

# 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 19th July 2022 Shift 2
<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?</b>	Yes
<b>Change Font Color :</b>	No
<b>Change Background Color :</b>	No
<b>Change Theme :</b>	No
<b>Help Button :</b>	No
<b>Show Reports :</b>	No
<b>Show Progress Bar :</b>	No
<b>Is this Group for Examiner? :</b>	No
<b>Examiner permission :</b>	Cant View
<b>Show Progress Bar? :</b>	No

## Food Technology

Section Id :	90030016
Section Number :	1
Mandatory or Optional :	Mandatory
Number of Questions :	120
Section Marks :	120
Enable Mark as Answered Mark for Review and Clear Response :	Yes
Maximum Instruction Time :	0

**Question Number : 1 Question Id : 9003001801 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

For food products, the water activity is generally less than

Options :

- 1.0
- 0.2
- 0.1
- 0.5

**Question Number : 2 Question Id : 9003001802 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following does not present in Tea?

Options :

- Theobromine

2. ✘ Theophylline
3. ✘ Caffeine
4. ✔ Threonine

**Question Number : 3 Question Id : 9003001803 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Glycine is the only naturally occurring amino acid that is

**Options :**

1. ✘ chiral
2. ✔ not chiral
3. ✘ in the D-form
4. ✘ in the L-form

**Question Number : 4 Question Id : 9003001804 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Caffeine is not present in

**Options :**

1. ✘ Tea



2. ✘ Coffee
3. ✘ Kombucha
4. ✔ Kefir

**Question Number : 5 Question Id : 9003001805 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following lipid contains double bonds?

**Options :**

1. ✘ Dalda
2. ✘ Cheese
3. ✘ Cocoa butter
4. ✔ Sunflower oil

**Question Number : 6 Question Id : 9003001806 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following refers to the condition that a person eats but does not receive the amount of nutrients needed to keep the body healthy?

**Options :**

1. ✘ Undernutrition



2. ✘ Hunger
3. ✔ Malnutrition
4. ✘ Starvation

**Question Number : 7 Question Id : 9003001807 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The most abundant naturally occurring non-essential amino acid in human body is

**Options :**

1. ✔ Glutamine
2. ✘ Lysine
3. ✘ Leucine
4. ✘ Valine

**Question Number : 8 Question Id : 9003001808 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is not an example of artificial sweetener?

**Options :**

1. ✔ Palm jaggery
2. ✘ Aspartame

3. ✘ Sucralose

4. ✘ Saccharine

**Question Number : 9 Question Id : 9003001809 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

In the peptide Lys-Arg-Gly-Pro, the N-terminal is

**Options :**

1. ✔ Lysine

2. ✘ Arginine

3. ✘ Glycine

4. ✘ Proline

**Question Number : 10 Question Id : 9003001810 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The coloration of compounds primarily depends on the arrangement of

**Options :**

1. ✘ triple bonds

2. ✘ hydroxide groups

3. ✘ amino acids

4. ✓ double bonds

**Question Number : 11 Question Id : 9003001811 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is not an antioxidant?

**Options :**

1. ✓ Vitamin A

2. ✗ Vitamin C

3. ✗ Vitamin E

4. ✗ Beta-carotene

**Question Number : 12 Question Id : 9003001812 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Vitamin is synthesized by bacteria in the intestine is

**Options :**

1. ✗ Vitamin E

2. ✓ Vitamin K

3. ✗ Vitamin D

4. ✗ Vitamin A



**Question Number : 13 Question Id : 9003001813 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following does not contains theophylline?

**Options :**

1. ✘ Coffee
2. ✘ Tea
3. ✔ Kefir
4. ✘ Cola beverages

**Question Number : 14 Question Id : 9003001814 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Why oil is liquid but butter is solid at room temperature?

**Options :**

1. ✔ Oil contains double bonds
2. ✘ Butter contains double bonds
3. ✘ Oil is a saturated fat
4. ✘ Butter is an unsaturated fat

**Question Number : 15 Question Id : 9003001815 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Chemically, fats and oils are

**Options :**

1. ✘ Acids
2. ✘ Alcohols
3. ✔ Esters
4. ✘ Alkenes

**Question Number : 16 Question Id : 9003001816 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Fats and oils contain \_\_\_\_\_ times more calories per gram than proteins and carbohydrates.

**Options :**

1. ✔ 2.25
2. ✘ 1.5
3. ✘ 2.5
4. ✘ 1.25

**Question Number : 17 Question Id : 9003001817 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The daily reference value (DRV) of calories intake for humans referred as

Options :

1. ✘ 1,700
2. ✘ 1,900
3. ✘ 1,800
4. ✔ 2,000

**Question Number : 18 Question Id : 9003001818 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Statement not true about waxes is

Options :

1. ✔ lower alcohols esterified with long-chain fatty acids
2. ✘ protect the surface of plant leaves, stems and seeds from dehydration
3. ✘ oil soluble at high temperature and solid at room temperature
4. ✘ present in fish oil and whale head oil

**Question Number : 19 Question Id : 9003001819 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following are the correct three types of dispersed systems?



**Options :**

1. ✘ Suspension, solution, emulsifiers
2. ✘ Suspension, solution, foam
3. ✘ Solution, emulsifiers, foam
4. ✔ Suspension, emulsifiers, foam

**Question Number : 20 Question Id : 9003001820 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Major manufactured food product globally is

**Options :**

1. ✔ Sugar
2. ✘ Noodles
3. ✘ Oats
4. ✘ Potato chips

**Question Number : 21 Question Id : 9003001821 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Lignans are part of compound ...

**Options :**

1. ✘ Carotenoids

2.  Polyphenols
3.  Phytosterols
4.  Both carotenoids and phytosterols

**Question Number : 22 Question Id : 9003001822 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

“Aroma value” of a compound is the ratio of

**Options :**

1.  volatility of compound X in the food to odor threshold of compound X in the food
2.  concentration of compound X in the food to odor threshold of compound X in the food
3.  concentration of compound X in the food to volatility of compound X in the food
4.  odor threshold of compound X in the food to volatility of compound X in the food

**Question Number : 23 Question Id : 9003001823 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

What is odour threshold?

**Options :**

1.  highest volatility of a compound X that is just enough for the recognition of its odor



2. ✘ lowest volatility of a compound X that is just enough for the recognition of its odor
3. ✔ lowest concentration of a compound X that is just enough for the recognition of its odor
4. ✘ highest concentration of a compound X that is just enough for the recognition of its odor

**Question Number : 24 Question Id : 9003001824 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which forms of flavonoids are also known as phyto-oestrogens?

**Options :**

1. ✘ Flavanols
2. ✘ Flavones
3. ✔ Isoflavones
4. ✘ Anthocyanins

**Question Number : 25 Question Id : 9003001825 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

A psychrophilic halophile would be a microbe that prefer

**Options :**

1. ✔ Cold temperatures and increased amounts of salt



2. ✘ Warm temperatures and increased amount of pressure
3. ✘ Cold temperatures and the absence of oxygen
4. ✘ Warm temperature and increased amounts of acid

**Question Number : 26 Question Id : 9003001826 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Mention the test organism of penicillin detection in milk

**Options :**

1. ✘ *B. sterothermophilus* (ATCC 7953)
2. ✘ *B. pumilus* (ATCC 27142)
3. ✔ *B. subtilis* (ATCC 6633)
4. ✘ *B. subtilisvarniger* (ATCC 9372)

**Question Number : 27 Question Id : 9003001827 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is said to be the “Doctor” of confectionary

**Options :**

1. ✔ Invertase
2. ✘ Mono sodium glutamate

3. ✘ Sorbitol
4. ✘ Aspartame

**Question Number : 28 Question Id : 9003001828 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following instrument is used to measure tenderness of meat?

**Options :**

1. ✘ Farinograph
2. ✘ Amylograph
3. ✔ Penetrometer
4. ✘ Compressimeter

**Question Number : 29 Question Id : 9003001829 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

What is the chemical nature of endotoxins?

**Options :**

1. ✘ protein
2. ✘ polysaccharide

3.  lipopolysaccharide

4.  lipid

**Question Number : 30 Question Id : 9003001830 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is a plasmid-mediated toxin?

**Options :**

1.  diphtheria toxin

2.  botulism toxin

3.  tetanus toxin

4.  food-poisoning toxin

**Question Number : 31 Question Id : 9003001831 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The major carrier of salmonellosis is

**Options :**

1.  Meat & eggs

2.  Fish & Meat

3.  Fish & Eggs



4. ✘ Only meat

**Question Number : 32 Question Id : 9003001832 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The colouration of milk is caused by which of the following organism?

**Options :**

1. ✔ Pseudomonas sp
2. ✘ Aspergillus sp
3. ✘ Bacillus sp
4. ✘ Lactobacillus sp

**Question Number : 33 Question Id : 9003001833 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following dye is used as a counter stain in Endospore Staining by Schaeffer-Fulton's Method?

**Options :**

1. ✘ Basic fuchsin
2. ✘ Nigrosin
3. ✘ Carbofuchsin

4. ✓ Safranine

**Question Number : 34 Question Id : 9003001834 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of these spores are characteristic of the black bread mold *Rhizopus*?

**Options :**

1. ✗ Arthrospore
2. ✗ Ascospore
3. ✓ Zygosporangium
4. ✗ Blastospore

**Question Number : 35 Question Id : 9003001835 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following organism is termed as cafeteria germ?

**Options :**

1. ✗ *Aspergillus niger*
2. ✗ *E.coli*
3. ✓ *Clostridium perfringens*

4. ✘ Bacillus subtilis

**Question Number : 36 Question Id : 9003001836 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

In Gram's staining, if an organism retains the crystal violet dye after alcohol treatment, then the organism is

**Options :**

1. ✔ Gram positive
2. ✘ Gram Negative
3. ✘ Cannot be determined
4. ✘ Both Gram Positive and Negative

**Question Number : 37 Question Id : 9003001837 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Actinomycetes are

**Options :**

1. ✔ Gram positive bacteria
2. ✘ Gram negative bacteria
3. ✘ Fungi



4. ✘ **Algae**

**Question Number : 38 Question Id : 9003001838 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Fruits and vegetables are blanched during processing mainly to:

**Options :**

1. ✘ Reduce processing time
2. ✘ Destroy insects and pesticide residues
3. ✔ Eliminate enzymes and microorganisms
4. ✘ Remove foreign material like stalks and soil

**Question Number : 39 Question Id : 9003001839 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

With respect to probiotics, which of the following statements is INCORRECT?

**Options :**

1. ✘ They are live microorganisms present in some foods which we eat
2. ✘ Probiotic bacteria are added to processed foods for their health benefits
3. ✔ They survive pasteurization and cooking temperatures
4. ✘ They colonize the large intestine and can combat harmful Bacteria

**Question Number : 40 Question Id : 9003001840 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Shelf stable products with a water activity of 0.6 to 0.84 which can be eaten without rehydration are called:

**Options :**

1. ✘ Low moisture foods
2. ✘ Convenience foods
3. ✘ High moisture foods
4. ✔ Intermediate moisture foods

**Question Number : 41 Question Id : 9003001841 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The mold used in the preparation of Soya sauce is:

**Options :**

1. ✘ *Aspergillus tamarii*
2. ✘ *Penicillium chrysogenum*
3. ✘ *Rhizopus stolonifera*
4. ✔ *Aspergillus oryzae*

**Question Number : 42 Question Id : 9003001842 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

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 : 43 Question Id : 9003001843 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Oligosaccharides which encourage the growth of beneficial microorganisms in the

gut are called:

**Options :**

1. ✘ Dietary Fibre
2. ✘ Long chain carbohydrates
3. ✔ Prebiotics
4. ✘ Probiotics



**Question Number : 44 Question Id : 9003001844 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

A condition in which certain foods trigger an abnormal immune response is called a:

**Options :**

1.  Food allergy
2.  Food infestation
3.  Food poisoning
4.  Food infection

**Question Number : 45 Question Id : 9003001845 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

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

**Options :**

1.  Exponentially proportional
2.  Linearly proportional
3.  Inversely proportional
4.  Not related

**Question Number : 46 Question Id : 9003001846 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The microbial enzyme fungal lactases are used in the dairy industry while manufacturing milk products to:

Options :

1. ✘ Coagulate milk
2. ✘ Add a distinct flavor to cheese
3. ✘ Accelerate ripening of cheese
4. ✔ Lower the sugar content

**Question Number : 47 Question Id : 9003001847 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is NOT a physical method of food preservation

Options :

1. ✘ Sterilization
2. ✘ Freezing
3. ✔ Fermentation
4. ✘ Pasteurization

**Question Number : 48 Question Id : 9003001848 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

A burnt or caramel flavor in milk is caused by:

Options :

1. ✘ Brevibacterium erythrogenes
2. ✘ Clostridium thermosaccharolyticum
3. ✔ Streptococcus lactis var. maltigenes
4. ✘ Saccharomyces cerevisiae var. ellipsoideus

Question Number : 49 Question Id : 9003001849 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The main carbohydrate of rice is

Options :

1. ✘ Soluble sugar
2. ✘ Insoluble sugar
3. ✔ Starch
4. ✘ Galactomannan

Question Number : 50 Question Id : 9003001850 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The major protein of maize germ is

Options :



1. ✘ Zein
2. ✔ Glutelin
3. ✘ Albumin
4. ✘ Globulin

**Question Number : 51 Question Id : 9003001851 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Dhurrin is ..... Substance

**Options :**

1. ✔ Toxic
2. ✘ Nutritive
3. ✘ Flavor enhancer
4. ✘ Taste enhancer

**Question Number : 52 Question Id : 9003001852 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The low palatability and digestibility of sorghum based product is

**Options :**

1. ✘ TGA

2.  Tannins
3.  Prolamine
4.  Anthocyanins

**Question Number : 53 Question Id : 9003001853 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The mineral found in high proportion in barley is

**Options :**

1.  Magnesium
2.  Calcium
3.  Phosphorous
4.  Iron

**Question Number : 54 Question Id : 9003001854 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Triticale is a hybrid between

**Options :**

1.  Wheat & oat
2.  Wheat & sorghum

3. ✘ Wheat & rye

4. ✘ Wheat & millet

**Question Number : 55 Question Id : 9003001855 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Pasta is made from ..... of durum wheat

**Options :**

1. ✘ Fine flour

2. ✘ Straight grade flour

3. ✔ Semolina

4. ✘ Grits

**Question Number : 56 Question Id : 9003001856 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Nutrinuggetes are prepared from

**Options :**

1. ✔ Soybean

2. ✘ Kidney bean

3. ✘ Velvet bean



4. ✘ Winged bean

**Question Number : 57 Question Id : 9003001857 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Cashew apple is used for making

**Options :**

1. ✔ Feni  
2. ✘ Beer  
3. ✘ Rum  
4. ✘ whiskey

**Question Number : 58 Question Id : 9003001858 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The pre-cooling temperature for mango is ..... °C

**Options :**

1. ✘ 0  
2. ✘ 5  
3. ✔ 10-12  
4. ✘ 18-20

**Question Number : 59 Question Id : 9003001859 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The aroma of banana is due to

**Options :**

1.  2-methyl butyric acid
2.  Iso-pentyl acetate
3.  Pentyl valerate
4.  Calcium propionate

**Question Number : 60 Question Id : 9003001860 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Sweet and salty foods frequently don't require refrigeration to prevent spoilage

because they have

**Options :**

1.  Insufficient nutrients
2.  Low pH
3.  High concentration of solutes
4.  Naturally occurring antibiotics

**Question Number : 61 Question Id : 9003001861 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

What phytochemical in peanut butter is known for its health-promoting potential?

**Options :**

1. ✓ Resveratrol
2. ✗ Lycopene
3. ✗ Flavonoids
4. ✗ Lutein

**Question Number : 62 Question Id : 9003001862 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Vinegar contains .....% acetic acid

**Options :**

1. ✓ 4
2. ✗ 3
3. ✗ 7
4. ✗ 6

**Question Number : 63 Question Id : 9003001863 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**



Which of the following is not leafy spice?

Options :

1. ✘ Thyme
2. ✔ Clove
3. ✘ Rosemary
4. ✘ Basil

**Question Number : 64 Question Id : 9003001864 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The loss of green colour of fruits during ripening is due to

Options :

1. ✔ Degradation of chlorophyll
2. ✘ Lowering of TSS
3. ✘ Toughness
4. ✘ Increase in sugar concentration

**Question Number : 65 Question Id : 9003001865 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

After slaughtering, the stored glycogen of animal is converted into

Options :

1. ✘ Glucose
2. ✘ Citric acid
3. ✘ Carbonic acid
4. ✔ Lactic acid

**Question Number : 66 Question Id : 9003001866 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

During cooking, change in colour of meat is due to formation of

**Options :**

1. ✔ Metmyoglobin
2. ✘ Myoglobin
3. ✘ Oxymyoglobin
4. ✘ Actomyosin

**Question Number : 67 Question Id : 9003001867 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The most common method for pig stunning is

**Options :**

1. ✔ Chemical

2. ✘ Electrical
3. ✘ Mechanical
4. ✘ Magnetic

**Question Number : 68 Question Id : 9003001868 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The most abundant unsaturated fatty acid in cow milk is

**Options :**

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

**Question Number : 69 Question Id : 9003001869 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

How many parts by weight of 40% cream and 3% milk must be mixed to make milk testing 5% fat?

**Options :**

1. ✘ 1.0



2. ✓ 2.0

3. ✗ 3.0

4. ✗ 4.0

**Question Number : 70 Question Id : 9003001870 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The brown discolouration caused by mold growth in salted fish is termed as

**Options :**

1. ✓ Dun

2. ✗ Drip

3. ✗ Curing

4. ✗ Dill

**Question Number : 71 Question Id : 9003001871 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

A butter from which the water and milk solids are removed is called

**Options :**

1. ✗ Whipped butter

2. ✓ Clarified butter

3. ✘ Salted butter

4. ✘ Margarine

**Question Number : 72 Question Id : 9003001872 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Meat, fish and eggs are frozen by ..... Method

**Options :**

1. ✔ Sharp freezing

2. ✘ Freeze drying

3. ✘ Blast freezing

4. ✘ Immersion freezing

**Question Number : 73 Question Id : 9003001873 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which of the following is an example of a self-priming pump?

**Options :**

1. ✘ Diaphragm pump

2. ✘ Centrifugal pump

3. ✔ Peristaltic pump

4. ✘ Positive displacement pumps

**Question Number : 74 Question Id : 9003001874 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

When drying high moisture containing food products, evaporation is diffusion limited during

**Options :**

1. ✘ Initial transient period
2. ✘ Constant rate period
3. ✘ Transitional region
4. ✔ Falling rate period

**Question Number : 75 Question Id : 9003001875 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

With regard to Flow number which of the statement is TRUE?

**Options :**

1. ✔ Flow number is a measure of the ability of the impeller to generate strong circulatory flows
2. ✘ Flow number has units of flow rate
3. ✘ Flow number of Rushton turbine is higher than that of Hydrofoil impeller
4. ✘ Dependence and the variation of flow number between impeller types varies widely



**Question Number : 76 Question Id : 9003001876 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

In laminar flow through a round tube, the discharge varies

**Options :**

1. ✘ linearly as the viscosity
2. ✘ inversely as the pressure drop
3. ✔ inversely as the viscosity
4. ✘ as the square of the radius

**Question Number : 77 Question Id : 9003001877 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

With rise in temperature, the heat capacity of a substance

**Options :**

1. ✔ Increases
2. ✘ Decreases
3. ✘ remains unchanged
4. ✘ either (a) or (b); depends on the substance

**Question Number : 78 Question Id : 9003001878 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response**

**Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Heat of reaction is a function of the

**Options :**

1. ✘ Pressure
2. ✔ Temperature
3. ✘ both pressure and temperature
4. ✘ neither pressure nor temperature

**Question Number : 79 Question Id : 9003001879 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

For water evaporating into unsaturated air under adiabatic conditions and at constant pressure, the.....remains constant throughout the period of vaporisation.

**Options :**

1. ✘ dry bulb temperature
2. ✔ wet bulb temperature
3. ✘ Humidity
4. ✘ relative saturation

**Question Number : 80 Question Id : 9003001880 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response**

**Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Osmotic pressure exerted by a solution prepared by dissolving one gram mole of a solute in 22.4 litres of a solvent at  $0^{\circ}\text{C}$  will be..... atmosphere.

**Options :**

1. ✘ 2
2. ✘ 0.5
3. ✔ 1
4. ✘ 1.5

**Question Number : 81 Question Id : 9003001881 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The pressure of the liquid flowing through the divergent portion of Venturimeter

**Options :**

1. ✘ Depends upon mass of liquid
2. ✘ Remains constant
3. ✘ Increases
4. ✔ Decreases

**Question Number : 82 Question Id : 9003001882 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**



Fibrous material is broken by a

Options :

1. ✘ roll crusher
2. ✔ squirrel-cage disintegrator
3. ✘ ball mill
4. ✘ tube mill

**Question Number : 83 Question Id : 9003001883 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

If cohesion between molecules of a fluid is greater than adhesion between fluid and glass, then the free level of fluid in a dipped glass tube will be

Options :

1. ✘ Higher than the surface of liquid
2. ✘ The same as the surface of liquid
3. ✔ Lower than the surface of liquid
4. ✘ Unpredictable

**Question Number : 84 Question Id : 9003001884 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

A liquid compressed in cylinder has a volume of  $0.04 \text{ m}^3$  at  $50 \text{ kg/cm}^2$  and a volume of  $0.039 \text{ m}^3$  at  $150 \text{ kg/cm}^2$ . The bulk modulus of elasticity of liquid is

Options :

1. ✘  $400 \text{ kg/cm}^2$
2. ✔  $4000 \text{ kg/cm}^2$
3. ✘  $40 \times 10^5 \text{ kg/cm}^2$
4. ✘  $40 \times 10^6 \text{ kg/cm}^2$

Question Number : 85 Question Id : 9003001885 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Sensible heat is the heat required to

Options :

1. ✘ Change vapour into liquid
2. ✘ Change liquid into vapour
3. ✔ Increase the temperature of a liquid of vapour
4. ✘ Convert water into steam and superheat it

Question Number : 86 Question Id : 9003001886 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0



The thickness of thermal and hydrodynamic boundary layer is equal if Prandtl number is

Options :

1. ✓ Equal to one
2. ✗ Greater than one
3. ✗ Less than one
4. ✗ Equal to Nusselt number

Question Number : 87 Question Id : 9003001887 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The time constant of a thermocouple is

Options :

1. ✗ The time taken to attain the final temperature to be measured
2. ✗ The time taken to attain 50% of the value of initial temperature difference
3. ✓ The time taken to attain 63.2% of the value of initial temperature difference
4. ✗ Determined by the time taken to reach  $100^{\circ}\text{C}$  from  $0^{\circ}\text{C}$

Question Number : 88 Question Id : 9003001888 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

The concept of overall coefficient of heat transfer is used in heat transfer problems of



**Options :**

1. ✘ Conduction
2. ✘ Convection
3. ✘ Radiation
4. ✔ Conduction and convection

**Question Number : 89 Question Id : 9003001889 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The volume of the filtrate in a constant rate filtration process

**Options :**

1. ✘ Varies as half of that of the change in operating pressure
2. ✘ Varies as twice that of the change in operating pressure
3. ✔ Varies as the square root of change in operating pressure
4. ✘ Does not vary with the change in pressure

**Question Number : 90 Question Id : 9003001890 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

In dialysis complete utilization of membrane surface

**Options :**

1. ✘ Occurs when operated in Co-current flow mode
2. ✘ Occurs when operated in Cross current flow mode
3. ✔ Occurs when operated in Counter-current flow mode
4. ✘ Membrane utilization is independent of mode of operation

**Question Number : 91 Question Id : 9003001891 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The intrinsic and apparent rejection coefficients for a solute in an ultrafiltration process were found to be 0.95 and 0.63 respectively at a permeate flux value of  $6 \times 10^{-3}$  cm/s. The solute mass transfer coefficient is

**Options :**

1. ✘  $1.25 \times 10^{-3}$  cm/s
2. ✔  $2.5 \times 10^{-3}$  cm/s
3. ✘  $5 \times 10^{-3}$  cm/s
4. ✘  $7.5 \times 10^{-3}$  cm/s

**Question Number : 92 Question Id : 9003001892 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**



The buoyancy density of a macromolecule in density gradient sedimentation equilibrium is represented by its

Options :

1.  Position in the density gradient
2.  Density difference between the medium and the macromolecule
3.  Independence of net hydration of the macromolecule-salt complex
4.  Partial specific molar volume

Question Number : 93 Question Id : 9003001893 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

For impeller Reynolds number greater than 10000, the power number

Options :

1.  increases with increasing impeller Reynolds number
2.  decreases with increasing impeller Reynolds number
3.  remains constant with increasing impeller Reynolds number
4.  increases initially and then decreases with increasing impeller Reynolds number

Question Number : 94 Question Id : 9003001894 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0



Example of a predominantly axial flow impeller

Options :

1. ✘ Rushton turbine
2. ✔ Pitched blade turbine
3. ✘ Cross beam impeller
4. ✘ Pfaudler impeller

**Question Number : 95 Question Id : 9003001895 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The dimensionless ratio of total mass transfer to diffusive mass transfer is known as

Options :

1. ✘ Schmidt number
2. ✔ Sherwood number
3. ✘ Peclet number
4. ✘ Froude number

**Question Number : 96 Question Id : 9003001896 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The volumetric efficiency of a compressor

**Options :**

1. ✘ Increases with decrease in compression ratio
2. ✘ Decreases with decrease in compression ratio
3. ✘ Increases with increase in compression ratio
4. ✔ Decreases with increase in compression ratio

**Question Number : 97 Question Id : 9003001897 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The antifungal agent permitted for use in fruit jam by FSSR is:

**Options :**

1. ✔ Benzoates
2. ✘ Glacial acetic acid
3. ✘ Vinegar
4. ✘ Nisin

**Question Number : 98 Question Id : 9003001898 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Agmark act 1937 comes under

**Options :**

1.  Dept. of consumer affairs, Govt. of India
2.  Dept. of Agriculture and Cooperation
3.  Dept. of Marketing and inspection
4.  Dept. of Legal Meterology

**Question Number : 99 Question Id : 9003001899 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

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 : 100 Question Id : 9003001900 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Cardamom is adulterated with

**Options :**

1.  Oil is removed and pods are coated with talcum powder



2. ✘ Fat and oil
3. ✘ Sand
4. ✘ All of the above

**Question Number : 101 Question Id : 9003001901 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

“Export (Quality Control and Inspection) Act, 1963” comes under

**Options :**

1. ✘ Department of Consumer Affairs, Govt. of India
2. ✘ Directorate of Marketing and Inspection
3. ✔ Export Inspection Council of India
4. ✘ Department of Legal Metrology

**Question Number : 102 Question Id : 9003001902 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

What is HACCP system for?

**Options :**

1. ✘ Physical, Chemical and Biological Hazards
2. ✔ A systematic analysis of all steps and regular monitoring of the control points

3. ✘ Identifying the CCPs, including their location, procedure and process
4. ✘ Accurately monitoring food hygiene hazards

**Question Number : 103 Question Id : 9003001903 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

'A company must be on guard against violations'. This is covered under

**Options :**

1. ✘ Inspections and safety incidents
2. ✘ Auditing
3. ✔ Product integrity
4. ✘ All of the mentioned

**Question Number : 104 Question Id : 9003001904 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

What has been banned for tea bag products by FSSAI from 2018?

**Options :**

1. ✔ Use of stapler pins
2. ✘ Thread for dipping
3. ✘ Cloth bag containing the tea leaves



4. ✖ Herbal tea leaves

**Question Number : 105 Question Id : 9003001905 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

FSSAI has launched which logo for fortified foods?

**Options :**

1. ✔ Square with an F and a +sign with a ring
2. ✖ Circle with an F and a +sign with a ring
3. ✖ Rectangle with an F and a +sign with a ring
4. ✖ Square with an F and a +sign without a ring

**Question Number : 106 Question Id : 9003001906 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

As per the provisions of Food Safety and Standards (Licensing and Registration of Food Business)

Regulation 2011 which of the following is mandatory before slaughtering animals

**Options :**

1. ✔ Stunning
2. ✖ Use of electric pods
3. ✖ Staining



4. ✖ Stripping

**Question Number : 107 Question Id : 9003001907 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

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

**Options :**

1. ✖ World Health Organization
2. ✔ Codex Alimentarius Commission
3. ✖ International Standards Organization
4. ✖ International Union of Food Standards

**Question Number : 108 Question Id : 9003001908 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

As per the definition for Food under the Food Act in India, Food does not include

**Options :**

1. ✖ Alcoholic beverages
2. ✖ Caffeinated beverages
3. ✖ Chewing gum

4.  Chewing tobacco

**Question Number : 109 Question Id : 9003001909 Display Question Number : Yes Is Question Mandatory : No Calculator : None  
Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

As per Food Safety & Standards Act, FSMS stands for

**Options :**

1.  Food Security Management System
2.  Food Safety Management System
3.  Food Standards Management System
4.  Food Safety Mechanization System

**Question Number : 110 Question Id : 9003001910 Display Question Number : Yes Is Question Mandatory : No Calculator : None  
Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Regulator FSSAI has joined hands with which organisation to check misleading ads in the foods and beverages sector?

**Options :**

1.  ASCI
2.  ASDI
3.  ASOI

4. ✖ ASBI

**Question Number : 111 Question Id : 9003001911 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The AGMARK standard is set by

**Options :**

1. ✖ Central Committee for Food Surveillance
2. ✖ Central Committee for Food Standards
3. ✔ Directorate of Marketing and Inspection
4. ✖ Bureau of Indian Standard

**Question Number : 112 Question Id : 9003001912 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The recommended content of iodine in salt at consumer level is

**Options :**

1. ✔ 15 parts per million
2. ✖ 25 parts per million
3. ✖ 30 parts per million



4. ✘ 50 parts per million

**Question Number : 113 Question Id : 9003001913 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

What is the correct temperature that frozen food should be kept at?

**Options :**

1. ✘ 0°C

2. ✘  $\leq 15^{\circ}\text{C}$

3. ✔  $\leq 18^{\circ}\text{C}$

4. ✘  $\leq 20^{\circ}\text{C}$

**Question Number : 114 Question Id : 9003001914 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Which one of the following foods is likely to contain the MOST bacteria?

**Options :**

1. ✔ Frozen raw chicken

2. ✘ Recently cooked chicken

3. ✘ Opened fizzy drink

4. ✘ Bottled mayonnaise

**Question Number : 115 Question Id : 9003001915 Display Question Number : Yes Is Question Mandatory : No Calculator : None  
Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

F.P.O stands for

**Options :**

1. ✘ Fruit Production Operation
2. ✔ Fruit Product Order
3. ✘ Flavour Production Office
4. ✘ Fruit Procurement Order

**Question Number : 116 Question Id : 9003001916 Display Question Number : Yes Is Question Mandatory : No Calculator : None  
Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

ISO 9000 represents

**Options :**

1. ✔ quality system
2. ✘ safety system
3. ✘ quality and safety system
4. ✘ management system

**Question Number : 117 Question Id : 9003001917 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Consumer protection act was established in

**Options :**

1. ✘ 1955
2. ✘ 1978
3. ✔ 1986
4. ✘ 2006

**Question Number : 118 Question Id : 9003001918 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

APEDA act was established in

**Options :**

1. ✘ 1920
2. ✔ 1963
3. ✘ 2006
4. ✘ 1980

**Question Number : 119 Question Id : 9003001919 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

The PFA act was established in



**Options :**

1. ✓ 1954
2. ✗ 1956
3. ✗ 1984
4. ✗ 2006

**Question Number : 120 Question Id : 9003001920 Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

ISO 22000 represents

**Options :**

1. ✗ quality system
2. ✓ safety system
3. ✗ quality and safety system
4. ✗ management system