

Set No. 3

1. Fat and SNF standards for double toned milk are (a) 1.5% and 8.5%

(b) **1.5% and 9.0%**

(c) 3.0% and 8.5%

(d) 3.0% and 9.0%

2. Consumer protection bill came in (a) 1985

(b) 1993

(c) 2006

(d) **2015**

3. How many net ATP generated in glycolysis

(a) one

(b) **two**

(c) four

(d) six

4. Red not disease is found in which of the following crop

(a) Wheat

(b) pearl millet

(c) mustard

(d) **sugarcane**

5. Study of air-water vapor environment is called

- (a) **psychrometrics**
- (b) psychometric
- (c) psycometry
- (d) gas-hydrometry

6. Full form of OHSAS

- (a) Operational Hurdle and Sanitation Analysis System
- (b) Operational Health and Sanitation Assessment Series
- (c) Occupational Hurdle and Sanitation Analysis System
- (d) **Occupational Health and Safety Assessment Series**

7. Which of the following is not an end product of glycolysis

- (a) pyruvate
- (b) NADH
- (c) ATP
- (d) **Glucose**

8. The amount of energy required to raise the temperature of one mole or gram of a substance by one degree Celsius without any change of phase

- (a) **specific heat**
- (b) latent heat
- (c) enthalpy
- (d) none

9. Force during cutting is

- (a) frictional force
- (b) **shear force**

- (c) impact
- (d) none

10. Anti nutritional factor in egg is

- (a) **avidin**
- (b) saponin
- (c) phytate
- (d) tannin

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- (d) 3.0% and 9.0%

12. Flour of whole cereals contains

- (a) soluble fiber
- (b) insoluble fiber
- (c) **both**
- (d) none

13. An antioxidant found in milk is

- (a) lactoferrin
- (b) **lecithin**
- (c) casein
- (d) lactose

14. A ton of refrigeration is defined as the quantity of heat required to be removed from one tonne of ice within.....hour when the initial condition of water is 0° C.

- (a) 1 hour
- (b) 6 hours
- (c) 12 hours
- (d) **24 hours**

15. Thermal death time is defined as the time required to kill a population of the target microorganism in a water-based solution at a given temperature. It is also known as

- (a) D-value
- (b) **F-value**
- (c) Z-value
- (d) T-value

16. Ohmic heating is also known as

- (a) Joule Heating
- (b) Electrical Resistance Heating
- (c) **both**
- (d) None

17. Hormone controlling blood sugar levels is

- (a) Ptylin
- (b) **Insulin**
- (c) Epinephrine
- (d) Glucagon

18. Electromagnetic radiation in the range of wavelengths 400-700nm is called

- (a) **Visible light**
- (b) UV light
- (c) IR light
- (d) NIR radiations

19. Frequency used in microwave heating is

- (a) 915 MHz
- (b) 2450 MHz
- (c) **both**
- (d) none

20. Which of the following is meat tenderizer enzyme

- (a) Papain
- (b) Bromelain
- (c) **both**
- (d) none

21. Which of the following is most important for the success of a new food product in the market?

- (a) Product's composition
- (b) Packaging
- (c) **Sensory**
- (d) Marketing

22. Boiling point of milk is

- (a) 93.5°C
- (b) 97.8°C

(c) **100.07° C**

(d) 102° C

23. Vitamin having anti-oxidant properties

(a) Vitamin A

(b) Vitamin B

(c) **Vitamin C**

(d) Vitamin D

24. Which of the following is fat soluble Vitamin

(a) **retinol**

(b) thiamine

(c) riboflavin

(d) ascorbic acid

25. Which of the following is not a tetrose

(a) erythrose

(b) threose

(c) erythulose

(d) **ribose**

26. Which of the following is a measure of central tendency

(a) mean

(b) mode

(c) median

(d) **all options**

27. Highest cereal producing countries are

- (a) **China**
- (b) United States
- (c) India
- (d) France

28. Major crop of India in terms of production is

- (a) **rice**
- (b) wheat
- (c) barley
- (d) pearl millet

29. Which of the following natural preservative is used in various food products for increasing shelf life and inhibiting growth of bacteria

- (a) ascorbic acid
- (b) sorbic acid
- (c) **nisin**
- (d) propionate

30. Which of the following is used for preservation of cake and other baked products

- (a) sorbic acid
- (b) calcium propionate
- (c) **both**
- (d) none

31. Cheese prepared using skim milk is

- (a) cottage cheese
- (b) ricotta cheese
- (c) parmesan

(d) **all options**

32. HTST pasteurization of milk is carried out at

- (a) **71.7°C for 15 sec**
- (b) 71.7°C for 30 sec
- (c) 62.8° C for 15 sec
- (d) 62.8° C for 30 sec

33. Phosphatase test is done to check the adequacy of

- (a) balancing
- (b) **pasteurization**
- (c) parboiling
- (d) sterilization

34. Cryovac is related to

- (a) **food packaging**
- (b) food processing
- (c) pasteurization
- (d) all options

35. Dry ice is also known as

- (a) liquid nitrogen
- (b) solid nitrogen
- (c) **solid CO₂**
- (d) liquid CO₂

36. Cheese is the dairy product prepared with the help of

- (a) rennet
- (b) **recombinant chymosin**

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

37. The hurdle included in hurdle technology is

- (a) temperature
- (b) water activity
- (c) redox potential
- (d) **all options**

38. *Leuconostoc mesenteroides* produceacid in Sauerkraut

- (a) **lactic acid**
- (b) citric acid
- (c) acetic acid
- (d) fumaric acid

39. Which of the following is a fumigant causes ozone depletion

- (a) **methyl bromide**
- (b) chloropicrin
- (c) formaldehyde
- (d) iodoform

40. Aflatoxin is a poison produced by

- (a) *Aspergillus niger*
- (b) ***Aspergillus flavus***
- (c) *Aspergillus affinis*
- (d) *Aspergillus fumigatus*

41. T.A. spoilage is caused by thermophilic anaerobes that produce acid and gas in low-acid goods. *Clostridium thermosaccharolyticum*, an obligate thermophile, causes spoilage. The cans swell due to

- (a) CO_2
- (b) H_2
- (c) **both**
- (d) none

42. Sorbic acid is most active at pH

- (a) **4.4**
- (b) 5.5
- (c) 6.5
- (d) 7.0

43. pH of moderate acid foods (a)

- 4.5-5.0
- (b) 5.0-5.5
- (c) **5.5-6.0**
- (d) 6.0-6.5

44. Which of the following fatty acids is essential for humans

- (a) linolenic acid
- (b) linoleic acid
- (c) **both**
- (d) none

45. EPA and DHA, both are present in

- (a) **cotton seed oil**

- (b) corn oil
- (c) **fish oil**
- (d) mustard oil

46. Which of the following contains highest amount of vitamin C

- (a) **Barbados cherry**
- (b) guava
- (c) amla
- (d) pomegranate

47. Eggshell is made almost entirely ofcrystals

- (a) **calcium carbonate**
- (b) calcium hydroxide
- (c) calcium chloride
- (d) calcium phosphate

48. Hard wheat is different from soft because of difference in its

- (a) protein content
- (b) endosperm structure
- (c) damaged starch content
- (d) **all options**

49. Which of the following contains highest fat content

- (a) cookies
- (b) **avocado**
- (c) whipping cream
- (d) milk powder

50. Pycnometer is used for measurement of

- (a) **specific gravity**
- (b) pH
- (c) humidity
- (d) fat content

51. Refractometer is used to measure

- (a) acid/bric ratio
- (b) acidity
- (c) **TSS**
- (d) water activity

52. Which of the following is the strongest bond

- (a) ionic
- (b) **covalent**
- (c) hydrogen
- (d) vanderwall

53. Force of attraction between similar molecules is called....forces.

- (a) **cohesive**
- (b) adhesive
- (c) vanderwall
- (d) shear

54.is used to extend the shelf life of Fruits and vegetables

- (a) ethylene
- (b) calcium carbonate
- (c) **gibberellic acid**
- (d) all

55. Moisture content for paddy storage is less than....% for grain storage and less than....% for long term seed preservation

- (a) **14%&9%**
- (b) 9%&14%
- (c) 14% &12%
- (d) 12%& 9%

56. paraboiling of paddy increases its

- (a) vitamins
- (b) minerals
- (c) **both**
- (d) none

57. Which of the following is a non-newtonian fluid

- (a) fruit juice
- (b) **tomato ketchup**
- (c) water
- (d) all

58. Tomato Ketchup is a

- (a) **bingham fluid**
- (b) pseudoplastic
- (c) rheopectic
- (d) all

59. The quality of egg is checked by

- (a) water activity meter
- (b) **candling**
- (c) senn's process

(d) all

60. Which of the following function in fruits and vegetables

- (a) shelf life
- (b) imparts glossiness
- (c) prevents dehydration of fresh fruits and vegetables
- (d) all

61. Black bread mold (Rhizopus stolonifer) is a widely distributed..... mucoralean mold found on bread surfaces.

- (a) thread-like
- (b) dotted
- (c) both
- (d) none

62. Instant coffee is packaged in

- (a) Aluminum oil
- (b) PET
- (c) AL+PET
- (d) PP

63. Which of the following is ethylene scavenger

- (a) CaCO_3
- (b) KMnO_4
- (c) KCl
- (d) none

64. Mineral water is packaged in

- (a) PE

- (b) **PET**
- (c) AL+PET
- (d) PP

65. Carrageenan is extracted from

- (a) **red seaweeds**
- (b) blue seaweeds
- (c) green seaweeds
- (d) algae

66. The hardening of the surface during drying regarded as

- (a) dry surface
- (b) hard surface
- (c) **case hardening**
- (d) none

67. Which one is the sweetest sugar

- (a) sucrose
- (b) glucose
- (c) **fructose**
- (d) dextrin

68. The thickness of starch paste is due to

- (a) amylose
- (b) **amylopectin**
- (c) dextrin
- (d) amylase

69. Chemical that reduces the surface tension

- (a) preservatives
- (b) **emulsifiers**
- (c) stabilizers
- (d) humectant

70. Which is responsible for the umami taste

- (a) aspartic acid
- (b) citric acid
- (c) butyrate
- (d) **glutamate**

71. The category of food which help in the prevention and cure of diseases

- a) Pharmaceuticals
- b) **Nutraceuticals**
- c) Medical Food
- d) All

72. Fat blooms in chocolates is caused by

- (a) Dehydration of surface
- (b) **High temperature**
- (c) Both
- (d) None

73. Respiratory quotient of protein is

- (a) 0.5
- (b) 0.7
- (c) **0.8**

(d) 1.0

74. Sugar bloom in chocolates is caused by

- (a) High sugar content
- (b) **Moisture on surface**
- (c) Both
- (d) None

75. The process of extracting a substance from a solid material that has come into contact with a liquid

- (a) Sublimation
- (b) Expression
- (c) Comminution
- (d) **Leaching**

76. Packaging tests include

- (a) Bursting strength
- (b) Compression test
- (c) WVTR
- (d) **All**

77. Spray drying involves removal of moisture from food material by

- (a) Atomization
- (b) Evaporation
- (c) **Both**
- (d) none

78. Liquid is forced to flow in upward direction in

- (a) **rising film evaporator**

- (b) falling filmevaporator
- (c) multiple filmevaporator
- (d) all

79. Which one has low density

- (a) **VDL**
- (b) HDL
- (c) LDL
- (d) all

80. Process that involves covering a confection or snack with chocolate or other materials

- (a) coating
- (b) **enrobing**
- (c) conching
- (d) none

81. Irradiation is the process of exposing a material to ionizing whose source is photons(γ -rays,x-rays),or high energy electrons,

Commonly, γ -rays are produced by radioactive isotope

- (a) cobalt-60
- (b) cesium-137
- (c) **both A & B**
- (d) none

82. In heat transfer at a boundary (surface) within a fluid ,the ratio of convective to conductive heat transfer across (normal to) the boundary is known as

- (a) **nusselt number**
- (b) prndtl number
- (c) Sherwood number
- (d) Reynolds number

83. Dimensionless number approximating the ratio of momentum diffusivity (kinematic viscosity) and thermal diffusivity is known as

- (a) nusselt number
- (b) **prndtl number**
- (c) Sherwood number
- (d) Reynolds number

84. The ratio of the total rate of mass transfer to the rate of diffusive mass transport alone

- (a) nusselt number
- (b) prndtl number
- (c) **Sherwood number**
- (d) Reynolds number

85. Incorporation of air into cream is known as

- (a) **whipping**
- (b) feathering
- (c) aeration
- (d) enrobing

86. Dimensionless that gives a measure of the ratio of inertial forces to viscous forces for given flow condition

- (a) nusselt number
- (b) prndtl number

- (c) Sherwood number
- (d) **Reynolds number**

87. 100 g of spirulina has..... G of protein

- (a) 27
- (b) 37
- (c) 47
- (d) **57**

88. Which of the following cow breed gives highest milk

- (a) **holstien**
- (b) jersey
- (c) Brangus
- (d) shorthorn

89. Highest egg laying chicken breed

- (a) **white leghorn**
- (b) Plymouth Rock
- (c) Ancona
- (d) barnevelder

90. Respiratory quotient of carbohydrate is

- (a) 0.5
- (b) 0.7
- (c) 0.8
- (d) **1.0**

91. World food day is celebrating on

- (a) 15th sep.

- (b) **16th Oct.**
- (c) 5th March
- (d) 1st November

92. BMI stand for

- (a) bone muscle index
- (b) bone mass index
- (c) body muscle index
- (d) **body mass index**

93. Which is responsible for bitter flavor of beer

- (a) yeast
- (b) alcohol
- (c) **hops**
- (d) flavoring agents

94. Microorganisms that can grow at refrigerator temperature

- (a) thermophiles
- (b) mesophiles
- (c) **psychrophiles**
- (d) xerophiles

95. Heat stability of milk can be assessed by

- (a) acidity test
- (b) **alcohol test**
- (c) MBR test
- (d) Phosphatase test

96. Maillard reaction in milk upon heating is responsible for flavor in milk.

- (a) bitter
- (b) salty
- (c) **caramelized**
- (d) sweet

97. Good quality cakes can be prepared using wheat varieties

- (a) **soft wheat**
- (b) hard wheat
- (c) durum wheat
- (d) all

98. Which of the following is most economical evaporator

- (a) single effect
- (b) double effect
- (c) triple effect
- (d) **4-effect**

99. Acid produced in sauerkraut is

- (a) acetic acid
- (b) citric acid
- (c) **lactic acid**
- (d) fumaric acid

100. Increase in volume of dough is due to

- (a) gluten formation
- (b) **CO₂ gas**
- (c) baking

(d) all

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