratch Pad Required? :</b>	No
<b>Rough Sketch/Notepad Required? :</b>	No
<b>Protractor Required? :</b>	No
<b>Show Watermark on Console? :</b>	Yes
<b>Highlighter :</b>	No
<b>Auto Save on Console? ( SA type of questions will be always auto saved ) :</b>	Yes
<b>Is this Group for Examiner? :</b>	No

Section Id :	5875879
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

Question Number : 1 Question Id : 587587961 Display Question Number : Yes Is Question Mandatory : No

The carbohydrate containing  $\alpha$  1-6 glycosidic linkages are

Options :

1. ✓ Glycogen and amylopection
2. ✗ Glycogen and amylose
3. ✗ Pectin and starch
4. ✗ Amylopection and sucrose

Question Number : 2 Question Id : 587587962 Display Question Number : Yes Is Question Mandatory : No

Pectin is used in food preparation as a

Options :

1. ✗ Sweetener
2. ✓ Gelling agent
3. ✗ Preservative agent

4. ✘ Foaming agent

Question Number : 3 Question Id : 587587963 Display Question Number : Yes Is Question

Mandatory : No

Dextrins are primarily produced by

Options :

1. ✔ Hydrolysis of starch
2. ✘ Hydrolysis of inulin
3. ✘ Hydrolysis of cellulose
4. ✘ Hydrolysis of pectin

Question Number : 4 Question Id : 587587964 Display Question Number : Yes Is Question

Mandatory : No

Texturized protein is made from

Options :

1. ✔ Defatted soy flour
2. ✘ Defatted corn flour
3. ✘ Defatted wheat flour
4. ✘ Defatted millet flour

Question Number : 5 Question Id : 587587965 Display Question Number : Yes Is Question

Mandatory : No

The isomeric form of amino acid present in the naturally occurring protein is

**Options :**

1. ✘ D-isomer
2. ✘ Mixture of D and L isomer
3. ✘ 81% D-isomer and 19% L-isomer
4. ✔ L-isomer

**Question Number : 6 Question Id : 587587966 Display Question Number : Yes Is Question Mandatory : No**

The following statements are true about the disulfide bond in protein except

**Options :**

1. ✘ It is formed between cysteine
2. ✘ It can hold two protein together
3. ✘ It is important for structural stabilization of protein
4. ✔ It is formed between tyrosine

**Question Number : 7 Question Id : 587587967 Display Question Number : Yes Is Question Mandatory : No**

Which one of the following is not a polyunsaturated fatty acid?

**Options :**

1. ✘ Docosahexaenoic acid
2. ✘ Eicosapentaenoic acid

3. ✓ Palmitic acid

4. ✗ Linoleic acid

Question Number : 8 Question Id : 587587968 Display Question Number : Yes Is Question

Mandatory : No

Which one of the following is a derived lipid?

Options :

1. ✓ Triglyceride

2. ✗ Ergosterol

3. ✗ Phospholipid

4. ✗ Wax

Question Number : 9 Question Id : 587587969 Display Question Number : Yes Is Question

Mandatory : No

Which one of the following is not phospholipid?

Options :

1. ✓ Ceramide

2. ✗ Cephalin

3. ✗ Lecithin

4. ✗ Phosphatidylserine

Question Number : 10 Question Id : 587587970 Display Question Number : Yes Is Question

Mandatory : No

Hydrolytic rancidity of lipids leads to

Options :

1. ✓ Increase in free fatty acids
2. ✗ Increase in unsaturated fatty acids
3. ✗ Increase in trans fatty acids
4. ✗ Decrease in trans fatty acids

Question Number : 11 Question Id : 587587971 Display Question Number : Yes Is Question

Mandatory : No

Which one of the following is not the pigment present in the foods?

Options :

1. ✗ Carotenoids
2. ✓ Carmoisine
3. ✗ Anthocyanins
4. ✗ Betanin

Question Number : 12 Question Id : 587587972 Display Question Number : Yes Is Question

Mandatory : No

Flavors synthesized through chemical processes which are organoleptically and chemically identical to substances present in natural products are called as

**Options :**

1. ✘ Natural flavoring substances
2. ✘ Synthetic artificial flavoring substances
3. ✔ Nature-identical flavoring substances
4. ✘ Artificial flavoring substances

**Question Number : 13 Question Id : 587587973 Display Question Number : Yes Is Question Mandatory : No**

Browning of food by Maillard reaction is due to chemical reaction between

**Options :**

1. ✘ Alcohol group of the sugar and amino group of the amino acid
2. ✘ Carbonyl group of the sugar and carboxyl group of the amino acid
3. ✘ Alcohol group of the sugar and carboxyl group of the amino acid
4. ✔ Carbonyl group of the sugar and amino group of the amino acid

**Question Number : 14 Question Id : 587587974 Display Question Number : Yes Is Question Mandatory : No**

The enzyme responsible for the enzymatic browning in fruits and vegetables is

**Options :**

1. ✔ Polyphenol oxidase
2. ✘ Polyphenol peroxidase

3. ✖ Polyphenol hydroxylase

4. ✖ Polyphenol dehydrogenases

Question Number : 15 Question Id : 587587975 Display Question Number : Yes Is Question

Mandatory : No

Maillard reaction leads to browning of food by the formation of

Options :

1. ✔ Melanoidin

2. ✖ Eumelanin

3. ✖ Vermilion

4. ✖ Pyomelanin

Question Number : 16 Question Id : 587587976 Display Question Number : Yes Is Question

Mandatory : No

Which one of the following is an essential amino acid?

Options :

1. ✖ Tyrosine

2. ✔ Leucine

3. ✖ Alanine

4. ✖ Glycine



Question Number : 17 Question Id : 587587977 Display Question Number : Yes Is Question

Mandatory : No

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

Options :

1. ✘ Stearic acids
2. ✘ Palmitic acid
3. ✘ Oleic acid
4. ✔ Linoleic acid

Question Number : 18 Question Id : 587587978 Display Question Number : Yes Is Question

Mandatory : No

The most important fatty acid for brain development and function is

Options :

1. ✘ Arachidonic acid
2. ✔ Docosahexaenoic acid
3. ✘ Palmitic acid
4. ✘ Stearic acids

Question Number : 19 Question Id : 587587979 Display Question Number : Yes Is Question

Mandatory : No

The recommended daily intake of Vitamin D for adult is

Options :

1. ✘ 10 IU

2. ✓ 600 IU

3. ✗ 60 IU

4. ✗ 3000 IU

**Question Number : 20 Question Id : 587587980 Display Question Number : Yes Is Question Mandatory : No**

The active form of folic acid is

**Options :**

1. ✗ Trihydrofolate

2. ✓ 5-methyltetrahydrofolate

3. ✗ 5-formyltetrahydrofolate

4. ✗ 5,10-di methyltetrahydrofolate

**Question Number : 21 Question Id : 587587981 Display Question Number : Yes Is Question Mandatory : No**

Vitamins help in the metabolic pathways by

**Options :**

1. ✗ Eliminating the metabolic waste from the body

2. ✓ Acting as a coenzyme

3. ✗ Preventing feedback inhibition of enzymes

4. ✗ Reducing the activation energy for the reaction

**Question Number : 22 Question Id : 587587982 Display Question Number : Yes Is Question Mandatory : No**

Dietary deficiency manifestation of potassium leads to

**Options :**

1. ✘ Neural tube defects
2. ✘ Fatty liver
3. ✔ Muscle weakness
4. ✘ Diarrhea

**Question Number : 23 Question Id : 587587983 Display Question Number : Yes Is Question Mandatory : No**

Hypocalcemia results in

**Options :**

1. ✔ Tetany
2. ✘ kidney stones
3. ✘ Nausea
4. ✘ Hemorrhagic disorders

**Question Number : 24 Question Id : 587587984 Display Question Number : Yes Is Question Mandatory : No**

Marasmus is a form of malnutrition caused by

**Options :**

1. ✘ Low protein intake and protein deficiency
2. ✔ Low nutrient intake and energy deficiency
3. ✘ Low lipid intake
4. ✘ Micronutrient deficiency

**Question Number : 25 Question Id : 587587985 Display Question Number : Yes Is Question**

**Mandatory : No**

Excess intake of food containing phytic acid reduces absorption of

**Options :**

1. ✔ Iron
2. ✘ Vitamin A
3. ✘ Fluoride
4. ✘ Vitamin B

**Question Number : 26 Question Id : 587587986 Display Question Number : Yes Is Question**

**Mandatory : No**

Factor not associated with food

**Options :**

1. ✘ Hydrogen ion concentration
2. ✘ Relative humidity
3. ✔ Redox potential

4. ✘ Water activity

**Question Number : 27 Question Id : 587587987 Display Question Number : Yes Is Question**

**Mandatory : No**

In a spread plate method, the average colonies observed in a plate is 91.5 with a dilution factor of 10<sup>4</sup> and a sample volume of 1ml, Calculate the CFU/ml

**Options :**

1. ✔ 915000

2. ✘ 91500

3. ✘ 9150000

4. ✘ 9150

**Question Number : 28 Question Id : 587587988 Display Question Number : Yes Is Question**

**Mandatory : No**

In direct microscopic cell count using Petroff-Hausser counting chamber the volume of the chamber is 0.02 mm<sup>3</sup> and the number of cells estimated in a single square is 10, Calculate the number of cells/ml.

**Options :**

1. ✔  $1.25 \times 10^7$

2. ✘  $2.5 \times 10^7$

3. ✘  $10 \times 10^7$

4. ✘  $12.5 \times 10^7$

**Question Number : 29 Question Id : 587587989 Display Question Number : Yes Is Question Mandatory : No**

Re-emerging food borne disease means

**Options :**

If the disease had been present at the location in the past and was considered

1. ✓ eradicated or controlled
2. ✗ If the disease emerges rapidly in a location
3. ✗ If the disease constantly re-infects the consumer
4. ✗ If the disease was eradicated or controlled

**Question Number : 30 Question Id : 587587990 Display Question Number : Yes Is Question Mandatory : No**

Confirmatory test for identification of *Listeria monocytogenes*

**Options :**

1. ✗ Oxidase test
2. ✗ Catalase test
3. ✓ CAMP test
4. ✗ MPN test

**Question Number : 31 Question Id : 587587991 Display Question Number : Yes Is Question Mandatory : No**

Food borne disease caused by Parasite are not due to

**Options :**

1. ✘ Under cooked food
2. ✘ Raw vegetables
3. ✔ Thermal processed food
4. ✘ Uncooked food

**Question Number : 32 Question Id : 587587992 Display Question Number : Yes Is Question**

**Mandatory : No**

Which of the following is a disease caused by Microbial toxin

**Options :**

1. ✘ Ciguatera poisoning
2. ✘ Shellfish toxins poisoning
3. ✔ Ochratoxin poisoning
4. ✘ Scombroid poisoning

**Question Number : 33 Question Id : 587587993 Display Question Number : Yes Is Question**

**Mandatory : No**

Bacteriological membrane filters have a pore size of

**Options :**

1. ✔ 0.22 – 0.45  $\mu\text{m}$
2. ✘ 0.11 – 0.22  $\mu\text{m}$
3. ✘ 1.22 – 2.5  $\mu\text{m}$

4. ✘ 0.45 – 1.22  $\mu\text{m}$

**Question Number : 34 Question Id : 587587994 Display Question Number : Yes Is Question Mandatory : No**

Micro-aerophilic organisms can be isolated from

**Options :**

1. ✘ Streak plate

2. ✘ Spiral plate

3. ✘ Spread plate

4. ✔ Pour plate

**Question Number : 35 Question Id : 587587995 Display Question Number : Yes Is Question Mandatory : No**

Salmonellosis is mostly infected through the consumption of spoiled

**Options :**

1. ✔ Egg

2. ✘ Milk

3. ✘ Vegetables

4. ✘ Fruits

**Question Number : 36 Question Id : 587587996 Display Question Number : Yes Is Question**



**Mandatory : No**

Which of the following is referred as Dairy mold

**Options :**

1. ✘ "Geotrichumcandidum"
2. ✔ "Pencilliumroquefortii"
3. ✘ "Aspergillusoryzae"
4. ✘ "Saccharomyces cerevisae"

**Question Number : 37 Question Id : 587587997 Display Question Number : Yes Is Question**

**Mandatory : No**

Favorable water activity (aW) for mold growth

**Options :**

1. ✘ 0.5
2. ✘ 0.65
3. ✘ 0.2
4. ✔ 0.8

**Question Number : 38 Question Id : 587587998 Display Question Number : Yes Is Question**

**Mandatory : No**

Which of the following is the relationship between optical density and cell mass?

**Options :**

1. ✘ exponentially proportional
2. ✔ linearly proportional

3. ✘ inversely proportional

4. ✘ not related

Question Number : 39 Question Id : 587587999 Display Question Number : Yes Is Question

Mandatory : No

Widely applied method for measurement of viable cells

Options :

1. ✘ Turbidimetry

2. ✘ Direct cell count

3. ✔ Standard plate count

4. ✘ Dry weight

Question Number : 40 Question Id : 5875871000 Display Question Number : Yes Is Question

Mandatory : No

Which of the following is not true about virus?

Options :

1. ✘ Obligate parasite

2. ✘ DNA or RNA as genetic material

3. ✘ Protein coat

4. ✔ Contains ribosomes

**Question Number : 41 Question Id : 5875871001 Display Question Number : Yes Is Question Mandatory : No**

The cultures used in the production of yogurt are

**Options :**

1. ✓ Lactobacillus bulgaricus, Streptococcus thermophilus
2. ✗ Lactobacillus bulgaricus, Propionibacterium
3. ✗ Lactobacillus bulgaricus, Leuconostoc
4. ✗ Lactobacillus bulgaricus, Streptococcus acidophilus

**Question Number : 42 Question Id : 5875871002 Display Question Number : Yes Is Question Mandatory : No**

Sauerkraut is a fermented \_\_\_\_\_

**Options :**

1. ✗ Potato
2. ✗ Cauliflower
3. ✓ Cabbage
4. ✗ Tomato

**Question Number : 43 Question Id : 5875871003 Display Question Number : Yes Is Question Mandatory : No**

The alcoholic beverage mead is made from \_\_\_\_\_

**Options :**

1. ✘ Rice
2. ✔ Honey
3. ✘ Pear
4. ✘ Apple

**Question Number : 44 Question Id : 5875871004 Display Question Number : Yes Is Question Mandatory : No**

Which of the following is not used in the processing of vegetarian sausage?

**Options :**

1. ✔ Corn Flour
2. ✘ Soy protein
3. ✘ Gluten
4. ✘ Pea Protein

**Question Number : 45 Question Id : 5875871005 Display Question Number : Yes Is Question Mandatory : No**

Crushed grapes are known as \_\_\_\_\_

**Options :**

1. ✘ Malt
2. ✘ Wort
3. ✘ Sonti

4. ✓ Must

Question Number : 46 Question Id : 5875871006 Display Question Number : Yes Is Question

Mandatory : No

Name the enzyme used in the processing of cheese.

Options :

1. ✗ Protease

2. ✓ Rennet

3. ✗ Lipase

4. ✗ Glycolase

Question Number : 47 Question Id : 5875871007 Display Question Number : Yes Is Question

Mandatory : No

The alcohol percentage of whiskey ranges from \_\_\_\_\_

Options :

1. ✗ 30 - 40 %

2. ✓ 40 - 60 %

3. ✗ 60 - 70 %

4. ✗ 50 - 60 %

Question Number : 48 Question Id : 5875871008 Display Question Number : Yes Is Question

Mandatory : No

Buttermilk is obtained at which step during butter making process?

**Options :**

1. ✘ Standardization
2. ✘ Pasteurization
3. ✘ Ripening
4. ✔ Churning

**Question Number : 49 Question Id : 5875871009 Display Question Number : Yes Is Question Mandatory : No**

Which culture is used in the making of soy sauce?

**Options :**

1. ✘ Penicillium sp.
2. ✘ Rhizopus sp.
3. ✔ Aspergillus sp.
4. ✘ Acremonum sp.

**Question Number : 50 Question Id : 5875871010 Display Question Number : Yes Is Question Mandatory : No**

Which of the following process is employed to manufacture high-quality vinegar?

**Options :**

1. ✔ Orleans process
2. ✘ Haber's process

3. ✘ Contact process

4. ✘ Ostwald's process

**Question Number : 51 Question Id : 5875871011 Display Question Number : Yes Is Question Mandatory : No**

The dehulled rice grain is known as \_\_\_\_\_

**Options :**

1. ✘ Parboiled rice

2. ✘ Instant rice

3. ✔ Brown rice

4. ✘ White rice

**Question Number : 52 Question Id : 5875871012 Display Question Number : Yes Is Question Mandatory : No**

Which part of the wheat is rich in fibre?

**Options :**

1. ✔ Bran

2. ✘ Endosperm

3. ✘ Germ

4. ✘ Kernel

Question Number : 53 Question Id : 5875871013 Display Question Number : Yes Is Question

Mandatory : No

Energy rich drinks from barley malt are

Options :

1. ✘ ORSI
2. ✔ Bournvita, boost, Horlicks
3. ✘ coca cola
4. ✘ Whiskey and Vodka

Question Number : 54 Question Id : 5875871014 Display Question Number : Yes Is Question

Mandatory : No

Chickpeas are rich in

Options :

1. ✘ Carbohydrates
2. ✘ Lipids
3. ✔ Proteins
4. ✘ Minerals

Question Number : 55 Question Id : 5875871015 Display Question Number : Yes Is Question

Mandatory : No

Separating the outer hull from inner hull is called as

Options :

1. ✘ Tulling



2. ✓ Dehulling

3. ✗ Shelling

4. ✗ Beating

**Question Number : 56 Question Id : 5875871016 Display Question Number : Yes Is Question Mandatory : No**

Shelf life of oats depends upon inactivation of enzyme

**Options :**

1. ✗ Amylase

2. ✗ Glucanase

3. ✗ Diastase

4. ✓ Lipase

**Question Number : 57 Question Id : 5875871017 Display Question Number : Yes Is Question Mandatory : No**

Black color in soy bean is due to \_\_\_\_\_

**Options :**

1. ✓ Anthocyanin

2. ✗ Carotene

3. ✗ Xanthophyll

4. ✖ Betalin

Question Number : 58 Question Id : 5875871018 Display Question Number : Yes Is Question

Mandatory : No

Green gram is also known as \_\_\_\_\_

Options :

1. ✖ Lentil

2. ✖ Chick pea

3. ✖ Pigeon pea

4. ✔ Mung bean

Question Number : 59 Question Id : 5875871019 Display Question Number : Yes Is Question

Mandatory : No

Stabilization of rice bran can be done by

Options :

1. ✖ Pelleting

2. ✔ Storing at high RH

3. ✖ Storage at high temperature

4. ✖ Heat treatment

Question Number : 60 Question Id : 5875871020 Display Question Number : Yes Is Question

Mandatory : No

Groundnut kernel is a good source of all B Vitamins except Vitamin

**Options :**

1. ✘ B9
2. ✘ B6
3. ✘ B3
4. ✔ B12

**Question Number : 61 Question Id : 5875871021 Display Question Number : Yes Is Question**

**Mandatory : No**

Ripening of climacteric fruit is enhanced by

**Options :**

1. ✔ Ethylene
2. ✘ Nitrogen
3. ✘ Carbon dioxide
4. ✘ Oxygen

**Question Number : 62 Question Id : 5875871022 Display Question Number : Yes Is Question**

**Mandatory : No**

Chlorophyll in vegetable tissue is very stable towards heat at a pH

**Options :**

1. ✘ 3.1
2. ✘ 4.3

3. ✘ 7.0

4. ✔ 9.0

**Question Number : 63 Question Id : 5875871023 Display Question Number : Yes Is Question Mandatory : No**

The most serious problem encountered during concentration of fruit juices is

**Options :**

1. ✘ Loss of aroma

2. ✘ Loss of ascorbic acid

3. ✘ Instability of cloud

4. ✔ Browning

**Question Number : 64 Question Id : 5875871024 Display Question Number : Yes Is Question Mandatory : No**

Degreening ..... the shelf life of citrus fruits

**Options :**

1. ✔ Increase

2. ✘ Does not change

3. ✘ Decreases

4. ✘ Double

Question Number : 65 Question Id : 5875871025 Display Question Number : Yes Is Question

Mandatory : No

TSS is maximum in

Options :

1. ✓ Jam
2. ✗ RTS
3. ✗ Natural fruit juice
4. ✗ Squash

Question Number : 66 Question Id : 5875871026 Display Question Number : Yes Is Question

Mandatory : No

Flue pipe curing technique is used for

Options :

1. ✗ Pepper
2. ✓ Cardamom
3. ✗ Turmeric
4. ✗ Coriander

Question Number : 67 Question Id : 5875871027 Display Question Number : Yes Is Question

Mandatory : No

The percentage of palmitic acid in palm oil is

Options :

1. ✗ 80-90%

2. ✘ 70-75%

3. ✔ 40-45%

4. ✘ 5-20%

**Question Number : 68 Question Id : 5875871028 Display Question Number : Yes Is Question Mandatory : No**

The alkali treatment used for better retention of colour in cardamom is

**Options :**

1. ✘ NaOH

2. ✔ Na<sub>2</sub>CO<sub>3</sub>

3. ✘ CaOH

4. ✘ CaO

**Question Number : 69 Question Id : 5875871029 Display Question Number : Yes Is Question Mandatory : No**

A semi-viscous product obtained by solvent extraction of essential oil is

**Options :**

1. ✔ Oleoresin

2. ✘ Concentrate

3. ✘ Oleate

4. ✘ Deoiled cake

**Question Number : 70 Question Id : 5875871030 Display Question Number : Yes Is Question Mandatory : No**

The enzyme responsible for fermentation of coffee

**Options :**

1. ✘ Protease
2. ✘ Lipase
3. ✔ Pectin
4. ✘ Caffinase

**Question Number : 71 Question Id : 5875871031 Display Question Number : Yes Is Question Mandatory : No**

Microbial rennet is mainly prepared from

**Options :**

1. ✔ Bacillus substalis
2. ✘ L.leuconostoc
3. ✘ B.sterothermophilis
4. ✘ Aspergillus Niger

**Question Number : 72 Question Id : 5875871032 Display Question Number : Yes Is Question Mandatory : No**

Butter is produced from churning of cream by

**Options :**

1. ✘ Phase contrast
2. ✔ Phase inversion
3. ✘ Phase out
4. ✘ Phase in

**Question Number : 73 Question Id : 5875871033 Display Question Number : Yes Is Question**

**Mandatory : No**

How many parts by weight of 45% cream and 4% milk must be mixed to make milk testing 5% fat?

**Options :**

1. ✘ 1 part and 41 parts
2. ✘ 40 parts and 41 parts
3. ✔ 9 parts and 50 parts
4. ✘ 1 part and 40 parts

**Question Number : 74 Question Id : 5875871034 Display Question Number : Yes Is Question**

**Mandatory : No**

As per PFA, the minimum fat % in butter is

**Options :**

1. ✘ 70%
2. ✔ 80%



3. ✖ 85%

4. ✖ 90%

**Question Number : 75 Question Id : 5875871035 Display Question Number : Yes Is Question Mandatory : No**

Decrease in specific gravity of milk with time can be explained by

**Options :**

1. ✖ Reynolds phenomenon

2. ✔ Reckonable phenomenon

3. ✖ Roults law

4. ✖ Redbergs law

**Question Number : 76 Question Id : 5875871036 Display Question Number : Yes Is Question Mandatory : No**

..... is the main causative organism for sweet curdling of milk

**Options :**

1. ✖ Lacto bacteria acetic

2. ✖ Lactobacillus

3. ✔ Bacillus substillus

4. ✖ Sterothermophillus

Question Number : 77 Question Id : 5875871037 Display Question Number : Yes Is Question

Mandatory : No

Which property of milk is not affected due to pasteurization

Options :

1. ✘ Rheological
2. ✔ Organoleptic
3. ✘ Chemical
4. ✘ Textural

Question Number : 78 Question Id : 5875871038 Display Question Number : Yes Is Question

Mandatory : No

Polanski value of milk fat is due to

Options :

1. ✘ Fat
2. ✔ Water insoluble fatty acids
3. ✘ Protein
4. ✘ Water soluble fatty acids

Question Number : 79 Question Id : 5875871039 Display Question Number : Yes Is Question

Mandatory : No

Pre-stratification temperature of ghee preparation top layer contain

Options :

1. ✔ Fat

2. ✖ Denatured particle of curd

3. ✖ Butter milk

4. ✖ Milk

**Question Number : 80 Question Id : 5875871040 Display Question Number : Yes Is Question**

**Mandatory : No**

Fishy odour of milk is due to

**Options :**

1. ✖  $\alpha$ -casein

2. ✔  $\beta$ -casein

3. ✖  $\kappa$ -casein

4. ✖  $\gamma$ -casein

**Question Number : 81 Question Id : 5875871041 Display Question Number : Yes Is Question**

**Mandatory : No**

Dry heat methods of cooking meat includes

**Options :**

1. ✖ Braising, frying, stewing and pressure cooking

2. ✖ Braising, stewing and pressure cooking

3. ✖ Braising, boiling, frying and pan cooking

4. ✔ Roasting, drying and broiling

Question Number : 82 Question Id : 5875871042 Display Question Number : Yes Is Question Mandatory : No

..... is % of protein in yolk

Options :

1. ✘ 10

2. ✔ 17

3. ✘ 30

4. ✘ 50

Question Number : 83 Question Id : 5875871043 Display Question Number : Yes Is Question Mandatory : No

Freshness of fish is characterized by

Options :

1. ✔ Stiff tail

2. ✘ Yellowish gill

3. ✘ Sunken eyes

4. ✘ Flabby and scaly

Question Number : 84 Question Id : 5875871044 Display Question Number : Yes Is Question Mandatory : No

Fishy flavor is due to

**Options :**

1. ✘ Oleic acid
2. ✔ Linolenic acid
3. ✘ Linoleic acid
4. ✘ Palmitic acid

**Question Number : 85 Question Id : 5875871045 Display Question Number : Yes Is Question**

**Mandatory : No**

These are used in curing of meat

**Options :**

1. ✘ Potassium metabisulphate
2. ✔ Nitrate and nitrites
3. ✘ Cathepsin
4. ✘ MSG

**Question Number : 86 Question Id : 5875871046 Display Question Number : Yes Is Question**

**Mandatory : No**

Role of common salt in curing of meat is

**Options :**

1. ✔ To fix the colour of meat
2. ✘ To make it tasty

3. ✘ To protect against rancidity
4. ✘ To prevent water binding quality of meat

**Question Number : 87 Question Id : 5875871047 Display Question Number : Yes Is Question Mandatory : No**

Chilling of carcass is done at

**Options :**

1. ✔ 0°F
2. ✘ 15°F
3. ✘ 25°F
4. ✘ 30°F

**Question Number : 88 Question Id : 5875871048 Display Question Number : Yes Is Question Mandatory : No**

Brown colour of cooked meat is due to

**Options :**

1. ✔ Metmyoglobin
2. ✘ Oxymyoglobin
3. ✘ Nitrosomyoglobin
4. ✘ Methaemoglobin

Question Number : 89 Question Id : 5875871049 Display Question Number : Yes Is Question

Mandatory : No

A clear area in the center of dark band or A band is termed as

Options :

1. ✘ M line
2. ✘ Z line
3. ✔ H zone
4. ✘ I band

Question Number : 90 Question Id : 5875871050 Display Question Number : Yes Is Question

Mandatory : No

PSE meat has pH

Options :

1. ✔ 5.4-5.6
2. ✘ 6.4-6.8
3. ✘ 7.0-7.2
4. ✘ 4.5-4.6

Question Number : 91 Question Id : 5875871051 Display Question Number : Yes Is Question

Mandatory : No

Which one of the following is the dimension of mass density?

Options :

1. ✔  $[M^1 L^{-3} T^0]$ .

2. ✘  $[M^1 L^3 T^0]$ .

3. ✘  $[M^0 L^{-3} T^0]$ .

4. ✘  $[M^0 L^3 T^0]$

Question Number : 92 Question Id : 5875871052 Display Question Number : Yes Is Question

Mandatory : No

Which one of the following is the dimension of specific volume of a liquid?

Options :

1. ✘  $[M^1 L^{-3} T^0]$ .

2. ✔  $[M^{-1} L^3 T^0]$ .

3. ✘  $[M^{-1} L^{-3} T^0]$ .

4. ✘  $[M^0 L^3 T^0]$

Question Number : 93 Question Id : 5875871053 Display Question Number : Yes Is Question

Mandatory : No

High viscous edible oil is handled by -----

Options :

1. ✔ Gear pump

2. ✘ Diaphragm pump

3. ✘ Centrifugal pump



4. ✘ Pneumatic pump

Question Number : 94 Question Id : 5875871054 Display Question Number : Yes Is Question

Mandatory : No

Powdery food material is transported by -----

Options :

1. ✘ Gear pump

2. ✘ Diaphragm pump

3. ✘ Centrifugal pump

4. ✔ Pneumatic pump

Question Number : 95 Question Id : 5875871055 Display Question Number : Yes Is Question

Mandatory : No

Two pipes of diameters  $d_1$  and  $d_2$  converge to form a pipe of diameter  $d$ . If the liquid flows with a velocity of  $v_1$  and  $v_2$  in the two pipes, what will be the flow velocity in the third pipe?

Options :

1. ✘  $\frac{d_1 v_1 + d_2 v_2}{d}$

2. ✘  $\frac{d^2(v_1 + v_2)}{d}$

3. ✘  $\frac{(d_1 + d_2)^2(v_1 + v_2)}{d^2}$

4. ✔  $\frac{d_1^2 v_1 + d_2^2 v_2}{d^2}$

**Question Number : 96 Question Id : 5875871056 Display Question Number : Yes Is Question Mandatory : No**

If a liquid enters a pipe of diameter  $d$  with a velocity  $v$ , what will be its velocity at the exit if the diameter reduces to  $0.5d$ ?

**Options :**

1. ✘  $v$
2. ✘  $0.5v$
3. ✘  $2v$
4. ✔  $4v$

**Question Number : 97 Question Id : 5875871057 Display Question Number : Yes Is Question Mandatory : No**

Thermal conductive resistance of a plane wall is

**Options :**

1. ✘  $hL/k$
2. ✔  $x/kA$
3. ✘  $kA/xL$
4. ✘  $xL/kA$

**Question Number : 98 Question Id : 5875871058 Display Question Number : Yes Is Question Mandatory : No**

Logarithmic mean area of the cylindrical tube is given as

Options :

1. ✘  $2\pi r_m$
2. ✘  $\pi r_m l$
3. ✔  $2\pi r_m l$
4. ✘  $2r_m l$

Question Number : 99 Question Id : 5875871059 Display Question Number : Yes Is Question

Mandatory : No

Which of the following is the unit of thermal resistance?

Options :

1. ✘ degree K/kcal
2. ✘ Hour/degree K
3. ✘ degree K/ kJ
4. ✔ degree K/W

Question Number : 100 Question Id : 5875871060 Display Question Number : Yes Is Question

Mandatory : No

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

Options :

1. ✘ Length

2. ✘ Mass

3. ✘ Density

4. ✔ Thermal conductivity

**Question Number : 101 Question Id : 5875871061 Display Question Number : Yes Is Question Mandatory : No**

What is the working principle of ball mill?

**Options :**

1. ✔ Impact and attrition

2. ✘ Compression and attrition

3. ✘ Shear and compression

4. ✘ Tear and impact

**Question Number : 102 Question Id : 5875871062 Display Question Number : Yes Is Question Mandatory : No**

What are the factors affecting sedimentation?

**Options :**

1. ✔ Concentration, particle size

2. ✘ Temperature, particle size

3. ✘ Pressure, concentration

4. ✘ Pressure, particle size

**Question Number : 103 Question Id : 5875871063 Display Question Number : Yes Is Question Mandatory : No**

Determine the moisture content in dry basis if the weight of the dry solid is 5 kg and the weight of the moisture is 2 kg.

**Options :**

1. ✘ 0.3

2. ✔ 0.4

3. ✘ 0.7

4. ✘ 2.5

**Question Number : 104 Question Id : 5875871064 Display Question Number : Yes Is Question Mandatory : No**

Which law governs the boiling point elevation in evaporators?

**Options :**

1. ✘ Raoult's law

2. ✘ Boyle's law

3. ✘ Charle's law

4. ✔ Duhring's law

**Question Number : 105 Question Id : 5875871065 Display Question Number : Yes Is Question Mandatory : No**

Find the moisture content in wet basis if the weight of the dry solid is 3 kg and the weight of the moisture is 2 kg.

**Options :**

1. ✘ 1.5

2. ✔ 0.4

3. ✘ 0.6

4. ✘ 6.6

**Question Number : 106 Question Id : 5875871066 Display Question Number : Yes Is Question Mandatory : No**

Sharp smell of onion is due to

**Options :**

1. ✘ Ammonia

2. ✔ Sulphur

3. ✘ Chlorine

4. ✘ Combined effect of above

**Question Number : 107 Question Id : 5875871067 Display Question Number : Yes Is Question Mandatory : No**

What is the strength of the brine solution for the canning of vegetables?

**Options :**

1. ✔ 2%

2. ✘ 6%

3. ✘ 15%

4. ✘ 18%

**Question Number : 108 Question Id : 5875871068 Display Question Number : Yes Is Question Mandatory : No**

If the potato is stored at more than 10 degree C

**Options :**

1. ✔ There is an increase in starch content
2. ✘ There is an increase in glucose content
3. ✘ There is an increase in starch and glucose content
4. ✘ No change in either glucose or starch

**Question Number : 109 Question Id : 5875871069 Display Question Number : Yes Is Question Mandatory : No**

What is the primary purpose of aging meat?

**Options :**

1. ✘ Extend shelf life
2. ✘ Allow growth of beneficial bacteria
3. ✘ Improve color
4. ✔ Develop tenderness and flavor

Question Number : 110 Question Id : 5875871070 Display Question Number : Yes Is Question

Mandatory : No

Fat bloom is the defect found in

Options :

1. ✘ Margarine
2. ✔ Chocolate
3. ✘ Ghee
4. ✘ Yoghurt

Question Number : 111 Question Id : 5875871071 Display Question Number : Yes Is Question

Mandatory : No

Decrease in smoke point is the indication of

Options :

1. ✘ High shelf life of oil
2. ✔ low quality of oil
3. ✘ high quality of oil
4. ✘ It has no relation with the quality of oil

Question Number : 112 Question Id : 5875871072 Display Question Number : Yes Is Question

Mandatory : No

The Babcock test is a rapid, simple and accurate test for

Options :

1. ✘ Water in milk



2. ✘ Titratable acidity

3. ✔ Fat content

4. ✘ Nonfat milk solids content

**Question Number : 113 Question Id : 5875871073 Display Question Number : Yes Is Question Mandatory : No**

The off flavor most likely to be found in milk that has been cooled properly is

**Options :**

1. ✔ Sour

2. ✘ Rancid

3. ✘ Oxidized

4. ✘ Bitter

**Question Number : 114 Question Id : 5875871074 Display Question Number : Yes Is Question Mandatory : No**

What is the cooking temperature of egg after which it is safe for eating?

**Options :**

1. ✘ 98.4 F

2. ✘ 110 F

3. ✔ 160 F

4. ✘ 170 F

**Question Number : 115 Question Id : 5875871075 Display Question Number : Yes Is Question Mandatory : No**

Poor quality egg floats in the water due to

**Options :**

1. ✘ Microbial spoilage
2. ✔ Increase in air cell
3. ✘ Decrease in air cell
4. ✘ Air cell has no relation to quality of egg

**Question Number : 116 Question Id : 5875871076 Display Question Number : Yes Is Question Mandatory : No**

Which of these is a prerequisite program?

**Options :**

1. ✘ Validation
2. ✔ GMP & GHP
3. ✘ Codex
4. ✘ FSSAI

**Question Number : 117 Question Id : 5875871077 Display Question Number : Yes Is Question Mandatory : No**

The National Codex Contact Point for India is at

**Options :**

1. ✓ Ministry of Health and Family Welfare
2. ✗ Ministry of Commerce
3. ✗ FDA
4. ✗ Food Safety and standards Authority of India, Delhi

**Question Number : 118 Question Id : 5875871078 Display Question Number : Yes Is Question**

**Mandatory : No**

Protocol for recall is given in?

**Options :**

1. ✓ ISO 22000
2. ✗ ISO 9001
3. ✗ ISO 18000
4. ✗ ISO 14001

**Question Number : 119 Question Id : 5875871079 Display Question Number : Yes Is Question**

**Mandatory : No**

An action taken to eliminate a detected non-conformity is

**Options :**

1. ✗ Corrective action
2. ✓ Correction
3. ✗ Control measure

4. ✘ Preventive action

Question Number : 120 Question Id : 5875871080 Display Question Number : Yes Is Question Mandatory : No

ISO 9001 is which kind of management system?

Options :

1. ✔ Quality management

2. ✘ Food safety

3. ✘ Environment

4. ✘ Food Security