

Set No. 4

Q 1. Fat and SNF standards for buffalo milk are a. 1.5% & 8.5%

b. 4.5% & 8.5%

c. 6.0% & 8.5%

d. 6.0 & 9.0%

Q 2. Base material used for beer making is

a. Wheat

b. Rice

c. Barley

d. Sugarcane

Q 3. Dole process is related to

a. Aseptic canning

b. Blanching

c. Comminution

d. Ohmic heating

Q 4. Egg whites are rich source of

a. Vitamin D

b. Zinc

c. Selenium

d. All

Q 5. Yellow colour of Egg yolk is due to

a. Lutein

b. Zeaxanthin

c. Both

d. None

Q 6. Zein is principal protein of which crop

- a. Wheat
- b. Mustard
- c. **Corn**
- d. Sesame

Q7. Canstreatedwithacidresistantlacquercansarealso knownas

- a. A-enamel
- b. **C-enamel**
- c. R-enamel
- d. None

Q 8. Minimum expansion of water occurs in

- a. Slow freezing
- b. Blast freezing
- c. **IQF**
- d. All

Q 9. Celiac disease is related to

- a. Oryzin
- b. **Gliadin**
- c. Zein
- d. Hordein

Q 10. Salometer is used to measure the strength of

- a. **Brine solution**
- b. Sugar solution
- c. Acid solution
- d. Alkali solution

Q 11. Who is considered as “father of canning”

- a. Robert Hooke
- b. Louis Pasteur
- c. **Nicholas Appert**

d. V. Kurien

Q 12. Compound responsible for antimicrobial activity of clove is

a. **Eugenol**

b. Cinnamaldehyde

c. Camphene

d. Terpeneol

Q 13. Characteristics of bakery fat is

a. Low melting

b. High melting

c. **Sharp melting**

d. All

Q 14. Function performed by nitrates in cured meat

a. Pink colour

b. Prevent spoilage

c. **Both**

d. None

Q15. Time temperature combination used for milk pasteurization

a. **63 degree/30 min**

b. 63 degree/15 min

c. 72 degree/30 min

d. 72 degree/15 min

Q16. Which one is present in highest amount in finger millet (ragi)

a. Thiamin

b. Niacin

c. Iron

d. **Calcium**

Q 17. Cider is prepared from

a. Wheat

b. Barley

c. **Apple**

d. Grapes

Q18. Meat fat is rich in

a. Saturated fat

b. **Unsaturated fat**

c. Both

d. None

Q 19. Common adulterant in black pepper is

a. Brick sand

b. **Papaya seed**

c. Urea

d. Pomegranate seeds

Q 20. TSS in jam as per FSSAI

a. NLT 60

b. NMT 60

c. **NLT 65**

d. NMT 65

Q 21. Which one is not available for fermentation by yeast during bread making

a. **Glucose**

b. Amylose

c. Starch

d. None

Q 22. In food industry, rotameter is used to measure

a. Viscosity

b. **Flow rate**

c. Rpm

d. All

Q 23. TQM stand for

- a. **Total Quality Management**
- b. Temperature Quotient
- c. Tertiary Quality Management
- d. Tertiary Quotient Management

Q 24. Fat standards for double toned milk is a. 0.5%

- b. **1.5%**
- c. 3.0%
- d. 6.0%

Q 25. Diet containing _____ is helpful in controlling pellagra

- a. Cauliflower
- b. Cabbage
- c. **Both**
- d. None

Q 26. Mold growth in bread is due to

- a. **Rhizopus stolonifera**
- b. Rhizopus oryzae
- c. Aspergillus niger
- d. Aspergillus oryzae

Q 27. Saffron is obtained from which portion of the plant

- a. Seed
- b. **Stigma**
- c. Sepal
- d. Petal

Q 28. Food poisoning is caused by

- a. **Salmonella**
- b. Lactobaccillus
- c. Pencillium
- d. Candida

Q 29. Marasmus is caused due to deficiency of

- a. Vitamin
- b. Minerals
- c. Protein
- d. Fat

Q 30. Freezing has most pronounced effect on which of the following attribute of fruits and vegetables.

- a. Color
- b. Flavor
- c. Texture
- d. Taste

Q 31. Rotavane is used in teas processing for

- a. Withering
- b. Rolling
- c. Fermentation
- d. Drying

Q 32. Each degree of salinometer scale corresponds to

- a. 0.265% NaCl
- b. 2.65% NaCl
- c. 12.65% NaCl
- d. 26.5% NaCl

Q 33. Consumer protection act came in year a.

- 1973
- b. 1986
- c. 1993
- d. 2006

Q 34. Base material used for rum making is

- a. Wheat
- b. Rice

c. Barley

d. Sugarcane

Q 35. Which of the following component is present in highest amount in whole egg?

a. Water

b. Protein

c. Fat

d. Carbohydrate

Q 36. Smoking treatment is used for the preservation of

a. Fruits

b. Milk

c. Meat

d. Vegetables

Q 37. Veal is the meat of

a. Pig

b. Calf

c. Goat

d. Buffalo

38. Barges is

a. A cocoa variety

b. Processing method of cocoa beans

c. Cocoa based drinks

d. Cocoa shipment method

Q 39. Total plate count is expressed as

a. Cfu/ml

b. Cells/ml

c. Viable cells/ml

d. None

Q 40. HACCP stands for

- a. Hazard Analysis Central Critical Parameters
- b. Hazard Analysis Critical Control Point**
- c. Hazard Analysis Combined Critical Point
- d. Health Analysis Critical Control Point

Q 41. The scientific name of the liquorice plant is

- a. A Glycyrrhiza Glabra**
- b. Cinnamomum Tamala
- c. Ocimum Basilicum
- d. Syzygium Aromaticum

Q42. Which one is used for the adulteration of dried coriander powder

- a. Horse dung powder**
- b. Cow dung powder
- c. Buffalo dung powder
- d. All

Q 43. The most preferred type of yeast used in baking is

- a. Instant yeast
- b. Compressed yeast**
- c. Dry yeast
- d. Brewer's yeast

Q 44. Intrinsic factor for microbial growth is

- a. Temperature
- b. Pressure
- c. Humidity
- d. Water activity**

Q 45. Potassium metabisulphite should not be used for the foods containing

- a. Meat
- b. Vitamin B1

c. Raw fruits

d. **All**

Q 46. Gluten proteins are

a. Water soluble

b. **Water insoluble**

c. Fat soluble

d. None

Q 47. The bioactive compound in ginger is

a. Ginseng

b. **Gingerol**

c. Sinigrin

d. Allicin

Q 48. Which of the following is regarded as king of spices

a. Chilly

b. **Pepper**

c. Turmeric

d. Aniseed

Q 49. Which of the following prevents the spoilage of fat

a. Sequestrants

b. Emulsifier

c. **Anti-oxidants**

d. Lipase

Q 50. Central Agmark Laboratory is situated at

a. Chennai

b. Delhi

c. **Nagpur**

d. Kolkata

Q 51. Most commonly used fumigant in stored grains

a. **Methyl bromide**

- b. Phosphine
- c. Carbondioxide
- d. Both a&b

Q 52. Compound responsible for butter flavor is

- a. Diacetyl
- b. Vanillin
- c. Both a &b
- d. Diethyl

Q53. Test used for the detection of Vanaspati adulteration in ghees

- a. Furfural test
- b. Baudouin test
- c. Both
- d. None

Q54. Which one is used for iron fortification of food products

- a. Ferrous sulphate
- b. Ferrous gluconate
- c. Ferrous lactate
- d. All

Q 55. Minor ingredient used in bread making

- a. Sugar
- b. Fat
- c. Maida
- d. Water

Q 56. The gluten formation starts at which stage in bread making

- a. Hydration
- b. Development
- c. Pick up
- d. Clean

Q 57. Spoilage of fruit juice is due to

- a. Lactic acidfermentation
- b. Organic acidfermentation
- c. Slime production
- d. All

Q 58. Anti-nutritional factor present in egg

- a. Avidin
- b. Phytic acid
- c. Saponin
- d. Tannin

Q 59. Red color of tomatoes is due to

- a. Anthocyanin
- b. Carotene
- c. Riboflavin
- d. Lycopene

Q 60. Which of the following share highest portion of meat export in in India

- a. Cattle meat
- b. Goat meat
- c. Pig meat
- d. Poultry meat

Q 61. Temperature used in UHT processing of milk

- a. 63degreeCelsius
- b. 72degreeCelsius
- c. 115degreeCelsius
- d. 135degreeCelsius

Q 62. Which of the following is a component of myofibril

- a. Actin
- b. Myosin
- c. Both

d. None

Q63. Flavour components in food products can be analyzed by

a. Calorimetry

b. Chromatography

c. Rheology

d. Psychrometry

Q64. Bioactive component of garlic having health benefits

a. Gallicin

b. Allicin

c. Mellicin

d. Allyl sulphate

Q 65. Food sterilization via irradiation is also known as

a. Gas sterilization

b. Cold sterilization

c. Neutral sterilization

d. All

Q 66. Identify the correct statement

a. Cereals are rich in methionine and lysine

b. Cereals are deficient in methionine and lysine

c. Cereals are rich in methionine and deficient in lysine

d. Cereals are deficient in methionine and rich in lysine

Q67. Defense food research laboratory is located at

a. Delhi

b. Hyderabad

c. Nagpur

d. Mysore

Q68. Common salt affects _____ of meat during curing

a. Color

b. Flavor

c. Appearance

d. All

Q 69. According to BIS standards, minimum fat content in khoa should be

a. 15%

b. 23%

c. 37%

d. 50%

Q 70. Glazing of fish is practiced to protect it from

a. Oxidation

b. Freezer burn

c. Both

d. None

Q 71. Poultry eggs are rich source of nutrients except

a. Oxidation

b. Freezer burn

c. Both

d. None

Q72. Which of the following is true about wax coating of fruits

a. Increase surface gloss

b. Decrease rate of transpiration

c. Increase shelf life

d. All

Q 73. ISO 14001 is related to management of

a. Food safety

b. Environment

c. Energy

d. Food quality

Q 74. Which of the following compound is characterized by the presence of NH_2 and carboxyl- COOH group

- a. Carboxylic acid
- b. Amino acid**
- c. Ascorbic acid
- d. Retinol

Q 75. Which of the following is specifically related to fruits and vegetables

- a. FPO**
- b. FSSAI
- c. AGMARK
- d. All

Q 76. Which one is not dependent on food product size

- a. Pasteurization
- b. Ohmic heating**
- c. Both
- d. None

Q 77. The deficiency of calcium and vitamin D in children leads to

- a. Osteomalacia
- b. Rickets**
- c. Scurvy
- d. Pellagra

Q 78. Yoghurt is fermented product which contains

- a. Virus
- b. Bacteria**
- c. Yeast
- d. All

Q 79. Freezing of food is a good method of preservation as

- a. It does not allow growth of pathogens**

- b. It does not allow growth of psychrophiles
- c. It retards the enzymic reactions
- d. All

Q 80. Pulse electric field works by

- a. Electric breakdown of cellwall
- b. Application of high pressure
- c. High heat treatment
- d. None

Q 81. Oil content in sesame seeds is a.

- 30%
- b. 40%
- c. 50%
- d. 60%

Q 82. The pectin content in citrus peel is a. 20-

- 30%
- b. 10-20%
- c. 30-40%
- d. 40-50%

Q 83. Milling of wheat is done to

- a. Separate endosperm from germ and bran
- b. Separate oil from germ
- c. Separate bran from germ
- d. None

Q 84. Controlled atmospheric packaging

- a. Monitors the gases inside the package
- b. Monitors the external gases
- c. Monitors and controls the gases inside the package
- d. None

Q 85. Which of the following is a climacteric fruit

- a. **Mango**
- b. Orange
- c. Grapes
- d. Strawberry

Q86. The fat content in double toned milk is a. 0.5%

- b. **1.5%**
- c. 1%
- d. 3.5%

Q 87. For optimum jelly preparation which one is correct a. **pH-3.1;**

acid-1%; sugar-67.5%

- b. pH-5.5; acid-1%; sugar-60.5%
- c. pH-3.1; acid-2%; sugar-55.5%
- d. pH-3.1; acid-1%; sugar-75.5%

Q 88. Which of the following helps to retain color of meat

- a. NaCl
- b. **Nitrates**
- c. Bromates
- d. None

Q 89. Myoglobins binds to which gas in muscles

- a. CO₂
- b. **O₂**
- c. N₂
- d. CO

Q 90. Heating of collagen leads to formation of

- a. **Gelatin**
- b. Actin
- c. Myosin
- d. None

Q 91. Ground meat with skin around it is called

- a. Sausage
- b. Beef
- c. Mutton
- d. None

Q 92. Folic acid deficiency leads to

- a. Pellagra
- b. Anaemia
- c. Scurvy
- d. Beri-beri

Q 93. Pascal is the unit of measurement of

- a. Temperature
- b. Pressure
- c. Heat
- d. None

Q 94. Hedonic scale is used for

- a. Sensory analysis
- b. Protein analysis
- c. Fat analysis
- d. None

Q95. Which of the following test involves two similar and one dissimilar sample

- a. Triangle
- b. Duo-trio
- c. Paired comparison
- d. None

Q 96. Which of the following is responsible for sour taste

- a. Citric acid
- b. Quinine

- c. Caffeine
- d. Glutamates

Q 97. Most common type of spoilage in cans is

- a. **TA spoilage**
- b. Hydrogen swell
- c. Soft swell
- d. All

Q 98. The radiation does for inhibiting sprouting in potatoes is a. **0.05-0.15 kGy**

- b. 5-10 kGy
- c. 0.5-1.0kGy
- d. 0.01-0.02 kGy

Q 99. The hormone involved in the conversion of glycogen to glucose in the liver is

- a. **Glucagon**
- b. Insulin
- c. Vasopressin
- d. None

Q 100. Disease which arises due to insufficient glucose metabolism is

- a. **Diabetes mellitis**
- b. Diabetes insipidus
- c. Celiac disease
- d. Goiter

Q 101. Scientific name of rice

- a. **Oryza sativa**
- b. Allium cepa
- c. Hordeum vulgare
- d. Triticum aestivum

Q 102. White revolution/operation flood started in year

- a. 1950
- b. 1960
- c. 1970
- d. 1980

Q 103. ISO 9000- Quality Systems came in year a. 1977

- b. 1987
- c. 1997
- d. 1999

Q 104. NDDDB was established in a.

- 1965
- b. 1970
- c. 1975
- d. 1980

Q 105. Which of the following organization was set up jointly by FAO & WHO

- a. Codex alimentarius
- b. FSSAI
- c. EU
- d. USDA

Q 106. The letter P in HACCP stands for

- a. Point
- b. Protection
- c. Preservation
- d. None

Q 107. The principal anti-nutritional factor in soyabean is

- a. Saponin
- b. Avidin
- c. Lecithin

d. None

Q108. PFA came in year **a.**

1954

b. 1955

c. 1964

d. 1965

Q109. The protein content of lean meat is **a. 20-**

22%

b. 30-32%

c. 40-42%

d. 10-12%

Q 110. Barley malt is used for the preparation of

a. Wine

b. Beer

c. Brandy

d. Rum

Q 111. Bleaching of flour results in flour with

a. Improved dough strength

b. Decreased dough strength

c. Improved protein content

d. Decreased protein content

Q 112. Genetically modified rice with carotene is

a. Golden rice

b. Silver rice

c. Red rice

d. Yellow rice

Q 113. The insertion of BT gene causes a change in

a. DNA

b. RNA

- c. Both
- d. None

Q114. Which of the following has the highest protein content

- a. **Soya chunks**
- b. Soya grits
- c. Soya protein concentrate
- d. Soya protein isolate

Q 115. Kimichi is a product of which country

- a. Japan
- b. China
- c. India
- d. **Korea**

Q 116. Noodles originated in which country

- a. India
- b. Japan
- c. Sri lanka
- d. **China**

Q 117. Dry rice is

- a. Solid N₂
- b. Solid O₂
- c. **Solid CO₂**
- d. Solid H₂

Q 118. Wheat is lacking in which amino acid

- a. Cysteine
- b. Methionine
- c. **Lysine**
- d. Tryptophan

Q119. What is the ratio of diameter to thickness of cookie called

- a. Spread ratio

- b. Cookie ratio
- c. Spread factor
- d. Both a&c

Q120. Sorption isotherm is plotted between moisture content and

- a. **Aw of food product**
- b. Temp of product
- c. RH of product
- d. None

Q 121. The production of milk in India 2015-16 has been

- a. 145MT
- b. **155MT**
- c. 165MT
- d. 175MT

Q 122. The preparation of jelly does not require

- a. Acid
- b. Sugar
- c. Pectin
- d. **Salt**

Q 123. An effective fumigant in grain storage is

- a. **Methyl bromide**
- b. Calcium carbide
- c. Acetylene
- d. None

Q124. The detection of ghee with Vanaspathi can be done by

- a. **Baudouin test**
- b. Bromo-thymol test
- c. Starch test
- d. Resorcinol test

Q 125. Which enzyme should be inactivated immediately after homogenization of milk

- a. Phosphatase
- b. Lipase**
- c. Peroxidase
- d. Proteinase

Q 126. Mycotoxin is produced by

- a. Aspergillus flavus**
- b. Penicillium
- c. Coxiella burnetti
- d. All

Q 127. Rennin is a

- a. Protein
- b. enzyme**
- c. Fattyacid
- d. Antibiotic

Q 128. The color of anthocyanin at low pH is

- a. Red**
- b. Blue
- c. Green
- d. Brown

Q 129. Angle of repose of wheat grain is

- a. 27**
- b. 37
- c. 47
- d. 57

Q 130. Father of canning is

- a. Nicholas Appert**
- b. Pebbles

- c. Huan Chang
- d. M. Dirchoff

Q 131. The visible range of spectrophotometer is **a. 400-800 nm**

- b. 200-400 nm
- c. 800-1200 nm
- d. None

Q132. When milk is coagulated, the part that remains is called

- a. Casein
- b. Whey**
- c. Both
- d. None

Q 133. Pectin is precipitated by

- a. Alcohol**
- b. Ammonium hydroxide
- c. Petroleum ether
- d. All

Q 134. The biological value of egg is

- a. 93**
- b. 63
- c. 73
- d. 43

Q135. Saffron is obtained from _____ of flower

- a. Petals
- b. Stigma**
- c. Stamen
- d. Leaflets

Q136. The taste buds have a life cycle of _____ days

- a. 15**

- b. 30
- c. 60
- d. 90

Q 137. Rhodopsin is a mixture of

- a. Opsin and 11-cis-retinal
- b. Rhodopsin and opsin
- c. It is not a mixture
- d. None

Q 138. Banana like flavor

- a. Malic acid
- b. Limonin
- c. Iso amyl alcohol
- d. Tartaric acid

Q 139. Which of the following is not central tendency

- a. Mean
- b. Median
- c. Mode
- d. Standard deviation

Q 140. Which among the following has the lowest penetration power

- a. Gamma rays
- b. X rays
- c. Microwaves
- d. Infra red rays

Q 141. The immunity with which a person is born is

- a. Innate
- b. Acquired
- c. Adaptive
- d. None

Q 142. TSS of fruits is measured by

a. **Refractometer**

b. Penetrometer

c. Hydrometer

d. Lactometer

Q 143. Which enzyme is responsible for browning of cut fruits and vegetables

a. **PPO**

b. Amylase

c. Lipase

d. Proteinase

Q144. Which of the following is not a preservation technique

a. Fermentation

b. Packaging

c. Pickling

d. **Micro filtration**

Q 145. Which one is class 1 preservative

a. Sorbates

b. Carbonates

c. **Salt**

d. Benzoates

Q 146. Carbonated drinks and water is packaged in

a. **PET**

b. PS

c. Polyamide

d. None

Q 147. Kernel weight of rice a.

10-20 mg

b. 20-30 mg

c. 30-40mg

d. 40-50 mg

Q148. Which of the following is used as an adhesive in laminates

- a. Silicates
- b. Starch
- c. Casein**
- d. Whey

Q 149. Which of the following cannot be prevented by consumption of probiotics

- a. Urinary tract infections
- b. Digestive disorders
- c. Respiratory disorders**
- d. All

Q 150. Which of the following is amphoteric in nature

- a. Carbohydrates
- b. Proteins**
- c. Fats
- d. Fibres

Q 151. Deficiency of niacin can cause

- a. Beri-beri
- b. Pellagra**
- c. Scurvy
- d. Rickets

Q152. Which of the following is an example of a cryogenic agent

- a. Liquid H₂
- b. Liquid N₂**
- c. Liquid CO
- d. None

Q 153. Which of the following contains antimicrobial and anti-inflammatory factors

- a. Spices
- b. Condiments
- c. Both
- d. None

Q 154. Which of the following differentiates a sample based on its intensity

- a. Duo-trio
- b. Triangle test
- c. Ranking test
- d. Paired comparison

Q 155. Heat required to raise the temp. of 1g of substance by 1 degree Celsius is called

- a. Specific heat
- b. Enthalpy
- c. Latent heat
- d. None

Q 156. The enzymatic reactions are most affected by

- a. Temperature
- b. pH
- c. both
- d. none

Q157. 10 degree Celsius is equivalent to _____ Fahrenheit

- a. 20
- b. 30
- c. 40
- d. 50

Q 158. Blackening of pickle occurs due to formation of

- a. Hydrogen sulfide
- b. Bromates

- c. Oil
- d. Vinegar

Q 159. Which of the following mill uses compressive and shearing forces

- a. Ball mill
- b. Hammer mill
- c. **Roller mill**
- d. Pin mill

Q 160. Which of the following gas is important for climacteric fruits

- a. CO₂
- b. O₂
- c. **C₂H₄**
- d. CO

Q 161. Which of the following is the cooking technique that will allow the retention of most vitamins

- a. **Pickling**
- b. Roasting
- c. Frying
- d. Boiling

Q 162. Dry curing method of cooking meat is

- a. Boiling
- b. Roasting
- c. Frying
- d. **All**

Q 163. Laminates are prepared from

- a. Paper
- b. Cellophane
- c. Aluminium
- d. **All**

Q 164. Essential oil of spices is obtained by

- a. Distillation
- b. Evaporation
- c. Expression
- d. Both a & c

Q 165. Resins are added during manufacturing of paper to

- a. Improve water repellency
- b. Improve tear resistance of paper
- c. Improve the gas barrier property
- d. All

Q 166. Which of the following is responsible for spoilage of eggs

- a. Penicillium
- b. Calosporium
- c. Thamnidium
- d. All

Q 167. A disadvantage of freezing is

- a. Enzymes inactivation
- b. Freezer burn
- c. Growth of molds
- d. Shelf life

Q 168. The microwave frequency used in food industry

- a. 915 MHz
- b. 2450 MHz
- c. Both
- d. None

Q 169. Ideally chapatti flour should have protein content of a. 5-10%

- b. 10-15%
- c. 15-20%

d. None

Q 170. For tenderization of meat, the enzyme used is

a. **Papain**

b. Rennin

c. Lipase

d. All

Q 171. Curcumin is present in

a. Beetroot

b. **Turmeric**

c. Onion

d. Capsicum

Q 172. The sweetest sugar is

a. Sucrose

b. **Fructose**

c. Dextrose

d. Glucose

Q 173. TSS of tomato puree should be

a. 5%

b. **9%**

c. 21%

d. 26%

Q 174. Which of the following has highest protein content

a. **Soya isolate**

b. Soya concentrate

c. Soya grits

d. Soya chunks

Q 175. Beta glucan, is an example of

a. Resistant starch

b. **Soluble fiber**

c. Insoluble fiber

d. None

Q 176. The alcohol is used for the precipitation of

a. Soluble fiber

b. Pectin

c. Both

d. None

Q177. Heating of collagen results in formation of

a. Agar

b. Gelatin

c. Lecithin

d. Avidin

Q 178. Iodine test is used for the detection of

a. Protein

b. Starch

c. Vegetable fat

d. Sugar

Q 179. The ANF in pulses can be reduced by

a. Soaking

b. Fermentation

c. Germination

d. All

Q180. Which of the following is used as a preservative in juice

a. Sulphur dioxide

b. Potassium metabisulphate

c. Citric acid

d. Hydrogen peroxide Q

181. CCCF stands for

a. Codex Committee on Cofactor in Foods

- b. Codex Council on Contaminants in Foods
- c. **Codex Committee on Contamination in Foods**
- d. Codex Control of Contamination in Foods

Q182. _____ should provide a clear explanation and rationale for its conclusions and recommendations

- a. **JECFA**
- b. ADI
- c. FDA
- d. HACCP

Q183. The executive committee of the commission does not consist of

- a. Chairperson
- b. Regional Co-ordinators
- c. Advisors to Members
- d. **Secretariat**

Q184. The Consumer Protection Act came into force on

- a. **24 December 1986**
- b. 24 March 1986
- c. 15 August 1986
- d. 26 January 1986

Q185. The following acts were implemented for consumer interest

- a. Consumer Protection Act
- b. FSS Act
- c. Weight & Measures Act
- d. **All of these**

Q186. Time limit for filing complaint under consumer act

- a. 2 years
- b. 1 year
- c. 6 months
- d. No limit

Q 187. When Right to Information Act (RTI) was passed

- a. Oct2005
- b. Oct2006
- c. Aug2005
- d. Aug2008

Q 188. The definition of public servant is given in

- a. Section19
- b. Section21
- c. Section23
- d. Section25

Q 189. How many rights of consumers are provided under consumer protection act 1986?

- a. 6
- b. 7
- c. 8
- d. 4

Q 190. The Maharashtra Consumer Protection Rules wer came into force in which year

- a. 2000
- b. 1999
- c. 1989
- d. 1988

Q 191. World Consumer Day is celebrated on

- a. **15 March**
- b. 26 January
- c. 24 December
- d. None of these

Q 192. Adulteration of food or drink intended for sale is given in section

- a. 275
- b. 274
- c. 273
- d. **272**

Q 193. Hallmark is certification maintained for standardization of

- a. Milk
- b. Honey
- c. Package
- d. **Gold**

Q 194. The limit for compensation for district consumer forum is

- a. 10 lakhs
- b. 15 lakhs
- c. **20 lakhs**
- d. 25 lakhs

Q 195. Food standards for product specification is given by which Indian authority?

- a. **FSSAI**
- b. ISO
- c. FAO

d. WHO

Q 196. AGMARK was promulgated in year a.

2004

b. 1987

c. 1937

d. 1897

Q 197. AGMARK Act 1973 comes under

a. Department of Consumer Affairs, Govt. of India

b. Directorate of Marketing and Inspection

c. Department of Agriculture & Cooperation

d. Department of Legal Metrology

Q 198. The implementation of Order of Consumer Court is given in

a. Sec 24

b. Sec 25

c. Sec 26

d. Sec 27

Q 199. Sale of Adulterated drug is given in

a. Section 274 of IPC

b. Section 275 of IPC

c. Section 276 of IPC

d. Section 272 of IPC

Q 200. The legal Metrology Act came into force in a. 1986

b. 2009

c. 1975

d. 1940