

1. The indicator organism for pasteurized milk is

- (a) *Mycobacterium tuberculosis*
- (b) ***Coxiella burnetii***
- (c) *Clostridium butulinum*
- (d) *Salmonella typhi*

2. Asepsis means

- (a) **Absence of micro-organisms**
- (b) Absence of air
- (c) Absence of moisture
- (d) Absence of light

3. Which among the following is a source of thickening agent

- (a) Lecithin
- (b) **Guar gum**
- (c) GMS
- (d) Sodium nitrite

4. The acid present in carbonated drink is

- (a) Citric acid
- (b) Carbonic acid
- (c) Phosphoric acid
- (d) **all**

5. Carageenan is obtained from

- (a) Brown algae
- (b) Green algae
- (c) **Red algae**

(d) Blue greenalgae

6. Which gas is responsible for the ripening of fruits

- (a) O<sub>2</sub>
- (b) CO<sub>2</sub>
- (c) C<sub>2</sub>H<sub>4</sub>
- (d) N<sub>2</sub>

7. Tea is the national drink of

- (a) China
- (b) Sri Lanka
- (c) India
- (d) Nepal

8. Extensibility of dough is attributed to

- (a) Globulin
- (b) Gliadin
- (c) Glutenin
- (d) Albumin

9. Elasticity of dough is due to

- (a) Glutenin
- (b) Globulin
- (c) Albumin
- (d) Gliadin

10. The allergic disease due to consumption of gluten containing food products is

- (a) Parkinson's disease
- (b) **Celiac disease**
- (c) Phenylketonuria
- (d) None

11. A clear drink having 30% TSS is

- (a) Nectar
- (b) Juice
- (c) **cordial**
- (d) Squash

12. Scientific name of rice is

- (a) Triticum aestivum
- (b) Zea mays
- (c) **Oryza sativa**
- (d) Hordeum vulgare

13. Salt balance theory was given by

- (a) Peebles
- (b) **Somer & Hart**
- (c) Fischer
- (d) None

14. Flavor which is not easily detectable is

- (a) Salty
- (b) Bitter
- (c) **Umami**
- (d) Sweet

15. The microwave frequency used in food processing are (a) 215 & 915 MHz

(b) **915&2450MHz**

(c) 215&2450MHz

(d) 415&2450MHz

16. Canning is also known as

(a) **Appertization**

(b) Pasteurization

(c) Irradiation

(d) Vacreation

17. Isoelectric point of milk protein is

(a) 2.6

(b) 3.6

(c) **4.6**

(d) 5.6

18. The platform test done to check the milk quality is

(a) COB test

(b) Alcohol test

(c) Acidity

(d) **all**

19. Which of the following is a curing agent

(a) Sodium Nitrite

(b) Sodium nitrate

(c) Salt

(d) **all**

20. Indicator of faecal contamination of water is

- (a) Salmonella
- (b) **E.Coli**
- (c) both
- (d) none

21. Yoghurt contains

- (a) Yeast
- (b) Mold
- (c) **Bacteria**
- (d) All

22. Black spots in meat is due to

- (a) Penicillium
- (b) Candida
- (c) **Cladosporium**
- (d) Rhizopus

23. Semolina is obtained from

- (a) Triticum compactum
- (b) Triticum aestivum
- (c) **Triticum durum**
- (d) none

24. The deficiency of niacin causes

- (a) Scurvy
- (b) Beri-beri
- (c) **Pellagra**

(d) **Anaemia**

25. Which of the following is a proteolytic enzyme

- (a) **Ficin**
- (b) **Papain**
- (c) **Actinindin**
- (d) **all**

26. Enzyme used in cheese manufacturing is

- (a) **Rennin**
- (b) **Zymase**
- (c) **Peroxidase**
- (d) **none**

27. Fat content in economy ice cream is

- (a) **5%**
- (b) **10%**
- (c) **20%**
- (d) **30%**

28. Beta glucan, a soluble fiber is present in

- (a) **Oats**
- (b) **rice**
- (c) **Corn**
- (d) **Wheat**

29. Yeast in bread making is responsible for

- (a) **flavor of bread**
- (b) **loaf volume of bread**

- (c) **both**
- (d) none

30. The triple point of water is

- (a) **0.01° C and 4.58mm Hg**
- (b) 1° C and 4.58mm Hg
- (c) 10° C and 4.58mm Hg
- (d) 0.1° C and 4.58mm Hg

31. LTLT process for pasteurization of milk is at 63° C for 30 mins, HTST process

- (a) **72° C/15sec**
- (b) 72° C/15min
- (c) 75° C/15sec
- (d) 75° C/15min

32. Aspartame, an artificial sweetener is made of

- (a) Aspartic acid & valine
- (b) **Aspartic acid & phenylalanine**
- (c) Aspartic acid & histidin
- (d) Aspartic acid & alanine

33. Waxy wheat has a low content of

- (a) **Amylose**
- (b) amylopectin
- (c) both
- (d) none

34. Repiiness in bread is due to

- (a) **Bacillus mesentericus**
- (b) Rhizopus stolonifer
- (c) Candida torulopsis
- (d) Lactobacillus

35. Antimicrobial component of milk is

- (a) **lysozyme**
- (b) lactose
- (c) casein
- (d) phospholipids

36. One cup of coffee has a caffeine content of

- (a) **95 mg**
- (b) 55 mg
- (c) 45 mg
- (d) 75 mg

37. Caramelized flavor in milk due to

- (a) Enzymatic browning
- (b) **Non-Enzymatic browning**
- (c) both
- (d) none

38. The scum formation in pickles is due to the growth of

- (a) Bacteria
- (b) Virus
- (c) **Molds**
- (d) all



39. Which of the following maturing agent is no longer used in wheat flour maturation

- (a) **Potassium bromate**
- (b) Ascorbic acid
- (c) Azodicarbonamide
- (d) all

40. Flavor reversion in food is due to

- (a) **Linolenic acid**
- (b) Linoleic acid
- (c) Butyric acid
- (d) Stearic acid

41. The flavor of wine is not be affected by

- (a) aging of wine
- (b) maturation of wine
- (c) type of wine
- (d) **none**

42. Colostrum has lower content of.... than normal bovine milk

- (a) **Lactose**
- (b) Protein
- (c) Minerals
- (d) Vitamins

43. According to ICMR, 1 mcg of retinol is equivalent to

- (a) 1 mcg of beta carotene
- (b) 4 mcg of beta carotene
- (c) 6 mcg of beta carotene

(d) **8 mcg of beta carotene**

44. Symba process utilizes.....wastes in SCP production

- (a) Protein
- (b) **Starch**
- (c) Fat
- (d) Mineral

45. Stoke's law is used to find out

- (a) **Terminal velocity**
- (b) Drag coefficient
- (c) Surface tension
- (d) Specific gravity

46. Carcinogenic compound formed in cured meat is

- (a) **Nitroso compound**
- (b) Ketonic compound
- (c) carbonyl compound
- (d) none

47. Which containers should not be used for wine maturation

- (a) **New oak**
- (b) Old oak
- (c) White oak
- (d) all

48. Which of the following is not a universal taste

- (a) Salt
- (b) sweet

- (c) **Sour**
- (d) **None**

49. The deterioration of fat due to oxidation and hydrolysis is called

- (a) Denaturation
- (b) Decomposition
- (c) **Rancidity**
- (d) Saponification

50. Which of the following has a higher protein content among the following

- (a) Sorghum
- (b) Pearl Millet
- (c) Maize
- (d) **Oats**