

Telangana State Council 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.

Question Paper Name :	Food Technology 24th Sept 2020 Shift 2
Subject Name :	Food Technology
Creation Date :	2020-09-24 17:57:42
Duration :	120
Total Marks :	120
Display Marks:	No
Share Answer Key With Delivery Engine :	Yes
Actual Answer Key :	Yes
Calculator :	None
Magnifying Glass Required? :	No
Ruler Required? :	No
Eraser Required? :	No
Scratch Pad Required? :	No
Rough Sketch/Notepad Required? :	No
Protractor Required? :	No
Show Watermark on Console? :	Yes
Highlighter :	No
Auto Save on Console? :	Yes

Food Technology

Group Number :	1
Group Id :	88039698
Group Maximum Duration :	0

Group Minimum Duration :	120
Show Attended Group? :	No
Edit Attended Group? :	No
Break time :	0
Group Marks :	120
Is this Group for Examiner? :	No

Mathematics

Section Id :	880396179
Section Number :	1
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	10
Number of Questions to be attempted :	10
Section Marks :	10
Display Number Panel :	Yes
Group All Questions :	Yes
Mark As Answered Required? :	Yes
Sub-Section Number :	1
Sub-Section Id :	880396179
Question Shuffling Allowed :	Yes

Question Number : 1 Question Id : 88039611641 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

If the solution of $y'' - y' - 6y = 0$ satisfying $y(0) = y'(0) = 1$ is $a e^{-2x} + b e^{3x}$, then $a^2 + b^2 =$

Options :

88039646561. ✓ $\frac{13}{25}$

88039646562. ✘ $\frac{12}{25}$

88039646563. ✘ $\frac{11}{25}$

88039646564. ✘ $\frac{16}{25}$

Question Number : 2 Question Id : 88039611642 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The particular integral of $y'' - 2y' = \sin x + \cos x$ is

Options :

88039646565. ✘ $\cos x$

88039646566. ✘ $-\cos x$

88039646567. ✔ $\sin x$

88039646568. ✘ $-\sin x$

Question Number : 3 Question Id : 88039611643 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The solution of $xy'' - 2y' = x$ is $y(x) =$

Options :

88039646569. ✓ $a + bx^3 - \frac{x^2}{2}$

88039646570. ✗ $a + bx^2 - \frac{x^3}{2}$

88039646571. ✗ $a + bx^3 + \frac{x^2}{2}$

88039646572. ✗ $a + bx^3 + \frac{x^3}{3}$

Question Number : 4 Question Id : 88039611644 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The solution set of the system of equations

$$2x + 3y - z = 4, 3x - 2y + 2z = 5, x - 5y + 3z = 2 \text{ is}$$

Options :

88039646573. ✓ The null set

88039646574. ✗ A singleton set

88039646575. ✗ Infinite

88039646576. ✗ A set with two elements

Question Number : 5 Question Id : 88039611645 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

$$A = \begin{pmatrix} -1 & -2 & -3 \\ -2 & -3 & -4 \\ -3 & -4 & -5 \end{pmatrix} \Rightarrow 6A - A^3 =$$

Options :

88039646577. ✘ $7A^2$

88039646578. ✘ $8A^2$

88039646579. ✔ $9A^2$

88039646580. ✘ $10A^2$

Question Number : 6 Question Id : 88039611646 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Characteristic equation of the matrix $\begin{pmatrix} -1 & 1 & 0 \\ 1 & 0 & -1 \\ 0 & -1 & 1 \end{pmatrix}$ is

Options :

88039646581. ✘ $\lambda^3 + 3\lambda = 0$

88039646582. ✔ $\lambda^3 - 3\lambda = 0$

88039646583. ✘ $\lambda^3 + \lambda = 0$

88039646584. ✘ $\lambda^3 - 2\lambda = 0$

Question Number : 7 Question Id : 88039611647 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

$$z = x \tan y + y \tan x \Rightarrow \frac{\partial^2 z}{\partial x \partial y} =$$

Options :

88039646585. ✘ $\tan x + y \sec^2 x$

88039646586. ✘ $\tan y + x \sec^2 y$

88039646587. ✘ $\sec^2 x - \sec^2 y$

88039646588. ✔ $\sec^2 x + \sec^2 y$

Question Number : 8 Question Id : 88039611648 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The series $\frac{1}{2!} + \frac{1+2}{3!} + \frac{1+2+3}{4!} + \dots + \frac{1+2+\dots+n}{(n+1)!} + \dots$ converges to

Options :

88039646589. ✘ $2e$

88039646590. ✘ e

88039646591. ✘ $\frac{e}{3}$

88039646592. ✔ $\frac{e}{2}$

Question Number : 9 Question Id : 88039611649 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Let S be the set of all five digits numbers formed by the digits 2, 3, 4, 5, 6 with no digit repeated. If a number is chosen at random from S, then the probability that the number is divisible by 5 is

Options :

88039646593. ✘ $\frac{1}{4}$

88039646594. ✘ $\frac{1}{3}$

88039646595. ✔ $\frac{1}{5}$

88039646596. ✘ $\frac{1}{6}$

Question Number : 10 Question Id : 88039611650 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The probability distribution of a random variable is given by

X	1	2	3	4	5
P(x = X)	k	2k	3k	4k	5k

Then, the mean of X is

Options :

$$\frac{11}{3}$$

88039646597. ✓

$$4$$

88039646598. ✗

$$\frac{13}{3}$$

88039646599. ✗

$$5$$

88039646600. ✗

Food Technology

Section Id :	880396180
Section Number :	2
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	110
Number of Questions to be attempted :	110
Section Marks :	110
Display Number Panel :	Yes
Group All Questions :	Yes

Mark As Answered Required? : Yes
Sub-Section Number : 1
Sub-Section Id : 880396180
Question Shuffling Allowed : Yes

Question Number : 11 Question Id : 88039611651 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

_____ oil containing linolenic acid show reversion phenomenon

Options :

88039646601. ✘ Mustard

88039646602. ✘ Olive

88039646603. ✘ Sunflower

88039646604. ✔ Soybean

Question Number : 12 Question Id : 88039611652 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

Gelatin protein contains ____ number of amino acids.

Options :

88039646605. ✘ 4

88039646606. ✔ 3

88039646607. ✘ 5

88039646608. ✘ 6

Question Number : 13 Question Id : 88039611653 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Nonstructural polysaccharides are

Options :

88039646609. ✘ Hemicelluloses

88039646610. ✘ Gums

88039646611. ✘ Cellulose and pectin

88039646612. ✔ Gums and mucilages

Question Number : 14 Question Id : 88039611654 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Starches having freeze thaw stability

Options :

88039646613. ✔ Esterified starch

88039646614. ✘ Cross linked starches

88039646615. ✘ Oxidised starch

88039646616. ✘ Hydroxy methyl starch

Question Number : 15 Question Id : 88039611655 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Brown pigments formed after Maillard reaction are known as

Options :

88039646617. ✘ Melanins

88039646618. ✘ Betalins

88039646619. ✔ Melanoidins

88039646620. ✘ Betacyanins

Question Number : 16 Question Id : 88039611656 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Tetrapyrrole pigments are

Options :

88039646621. ✘ Chlorophylls and carotenoids

88039646622. ✔ Chlorophylls, haemoglobin and Myoglobin

88039646623. ✘ Haemoglobin and myoglobin

Chlorophyll and flavanoids

88039646624. ✘

Question Number : 17 Question Id : 88039611657 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Natural salad oils are

Options :

88039646625. ✔ Corn, Sesame, sunflower seed oil

88039646626. ✘ Soybean and sesame

88039646627. ✘ Groundnut and sunflower seed oil

88039646628. ✘ Mustard and soybean

Question Number : 18 Question Id : 88039611658 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Receptors perceiving sweet taste are present on the tongue at

Options :

88039646629. ✘ The back of the tongue

88039646630. ✘ The edges the tongue

88039646631. ✔ The tip of the tongue

88039646632. ✘ Both the edges and tip of tongue

Question Number : 19 Question Id : 88039611659 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Chicken egg contains cystatin C which inhibits the activity of following enzymes.

Options :

88039646633. ✔ Ficin and papain

88039646634. ✘ Trypsin, chymotrypsin and papain

88039646635. ✘ Bromelin, trypsin and papain

88039646636. ✘ Trypsin and papain

Question Number : 20 Question Id : 88039611660 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Match the following:

- | | |
|------------------|--------------|
| 1. Osteoporosis | A. Vitamin A |
| 2. Osteomalacia | B. Calcium |
| 3. Keratomalacia | C. Sodium |
| 4. Hyponatremia | D. Vitamin D |

Options :

88039646637. ✘ 1-D 2-A 3-B 4-C

88039646638. ✔ 1-B 2-D 3-A 4-C

88039646639. ✘ 1-D 2-B 3-C 4-A

88039646640. ✘ 1-A 2-C 3-B 4-D

Question Number : 21 Question Id : 88039611661 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Substance which stimulates the oxidation of long chain fatty acids

Options :

88039646641. ✔ Carnitine

88039646642. ✘ Taurine

88039646643. ✘ Citrate

88039646644. ✘ Acetyl CoA

Question Number : 22 Question Id : 88039611662 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

60 mg of tryptophan present in the dietary proteins is converted in human and animal body to niacin equivalent to

Options :

88039646645. ✘ 5 mg

88039646646. ✔ 1 mg

88039646647. ✘ 3 mg

88039646648. ✘ 2 mg

Question Number : 23 Question Id : 88039611663 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Vitamin which helps in the transfer of single carbon compounds

Options :

88039646649. ✘ Ascorbic acid

88039646650. ✘ Riboflavin

88039646651. ✔ Folic acid

88039646652. ✘ Niacin

Question Number : 24 Question Id : 88039611664 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

A.C.U. stands for

Options :

88039646653. ✘ Anaemia Consortium Union

88039646654. ✘ Adults Consortium Union

88039646655. ✘ Adulteration Consumption Unit

88039646656. ✔ Adult Consumption Unit

Question Number : 25 Question Id : 88039611665 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Hormones involved in regulating calcium metabolism

Options :

88039646657. ✔ Parathyroid hormone and calcitonin

88039646658. ✘ Parathyroid hormone and $1,25(\text{OH})_2 \text{D}_3$

88039646659. ✘ Parathyroid hormone, $1,25(\text{OH})_2 \text{D}_3$ and calcitonin

88039646660. ✘ Calcitonin and $1,25(\text{OH})_2 \text{D}_3$

Question Number : 26 Question Id : 88039611666 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Typical symptoms of riboflavin deficiency are

Options :

88039646661. ✘ Angular stomatitis and anaemia

88039646662. ✘ Follicular hyper keratosis rickety rosary

88039646663. ✘ Phrynoderma, nasolabial seborrhea

88039646664. ✔ Angular stomatitis, Glossitis and chelosis

Question Number : 27 Question Id : 88039611667 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Deficiency disease characterized by 3D's

Options :

88039646665. ✔ Pellagra

88039646666. ✘ Beriberi

88039646667. ✘ Megaloblastic anaemia

88039646668. ✘ Xerophthalmia

Question Number : 28 Question Id : 88039611668 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Freezing in liquid nitrogen at -196°C is known as

Options :

88039646669. ✔ Cryopreservation

88039646670. ✘ Lyophilization

88039646671. ✘ Refrigeration

88039646672. ✘ Freeze drying

Question Number : 29 Question Id : 88039611669 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Neurotoxic shell fish poisoning is caused by

Options :

88039646673. ✘ Unusual amino acid

88039646674. ✘ Domoic acid

88039646675. ✔ Brevetoxins

88039646676. ✘ Saxitoxin

Question Number : 30 Question Id : 88039611670 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Water activity of most spoilage molds is

Options :

88039646677. ✘ 0.9

88039646678. ✘ 0.88

88039646679. ✘ 0.99

88039646680. ✔ 0.80

Question Number : 31 Question Id : 88039611671 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Antimicrobial substances present in cows milk.

Options :

88039646681. ✔ Lactoferrin and conglutinin

88039646682. ✘ Conglutinin

88039646683. ✘ Conglutinin and lysozyme

88039646684. ✘ Lactoferrin

Question Number : 32 Question Id : 88039611672 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Example of bacteria causing ropiness in fruits, vegetables and grain products

Options :

88039646685. ✘ Halobacterium

88039646686. ✔ Lactobacillus plantarum

88039646687. ✘ Micrococcus

88039646688. ✘ Serratia

Question Number : 33 Question Id : 88039611673 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Enamel coating which is not suitable for coating cans for preserving meat

Options :

88039646689. ✘ 'D' enamel

88039646690. ✔ 'C' enamel

88039646691. ✘ 'B' enamel

88039646692. ✘ 'Z' enamel

Question Number : 34 Question Id : 88039611674 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Wood smoke contains large number of volatile compounds that are

Options :

- 88039646693. ✘ Deliterious to molds
- 88039646694. ✔ Bacteriostatic and bacteriocidial
- 88039646695. ✘ Active substances that reduce yeast
- 88039646696. ✘ Flavouring compounds with no action

Question Number : 35 Question Id : 88039611675 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Chocolate brown discoloration in fish is caused by

Options :

- 88039646697. ✘ Bacillus
- 88039646698. ✘ Eerratia
- 88039646699. ✘ Proteus
- 88039646700. ✔ Asporogenous yeast

Question Number : 36 Question Id : 88039611676 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Black rots in eggs is caused by

Options :

88039646701. ✓ Proteus

88039646702. ✗ Pseudomonas

88039646703. ✗ Bacillus

88039646704. ✗ Alkali genes

Question Number : 37 Question Id : 88039611677 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Surface taint in butter is also known as

Options :

88039646705. ✗ Fishness

88039646706. ✓ Rabbito

88039646707. ✗ Skunk like flavor

88039646708. ✗ Ester like flavor

Question Number : 38 Question Id : 88039611678 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Minute leak that permits air to move in and out but does not allow microorganisms to enter.

Options :

88039646709. ✓ Breather

88039646710. ✗ Soft swell

88039646711. ✗ Flipper

88039646712. ✗ Springer

Question Number : 39 Question Id : 88039611679 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Vinegar must contain at least _____ g of acetic acid per 100 ml

Options :

88039646713. ✗ 5.0

88039646714. ✗ 6.0

88039646715. ✗ 4.5

88039646716. ✓ 4.0

Question Number : 40 Question Id : 88039611680 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Rum and whiskey are

Options :

88039646717. ✘ Alcoholic beverages

88039646718. ✘ Semidistilled alcoholic beverage

88039646719. ✘ Nonalcoholic beverages

88039646720. ✔ Distilled alcoholic beverages

Question Number : 41 Question Id : 88039611681 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Microorganisms involved in the preparation of Ang- Kak

Options :

88039646721. ✘ Hansenula anomala

88039646722. ✔ Monascus purpureus

88039646723. ✘ Aspergillus oryzae

88039646724. ✘ Rhizopus oryzae

Question Number : 42 Question Id : 88039611682 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Haze called casse in induced in wines because of

Options :

88039646725. ✓ Metal ions

88039646726. ✗ Sucrose

88039646727. ✗ Gelatin

88039646728. ✗ Polysaccharides

Question Number : 43 Question Id : 88039611683 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Fermented milk made from mare's milk in skin bag

Options :

88039646729. ✗ Kefir

88039646730. ✗ Yoghurt

88039646731. ✓ Kumiss

88039646732. ✗ Bulgarian sour milk

Question Number : 44 Question Id : 88039611684 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Salt content required in the preparation of sauerkraut

Options :

88039646733. ✘ 3.5 – 4%

88039646734. ✔ 2 – 2.5%

88039646735. ✘ 1.5 – 2%

88039646736. ✘ 2.9 – 3.5 %

Question Number : 45 Question Id : 88039611685 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Woods which cannot be used for smoking of sausages

Options :

88039646737. ✘ Hickory

88039646738. ✘ Fruit woods

88039646739. ✔ Pine

88039646740. ✘ Saw dust

Question Number : 46 Question Id : 88039611686 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Microorganisms used in the preparation of blue cheese are

Options :

88039646741. ✘ L. lactis sub species lactis, Pencillium camemberti

88039646742. ✘ L. lactis sub species lactis, L Lactis sub species cremoris

88039646743. ✔ L. lactis sub species lactis, Pencillium roqueforti

L. lactis sub species lactis, L Lactis sub species cremoris , S.Thermophilus

88039646744. ✘ Brevibacterium linens

Question Number : 47 Question Id : 88039611687 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Mold used in the preparation of soysauce

Options :

88039646745. ✔ Aspergillus oryzae

88039646746. ✘ Rhizopus oryzae

88039646747. ✘ Penicillium species

88039646748. ✘ Rhizopus oligosporus

Question Number : 48 Question Id : 88039611688 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

In all there are _____ types of millets available in Indian markets

Options :

88039646749. ✓ 8

88039646750. ✗ 7

88039646751. ✗ 6

88039646752. ✗ 9

Question Number : 49 Question Id : 88039611689 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Delimiting and Dehulling is involved in _____ and _____ processing

Options :

88039646753. ✗ Soya and sesame

88039646754. ✓ Cotton seed and peanut

88039646755. ✗ Cotton seed and soya

88039646756. ✗ Sesame and peanut

Question Number : 50 Question Id : 88039611690 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Zein is a protein present in

Options :

88039646757. ✘ Rice

88039646758. ✘ Wheat

88039646759. ✔ Maize

88039646760. ✘ Potato

Question Number : 51 Question Id : 88039611691 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Emery rollers known as _____ machine are used for the dehusking of conditioned pulses.

Options :

88039646761. ✘ Lota

88039646762. ✔ Gota

88039646763. ✘ Jhatka

88039646764. ✘ Jota

Question Number : 52 Question Id : 88039611692 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The linters of cotton seed are utilized as source of highly pure

Options :

88039646765. ✘ Starch

88039646766. ✔ Cellulose

88039646767. ✘ Hemicellulose

88039646768. ✘ Amylose

Question Number : 53 Question Id : 88039611693 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

To separate mustard seed from wheat the best type of separator is

Options :

88039646769. ✘ Indented cylinder separator

88039646770. ✘ Specific gravity separator

88039646771. ✘ Centrifugal separator

88039646772. ✔ Spiral separator

Question Number : 54 Question Id : 88039611694 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Which protein gives stickiness to the dough?

Options :

88039646773. ✘ Albumin

88039646774. ✘ Casein

88039646775. ✘ Globulin

88039646776. ✔ Gluten

Question Number : 55 Question Id : 88039611695 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

What is prepared with spice bag method?

Options :

88039646777. ✘ Jam

88039646778. ✘ Jelly

88039646779. ✔ Ketchup/sauce

88039646780. ✘ Marmalaid

Question Number : 56 Question Id : 88039611696 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Juice made from palm tree is known as

Options :

88039646781. ✘ Champaigne

88039646782. ✔ Nira

88039646783. ✘ Perry

88039646784. ✘ Feni

Question Number : 57 Question Id : 88039611697 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Examples of climateric fruits

Options :

88039646785. ✘ Lemon and grape

88039646786. ✘ Pine apple and fig

88039646787. ✘ Cherry and strawberry

88039646788. ✔ Mango and sapota

Question Number : 58 Question Id : 88039611698 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Mace is the spice in which the _____ part of the plant is used

Options :

88039646789. ✘ Rhizomes

88039646790. ✔ Aril

88039646791. ✘ Leaves

88039646792. ✘ Kernels

Question Number : 59 Question Id : 88039611699 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The characteristics pungent flavor of chilies is due to

Options :

88039646793. ✘ Tannin

88039646794. ✔ Capsaicin

88039646795. ✘ Anthocyanin

88039646796. ✘ Aril

Question Number : 60 Question Id : 88039611700 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Plant acids and their salts, sugars, tannins and Sulphur compounds are the substances responsible for the _____ of vegetables.

Options :

88039646797. ✘ Colour

88039646798. ✔ Flavour

88039646799. ✘ Texture

88039646800. ✘ Gumminess

Question Number : 61 Question Id : 88039611701 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The blanching of certain items in individual pieces is known as

Options :

88039646801. ✘ UQB

88039646802. ✘ IPB

88039646803. ✓ IQB

88039646804. ✗ UPB

Question Number : 62 Question Id : 88039611702 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Green tea is

Options :

88039646805. ✗ Double distilled tea

88039646806. ✓ Unfermented tea

88039646807. ✗ Chlorophyll rich tea

88039646808. ✗ Fresh leaf of tea plant

Question Number : 63 Question Id : 88039611703 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Cherry coffee is obtained by

Options :

88039646809. ✗ Wet processing

88039646810. ✘ Vaccum processing

88039646811. ✔ Dry processing

88039646812. ✘ Chemical treatment

Question Number : 64 Question Id : 88039611704 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The yolk of egg constitutes _____ percent of the total weight of an egg

Options :

88039646813. ✘ 50

88039646814. ✘ 58

88039646815. ✔ 31

88039646816. ✘ 55

Question Number : 65 Question Id : 88039611705 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

What is the protein which binds metals especially iron in egg?

Options :

88039646817. ✘ Ovalbumin

88039646818. ✘ Flavo protein

88039646819. ✔ Conalbumin

88039646820. ✘ Ovomucin

Question Number : 66 Question Id : 88039611706 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

People eating pork are susceptible to

Options :

88039646821. ✔ Trichonosis

88039646822. ✘ Pneumonia

88039646823. ✘ AIDS

88039646824. ✘ Typhoid

Question Number : 67 Question Id : 88039611707 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Myoglobin has iron in _____ state

Options :

88039646825. ✓ Fe^{2+}

88039646826. ✗ Fe^{3+}

88039646827. ✗ Fe^{4+}

88039646828. ✗ Fe

Question Number : 68 Question Id : 88039611708 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Tandoor chicken is

Options :

88039646829. ✓ Bar be cued

88039646830. ✗ Boiled

88039646831. ✗ Fried

88039646832. ✗ Poached

Question Number : 69 Question Id : 88039611709 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Rigor mortis in fish is relatively _____ as compared to other mammals

Options :

88039646833. ✘ Longer

88039646834. ✔ Shorter

88039646835. ✘ Similar

88039646836. ✘ Higher

Question Number : 70 Question Id : 88039611710 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Example of lean fish

Options :

88039646837. ✔ Bombay duck

88039646838. ✘ Salmon

88039646839. ✘ Sardine

88039646840. ✘ Tuna

Question Number : 71 Question Id : 88039611711 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following statements is not correct?

Options :

- 88039646841. ✘ Bromelin from pineapple can be used for tenderization of meat
- 88039646842. ✘ Electrical stimulation of carcasses after slaughtering of animals can cause tenderization of meat
- 88039646843. ✔ Fincin a proteolytic enzyme obtained from faba bean can be used for tenderization of meat
- 88039646844. ✘ Renin form calf stomach is used for tenderization of meat

Question Number : 72 Question Id : 88039611712 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Cooked meat is supposed to have

Options :

- 88039646845. ✘ Red to pink color
- 88039646846. ✔ Dull red to brown color
- 88039646847. ✘ Red to dull red color

88039646848. ✘ Dull red to pink color

Question Number : 73 Question Id : 88039611713 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The optimum temperature for formation of curd is

Options :

88039646849. ✔ 35 - 40°C

88039646850. ✘ 15 - 20°C

88039646851. ✘ 25 - 30°C

88039646852. ✘ 55 - 60°C

Question Number : 74 Question Id : 88039611714 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The toned milk has

Options :

88039646853. ✘ 1.5% fat and 8.5 % SNF

88039646854. ✔ 3.0% fat and 8.5 % SNF

88039646855. ✘ 3 % fat and 9 % SNF

88039646856. ✘ 1.5% fat and 9.0 % SNF

Question Number : 75 Question Id : 88039611715 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Arrange the following milks in decreasing order of their fat content

Options :

88039646857. ✘ Cow, buffalo, camel, goat, human

88039646858. ✘ Human, buffalo, camel, cow, goat

88039646859. ✔ Buffalo, cow, goat, camel, human

88039646860. ✘ Camel, buffalo, goat, cow, human

Question Number : 76 Question Id : 88039611716 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The milk is _____ , to increase the keeping quality so that it does not spoil during distribution

Options :

88039646861. ✘ Homogenized

88039646862. ✘ Defatted

88039646863. ✔ Pasteurized

88039646864. ✘ Churned

Question Number : 77 Question Id : 88039611717 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The homogenization of milk is carried out at

Options :

88039646865. ✔ 2500 p si

88039646866. ✘ 2000 p si

88039646867. ✘ 1500 p si

88039646868. ✘ 3000 p si

Question Number : 78 Question Id : 88039611718 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Eye cheese is

Options :

88039646869. ✘ Cheddar

88039646870. ✘ Gouda

88039646871. ✔ Swiss

88039646872. ✘ Camembert

Question Number : 79 Question Id : 88039611719 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The salt used for salting of butter is

Options :

88039646873. ✘ CaCl_2

88039646874. ✔ NaCl

88039646875. ✘ MgCl_2

88039646876. ✘ KCl

Question Number : 80 Question Id : 88039611720 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The detection of Adulteration of milk with water is done by

Options :

88039646877. ✘ TA

88039646878. ✘ Ethanol test

88039646879. ✔ Lactometer

88039646880. ✘ Alcohol – Alizarin test

Question Number : 81 Question Id : 88039611721 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Which of the following heat exchanger is used of ice-cream preparation?

Options :

88039646881. ✘ Plate heat exchanger

88039646882. ✘ Shell & tube type heat exchanger

88039646883. ✔ Scraped surface heat exchanger

88039646884. ✘ Steam infusion heat exchanger

Question Number : 82 Question Id : 88039611722 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

In the Fick's law of diffusion, the diffusion coefficient 'D' has a unit of

Options :

88039646885. ✘ m/h

88039646886. ✔ m^2/h

88039646887. ✘ m^3/h

88039646888. ✘ m^4/h

Question Number : 83 Question Id : 88039611723 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Which of the following is best suited for evaporating tomato puree?

Options :

88039646889. ✔ Jacketed open kettle evaporator

88039646890. ✘ Climbing film evaporator

88039646891. ✘ Falling film evaporator

88039646892. ✘ Plate type evaporator

Question Number : 84 Question Id : 88039611724 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Which of the following process is also known as appertisation?

Options :

88039646893. ✘ Blanching

88039646894. ✘ Pasteurization

88039646895. ✘ Brasing

88039646896. ✔ Canning

Question Number : 85 Question Id : 88039611725 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The process by which the cans are closed in air tight manner is known as

Options :

88039646897. ✘ Lidding

88039646898. ✘ Seaming

88039646899. ✔ Double seaming

88039646900. ✖ Clinching

Question Number : 86 Question Id : 88039611726 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The rate of advance of drying front in slow and sharp freezers is

Options :

88039646901. ✔ Upto 0.2 cm/h

88039646902. ✖ 0.5 – 3 cm/h

88039646903. ✖ 5 – 10 cm/h

88039646904. ✖ 10 – 100 cm/h

Question Number : 87 Question Id : 88039611727 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The salt can be mixed with tomato paste in the following type of mixer

Options :

88039646905. ✖ Tumbling mixer

88039646906. ✖ Ribbon type mixer

88039646907. ✓ Sigma blade mixer

88039646908. ✗ Planetary mixer

Question Number : 88 Question Id : 88039611728 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The method of separating mixtures based on differences in volatilities of components in a boiling liquid mixture is known as

Options :

88039646909. ✗ Evaporation

88039646910. ✓ Distillation

88039646911. ✗ Leaching

88039646912. ✗ Fractional separation

Question Number : 89 Question Id : 88039611729 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following is an example of cross flow filtration?

Options :

88039646913. ✗ Pad filter

88039646914. ✘ Rotary drum filter

88039646915. ✔ Reverse osmosis

88039646916. ✘ Horizontal belt filter

Question Number : 90 Question Id : 88039611730 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Hydroclones are used for

Options :

88039646917. ✘ Water purification

88039646918. ✘ Removal of hardness

88039646919. ✔ Separation of solid from liquid

88039646920. ✘ Mixing solids in water

Question Number : 91 Question Id : 88039611731 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Metals should not be used in microwave because

Options :

88039646921. ✘ They absorb most of the microwaves

88039646922. ✔ They reflect the microwaves

88039646923. ✘ There may be decomposition of metals and subsequent degradation of food

88039646924. ✘ They absorb only some microwaves

Question Number : 92 Question Id : 88039611732 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Fluid flow in a circular pipe is said to be laminar if the Reynold's number is
Options :

88039646925. ✘ Less than 1

88039646926. ✘ 1

88039646927. ✔ Less than 2000

88039646928. ✘ More than 10,000

Question Number : 93 Question Id : 88039611733 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Dryers utilizing high gas temperature of 500°C or more, but for a short exposure time are called

Options :

88039646929. ✘ Fluidized bed dryers

88039646930. ✔ Flash dryers

88039646931. ✘ Turbo dryers

88039646932. ✘ Drum dryers

Question Number : 94 Question Id : 88039611734 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Match the following number :

1. Reynold number A. $C_p \mu / k$

2. Nusselt number B. $DV \rho / \mu$

3. Prandtl number C. $h D / k$

Options :

88039646933. ✔ 1 - B 2 - C 3 - A

88039646934. ✘ 1 - C 2 - B 3 - A

88039646935. ✘ 1 - A 2 - C 3 - B

1 - C 2 - A 3 - B

88039646936. ✘

Question Number : 95 Question Id : 88039611735 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The temperature to which a vapour gas mixture must be cooled (at varying humidity) to saturate it is

Options :

88039646937. ✔ Dew point

88039646938. ✘ Wet bulb temperature

88039646939. ✘ Ambient temperature

88039646940. ✘ Flash point

Question Number : 96 Question Id : 88039611736 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Bernoulli's principle is based on the law of conservation of

Options :

88039646941. ✘ Mass

88039646942. ✘ Momentum

88039646943. ✓ Energy

88039646944. ✘ Verticity

Question Number : 97 Question Id : 88039611737 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Match the following:

- | | |
|------------------|--|
| 1. Drying | A. A combination of cutting and crushing |
| 2. Sterilization | B. Size reduction by sharp knife |
| 3. Cutting | C. Killing of all microorganism |
| 4. Hulling | D. Reduction of moisture to a safe level |
| 5. Shearing | E. Removal of husk |

Options :

88039646945. ✘ 1- B 2 - A 3 - C 4 - E 5 - D

88039646946. ✓ 1- D 2 - C 3 - B 4 - E 5 - A

88039646947. ✘ 1- D 2 - C 3 - B 4 - A 5 - E

88039646948. ✘ 1- A 2 - E 3 - D 4 - B 5 - C

Question Number : 98 Question Id : 88039611738 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

A rotameter can be used for

Options :

88039646949. ✘ Only in a vertical pipeline

88039646950. ✘ Only in horizontal pipeline

88039646951. ✘ Only for air

88039646952. ✔ In a horizontal pipeline with modification

Question Number : 99 Question Id : 88039611739 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

A flow meter that is independent of fluid density

Options :

88039646953. ✘ Rotameter

88039646954. ✘ Orifice meter

88039646955. ✘ Venturimeter

88039646956. ✓ Electromagnetic flow meter

Question Number : 100 Question Id : 88039611740 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Match the following operations

- | | |
|-----------------------|---|
| 1. Pneumatic conveyor | A. Classification of cleaned products into quality fraction |
| 2. Grading | B. Air blowing or suction |
| 3. Sorting | C. Removal of foreign and undesirable particles |
| 4. Cleaning | D. Separation of cleaned product into quality fractions on the basis of size, shape, texture and color. |

Options :

88039646957. ✗ 1– D 2 – B 3 – C 4 – D

88039646958. ✗ 1– C 2 – A 3 – D 4 – B

88039646959. ✓ 1– B 2 – A 3 – D 4 – C

88039646960. ✗ 1– B 2 – B 3 – C 4 – A

Question Number : 101 Question Id : 88039611741 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Extrusion cooking of food is

Options :

88039646961. ✓ High temperature short time process

88039646962. ✗ High temperature long time process

88039646963. ✗ Ultra high temperature process

88039646964. ✗ Mixing process

Question Number : 102 Question Id : 88039611742 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The radio isotopes of _____ is used for gamma irradiation

Options :

88039646965. ✗ Nickel

88039646966. ✗ Rhodium

88039646967. ✗ Platinum

88039646968. ✓ Cobalt

Question Number : 103 Question Id : 88039611743 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Which of the following foods have a good promise with high pressure processing?

Options :

88039646969. ✓ Acidic food

88039646970. ✗ Alkaline foods

88039646971. ✗ Soft texture foods

88039646972. ✗ Products with uniform shape

Question Number : 104 Question Id : 88039611744 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Which of the following is a common fluid used in super critical fluid (SCF) Extraction?

Options :

88039646973. ✗ Acetone

88039646974. ✓ Carbon dioxide

88039646975. ✘ Ethanol

88039646976. ✘ Hexane

Question Number : 105 Question Id : 88039611745 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

According to FSSAI, minimum milk solids in evaporated milk should be

Options :

88039646977. ✘ 26

88039646978. ✘ 24

88039646979. ✓ 25

88039646980. ✘ 20

Question Number : 106 Question Id : 88039611746 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Squash should contain

Options :

88039646981. ✓ 25% fruit juice

88039646982. ✘ 15% Fruit juice

88039646983. ✘ 35% fruit juice

88039646984. ✘ 45% fruit juice

Question Number : 107 Question Id : 88039611747 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

ASTM stands for

Options :

88039646985. ✘ African Society for Testing Materials

88039646986. ✓ American Society for Testing Materials

88039646987. ✘ American Society for Trade and Marketing

88039646988. ✘ African Society for Trade and Marketing

Question Number : 108 Question Id : 88039611748 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Number of samples required to do triangle test are

Options :

88039646989. ✘ 2

88039646990. ✘ 4

88039646991. ✔ 3

88039646992. ✘ 5

Question Number : 109 Question Id : 88039611749 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Yolk index

Options :

88039646993. ✔ Height of yolk / width of yolk

88039646994. ✘ Height of yolk / weight of the yolk

88039646995. ✘ Weight the yolk / width the yolk

88039646996. ✘ Width of the yolk / weight of the yolk

Question Number : 110 Question Id : 88039611750 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

As per FSSAI regulations , what is the minimum (percent) of TSS of Tomato ketchup and Tomato sauce?

Options :

88039646997. ✘ 40

88039646998. ✘ 65

88039646999. ✘ 30

88039647000. ✔ 25

Question Number : 111 Question Id : 88039611751 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

As per FSSAI regulations , the moisture content of maida is not more than _____ percent by weight

Options :

88039647001. ✔ 14

88039647002. ✘ 13

88039647003. ✘ 16

88039647004. ✘ 15

Question Number : 112 Question Id : 88039611752 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

CAC standards for

Options :

88039647005. ✘ Codex Alimentarius Committee

88039647006. ✔ Codex Alimentarius Commission

88039647007. ✘ Codex Analysis Committee

88039647008. ✘ Codex Analysis Commission

Question Number : 113 Question Id : 88039611753 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

TBT means

Options :

88039647009. ✔ Technical barriers to Trade

88039647010. ✘ Technological barriers to Trade

88039647011. ✘ Traditional barriers to Technology

88039647012. ✘ Technical barriers of Technology

Question Number : 114 Question Id : 88039611754 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Which of the following is not a stock rotation technique in food industry?

Options :

88039647013. ✘ FIFO

88039647014. ✘ JIT

88039647015. ✔ TQM

88039647016. ✘ LIFO

Question Number : 115 Question Id : 88039611755 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

ISO series which certifies standards in food industry

Options :

88039647017. ✘ ISO – 9000

88039647018. ✔ ISO - 9001

88039647019. ✘ ISO – 9004

88039647020. ✘ ISO – 19011

Question Number : 116 Question Id : 88039611756 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

List the number of principles in HACCP

Options :

88039647021. ✘ 6

88039647022. ✘ 5

88039647023. ✘ 4

88039647024. ✔ 7

Question Number : 117 Question Id : 88039611757 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Cabinet secretary is the _____ in selection committee of FSSAI

Options :

88039647025. ✘ Food Technologist

88039647026. ✘ Joint secretary

88039647027. ✘ Secretary

88039647028. ✓ Chairperson

Question Number : 118 Question Id : 88039611758 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Food Analyst is appointed by _____ as per FSS Act 2006

Options :

88039647029. ✗ FSO

88039647030. ✓ Food Safety Commissioner

88039647031. ✗ Designated officer

88039647032. ✗ Health officer

Question Number : 119 Question Id : 88039611759 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Example of a third party which formulated standards

Options :

88039647033. ✓ BIS

88039647034. ✗ WHO

88039647035. ✗ FAO

88039647036. ✘ UNESCO

Question Number : 120 Question Id : 88039611760 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Single Line Question Option : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Codex Alimentarius standards, guidelines and codes of practice apply

Options :

88039647037. ✘ Vertically to products and products categories

88039647038. ✔ Horizontally to products and product categories

88039647039. ✘ Vertically to only products

88039647040. ✘ Horizontally to product categories