

Set No. 1

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 green algae

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) Nector
- (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. Repiess 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. Symbaprocessutilizes.....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 container 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**

51. Milk gets coagulated upon

- (a) Increase in acidity
- (b) decrease in pH
- (c) High heat treatment
- (d) **all**

52. Which of the following is regarded as a saccharifying enzyme

- (a) Alpha amylase
- (b) **Beta amylase**
- (c) both
- (d) none

53. Which one is similar to functional foods

- (a) Nutraceutical
- (b) therapeutic foods
- (c) **Both A & B**
- (d) GM foods

54. Which of the following is an example of natural emulsifier

- (a) Honey
- (b) **lecithin**
- (c) carrageenan
- (d) trisodium citrate

55. Which of the following is a Lab fermented product

- (a) Yoghurt
- (b) Kefir
- (c) Sauerkraut
- (d) **all**

56. Maximum microwaves absorbed by

- (a) **Water**
- (b) salt solution
- (c) sugar solution
- (d) salt & sugar solution

57. Pickles commonly contains

- (a) Lactobacillus
- (b) Lauconostoc
- (c) Pediococcus
- (d) **all**

58. Which of the following is mostly non-pathogenic

- (a) bacteria
- (b) **yeast**
- (c) mold
- (d) virus

59. Concept used for killing of most resistant spores of *Clostridium botulinum* in vegetables

- (a) 5D
- (b) 7D
- (c) **12D**
- (d) 0.5D

60. Compound having flavour similar to banana

- (a) **isoamyl acetate**
- (b) ethyl butyrate
- (c) diacetyl
- (d) methyl anthranilate

61. Essential amino acid present in low amount in legumes

- (a) lysine
- (b) **methionine**
- (c) leucine
- (d) valine

62. Which of the following starch have lowest gelatinization temperature

- (a) **potato**
- (b) rice

- (c) maize
- (d) sorghum

63. Micro-organism responsible for production of vinegar from alcohol

- (a) Aspergillus
- (b) **Acetobacter**
- (c) Bacillus
- (d) Penicillium

64. Codex alimentarius means

- (a) **Food code**
- (b) Food law
- (c) Food standard
- (d) none

65. Which of the following has the highest calcium content

- (a) **Milk**
- (b) sorghum
- (c) pearl millet
- (d) rice

66. Paraboiling is done in case of

- (a) Wheat
- (b) **rice**
- (c) corn
- (d) sorghum

67. Which of the following is intrinsic factor for growth of micro- organism

- (a) Water activity
- (b) pH
- (c) redox potential
- (d) **all**

68. The toughening of meat after slaughter is due to

- (a) drying
- (b) **rigor mortis**
- (c) cold shortening
- (d) none

69. Indicator enzyme for pasturization of milk is

- (a) Lipase
- (b) peroxidase
- (c) **alkaline phosphatase**
- (d) lactase

70. Which of the following is not a fat soluble vitamin

- (a) A
- (b) **B**
- (c) D
- (d) K

71. Annatto is obtained from

- (a) **Seeds**
- (b) leaf
- (c) stem
- (d) roots

72. Sal marina is obtained from

- (a) animal skin
- (b) **sea water**
- (c) salmon
- (d) plant

73. P in HACCP stands for

- (a) Prevention
- (b) Pollutants
- (c) **Points**
- (d) Peaks

74. SO<sub>2</sub> is used in the milling of

- (a) Rice
- (b) wheat
- (c) **corn**
- (d) legumes

75. The process in which both dehusking and polishing are involved is

- (a) Husking
- (b) **Milling**
- (c) Paraboiling
- (d) none

76. After drying, the final moisture content of paraboiled rice is

- (a) 20%
- (b) **14%**
- (c) 18%
- (d) 25%

77. Which of the following fatty acid is most susceptible to rancidity

- (a) lauric acid
- (b) oleic acid
- (c) **linoleic acid**
- (d) stearic acid

78. FSSAI standards for total dissolved solids in packaged drinking water

- (a) NLT 500mg/litre
- (b) **NMT 500mg/litre**
- (c) NLT 100mg/litre
- (d) NMT 100mg/litre

79. Alternative for citric acid and tartaric acid in food flavor enhancer in beverages

- (a) **malic acid**
- (b) MSG
- (c) potassium glutamate
- (d) disodium guanylate

80. Rubber rollers in paddy husking work on the principle of

- (a) **friction**
- (b) pressure
- (c) impact
- (d) crushing

81. Emery coated rollers are used for

- (a) **legume milling**

- (b) rice milling
- (c) oil extraction
- (d) none

82. Which is not measurable

- (a) pressure
- (b) temperature
- (c) momentum
- (d) **none**

83. What happened to fruit, if it is stored at lower temperature than its optimum temperature

- (a) **chilling injury**
- (b) freezing injury
- (c) frost injury
- (d) none

84. Non-climacteric fruits are harvested at what % of riping

- (a) 75%
- (b) 85%
- (c) 95%
- (d) **100%**

85. Phytochemical absent in cereals (except oats)

- (a) phytosterol
- (b) carotenoids
- (c) **saponins**
- (d) lignans

86. Protein not present in Cereals

- (a) gliadin
- (b) glutenin
- (c) oryzenin
- (d) **casein**

87. Best method for extraction of essential oils

- (a) **Super critical fluid extraction**
- (b) steamdistillation
- (c) solvent extraction
- (d) expression

88. Instrument used for measuring apparent density of cereal grains

- (a) **single kernel characterization system**
- (b) extensiograph
- (c) farinograph
- (d) butyrometer

89. Latest milk packaging technique

- (a) PET bottles
- (b) glass bottles
- (c) **pouch**
- (d) cartons

90. Nisin is related to

- (a) broad spectrum antibiotic
- (b) narrow spectrum antibiotic
- (c) **broad spectrum bacteriocin**
- (d) narrow spectrum bacteriocin

91. Which of the following is used as an indicator of starch conversion

- (a) alpha-amylase
- (b) beta-amylase
- (c) diastase
- (d) **iodine**

92. .... are a class of carbohydrate derivatives formed when sugar is reacted with excess of phenylhydrazine

- (a) **osazones**
- (b) formaldehydes
- (c) ozone
- (d) organic acids

93. Zero energy cool chambers are related to

- (a) **storage**
- (b) 1 processing
- (c) 2 processing
- (d) 3 processing

94. Site of protein synthesis in cells is

- (a) **ribosomes**
- (b) mitochondria
- (c) golgi body
- (d) all

95. Penetration of EM waves will be high at

- (a) high frequency and high loss value
- (b) high frequency and low loss value

- (c) low frequency and high loss value
- (d) **low frequency and low loss value**

96. Energy required to heat milk in comparison to water is

- (a) 90%
- (b) 96%
- (c) 100%
- (d) **107%**

97. MFPO stands for

- (a) **Meat Food Products Order**
- (b) Meat Fruits Products Order
- (c) Meat & Fowl Products Order
- (d) None of these

98. EOPO Comes under

- (a) **Essential Commodities Act**
- (b) Meat Food Products Order
- (c) Fruits Product Order
- (d) None of these

99. AGMARK stands for

- (a) **Agricultural Grading and Marketing Act**
- (b) Agro Industry Grading and Marketing Act
- (c) Agricultural Grading and Management Act
- (d) None of these

100. BIS stands for

- (a) **Bureau of Indian Standards**

- (b) Bureau of International Standards
- (c) Bureau of India Standards
- (d) None of these