

Telangana State Council Higher Education

Notations :

- Options shown in green color and with ✓ icon are correct.
- Options shown in red color and with ✗ icon are incorrect.

Question Paper Name :

Food Technology 11th Aug 2021 Shift 2

Subject Name :

Food Technology

Creation Date :

2021-08-11 16:42:20

Duration :

120

Total Marks :

120

Display Marks:

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 :

12984023

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 :

12984040

Section Number :

1

Section type :

Online

Mandatory or Optional :

Mandatory

Number of Questions :

10

Number of Questions to be attempted :

10

Section Marks :

10

Enable Mark as Answered Mark for Review and Clear Response :

Yes

Sub-Section Number :

1

Sub-Section Id :

12984040

Question Shuffling Allowed :

Yes

Question Number : 1 Question Id : 1298402641 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question

Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

If a matrix A has no inverse, then

Options :

1. ✖ All Eigen values of A are zero
2. ✖ One Eigen vector is zero
3. ✔ A has at least one zero Eigen value

4. ✖ A cannot be diagonalizable

Question Number : 2 Question Id : 1298402642 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

One of the Eigen values of $A = \begin{bmatrix} 1 & 2 & 3 \\ 2 & 3 & 1 \\ 3 & 1 & 2 \end{bmatrix}$ is

Options :

1. ✖ 5

2. ✔ 6

3. ✖ 7

4. ✖ -6

Question Number : 3 Question Id : 1298402643 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

If $z = \tan^{-1}\left(\frac{x^2 + y^2}{x^2}\right) + \cot^{-1}\left(\frac{x^2}{x^2 + y^2}\right)$, then $x \frac{\partial z}{\partial x} + y \frac{\partial z}{\partial y} =$

Options :

1. ✔ 0

2. ✖ z

3. ✖ $2z$

4. ✖ $-z$

Question Number : 4 Question Id : 1298402644 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

The Laplace transform of $e^{-t} \cos 2t$ is

Options :

1. ✔ $\frac{s+1}{s^2+2s+5}$

2. ✖ $\frac{s+1}{s^2+4}$

3. ✖ $\frac{s+1}{s^2-2s+5}$

4. ✖ $\frac{s}{s^2+2s+5}$

Question Number : 5 Question Id : 1298402645 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

Let E_1 and E_2 be two events such that $P(E_1) = 0.2$, $P(E_2) = 0.3$ and $P(E_1 \cap E_2) = 0.1$. Then $P\left(\frac{\bar{E}_1}{\bar{E}_2}\right) =$

Options :

1. ✖ $\frac{5}{6}$
2. ✔ $\frac{6}{7}$
3. ✖ $\frac{7}{8}$
4. ✖ $\frac{2}{3}$

Question Number : 6 Question Id : 1298402646 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

If X is a Poisson variate with $2P(X = 3) = 3P(X = 2)$ then the mean is

Options :

1. ✖ 6
2. ✖ 5

3. ✓ 4.5

4. ✗ 6.5

Question Number : 7 Question Id : 1298402647 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The fixed points of $f(x) = (x^2 - 2x - 88)$ are

Options :

1. ✗ 11, 8

2. ✗ -11, -8

3. ✗ -11, 8

4. ✓ 11, -8

Question Number : 8 Question Id : 1298402648 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The number of strips required for Simpson's $\frac{3}{8}$ rule is

Options :

1. ✗ Any integer

2. ✖ Odd integer
3. ✖ Even integer
4. ✔ Multiples of 3

Question Number : 9 Question Id : 1298402649 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Which of the following is not an Eigen vector of the matrix $A = \begin{bmatrix} 6 & -7 \\ 0 & 3 \end{bmatrix}$

Options :

1. ✖ $\begin{bmatrix} 1 \\ 0 \end{bmatrix}$
2. ✖ $\begin{bmatrix} 7 \\ 3 \end{bmatrix}$
3. ✔ $\begin{bmatrix} 1 \\ 2 \end{bmatrix}$
4. ✖ $\begin{bmatrix} 2 \\ 0 \end{bmatrix}$

Question Number : 10 Question Id : 1298402650 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is
Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

A divergent series among the following is

Options :

1. ✖ $\sum_{n=1}^{\infty} \frac{1}{n(n+1)}$

2. ✔ $\sum_{n=1}^{\infty} \frac{n}{n+1}$

3. ✖ $\sum_{n=1}^{\infty} \frac{1}{(n+1)^2}$

4. ✖ $\sum_{n=1}^{\infty} \frac{\sin n}{n^2}$

Food Technology

Section Id :	12984041
Section Number :	2
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	110
Number of Questions to be attempted :	110

Question Number : 11 Question Id : 1298402651 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Approximately how much protein does an average adult male is requires each day

Options :

1. ✘ 46 gm
2. ✔ 56 gm
3. ✘ 20 gm
4. ✘ 80 gm

Question Number : 12 Question Id : 1298402652 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

A lack of vitamin B1 - Thiamine may cause one of the following deficiency disease

Options :

1. ✔ Beriberi

2. ✖ Pellagra
3. ✖ Anemia
4. ✖ Scurvy

Question Number : 13 Question Id : 1298402653 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Most microorganisms grow best when the pH is

Options :

1. ✖ pH 2 - 4
2. ✖ pH 4 – 6
3. ✔ pH 6 – 8
4. ✖ pH 8 – 10

Question Number : 14 Question Id : 1298402654 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Which one of the following microorganisms is used in the production of beer

Options :

1. ✖ Streptococcus thermophiles
2. ✖ Acetobacter
3. ✖ Lactobacillus bulgaricus
4. ✔ Saccharomyces cerevisiae

Question Number : 15 Question Id : 1298402655 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Which one of the following does not contain elastin in its muscle structure

Options :

1. ✖ Veal
2. ✔ Cod
3. ✖ Lamb
4. ✖ Duck

Question Number : 16 Question Id : 1298402656 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Fat is a constituent of each of the following. Which one has a significant amount of unsaturated fat?

Options :

1. ✘ Chicken
2. ✔ Mackerel
3. ✘ Lamb
4. ✘ Mutton

Question Number : 17 Question Id : 1298402657 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

Which of the following does not involve microorganisms as an essential part of its production

Options :

1. ✘ Butter
2. ✔ Margarine
3. ✘ Yoghurt
4. ✘ Camembert

Question Number : 18 Question Id : 1298402658 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is
Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

The best conductor of heat amongst following is

Options :

1. ✘ Iron
2. ✘ Stainless steel
3. ✘ Aluminum
4. ✔ Copper

Question Number : 19 Question Id : 1298402659 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is
Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

Streamline and equipotential lines in a flow field

Options :

1. ✘ Are parallel to each other
2. ✘ Are identical to each other
3. ✔ Are perpendicular to each other

4. ✖ Intersects at acute angle

Question Number : 20 Question Id : 1298402660 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

A Newtonian fluid is defined as the fluid which

Options :

1. ✖ Obeys Hook's law
2. ✖ Is compressible
3. ✔ Obeys Newton's law of viscosity
4. ✖ Is incompressible

Question Number : 21 Question Id : 1298402661 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The training program for an effective food safety management system should begin by

Options :

1. ✖ Developing in house training materials including HACCP

2. ✖ Creating HACCP team with outside third party experts
3. ✖ Requiring the person in charge to be food safety manager of the program
4. ✔ Appointing a food safety team leader with responsibility and authority

Question Number : 22 Question Id : 1298402662 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is
Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

The unit of pressure one bar is

Options :

1. ✖ 1 Pascal
2. ✖ 1 kilo Pascal
3. ✔ 100 k Pascal
4. ✖ 1000 k Pascal

Question Number : 23 Question Id : 1298402663 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is
Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

A suitable temperature for the storage of most vegetables is at or below

Options :

1. ✖ 0 degree C
2. ✔ 4 degree C
3. ✖ 15 degree C
4. ✖ 20 degree C

Question Number : 24 Question Id : 1298402664 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Which one of the following has a minimum fat content of 55%

Options :

1. ✖ Whipped cream
2. ✖ Double cream
3. ✖ Single cream
4. ✔ Clotted cream

Question Number : 25 Question Id : 1298402665 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Calibrating an oven is to make sure that cooking temperatures are correct is

Options :

1. ✓ A part of verification exercise
2. ✗ Required when monitoring the product line
3. ✗ Part of record keeping process
4. ✗ Required when hazard analysis is required

Question Number : 26 Question Id : 1298402666 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The continuity equation is the result of the application of the following law to the flow field

Options :

1. ✓ Conservation of mass
2. ✗ First law of thermodynamics
3. ✗ Conservation of energy
4. ✗ Newton's second law of motion

Question Number : 27 Question Id : 1298402667 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical

Stress strain relationship for Newtonian fluid is

Options :

1. ✘ Parabolic
2. ✘ Hyperbolic
3. ✔ Linear
4. ✘ Inverse type

Question Number : 28 Question Id : 1298402668 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Reynolds number signifies the ratio of

Options :

1. ✘ Gravity forces to viscous forces
2. ✘ Inertia forces to gravity forces
3. ✘ Buoyant forces to inertia forces
4. ✔ Inertial forces to viscous forces

Question Number : 29 Question Id : 1298402669 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is
Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

What does ISO do

Options :

1. ✘ Helps organizations become certified under international standards
2. ✔ Provides organizations with information about quality management systems
3. ✘ Government responsibilities and tasks in various countries
4. ✘ It's a certification body

Question Number : 30 Question Id : 1298402670 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is
Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

At what stage the case hardening of a material takes place

Options :

1. ✘ Initial rate period
2. ✘ Falling rate period
3. ✔ Constant rate period

4. ✖ Equilibrium

Question Number : 31 Question Id : 1298402671 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is
Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

Who invented centrifugation

Options :

1. ✖ Newton
2. ✖ G.G. Stokes
3. ✔ Antonin Prandtl
4. ✖ Al-Kindi

Question Number : 32 Question Id : 1298402672 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is
Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

What is the other name of biological filtration

Options :

1. ✖ Oxygen cycle
2. ✖ Carbon cycle

3. ✓ Nitrogen cycle
4. ✗ Methane cycle

Question Number : 33 Question Id : 1298402673 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

What are the size reduction laws

Options :

1. ✗ Rittinger's law
2. ✗ Bond's law
3. ✗ Kick's law
4. ✓ Bond's law, Kick's law and Rittinger's law

Question Number : 34 Question Id : 1298402674 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

TSS of ready-to-serve beverages should not be less than

Options :

1. ✗ 5%
2. ✓ 10%

3. ✖ 15%

4. ✖ 25%

Question Number : 35 Question Id : 1298402675 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The Agriculture and Processed food products export development authority was established by Government of India in

Options :

1. ✖ December, 1980

2. ✖ January, 1980

3. ✔ December, 1985

4. ✖ February, 1986

Question Number : 36 Question Id : 1298402676 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Butylhydroxyanisole (BHA) is a

Options :

1. ✖ Sweetener

2. ✓ Anti-oxidant
3. ✗ Anti-caking agent
4. ✗ Emulsifying agent

Question Number : 37 Question Id : 1298402677 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The Iodine used in gram staining serves as

Options :

1. ✗ Chelator
2. ✗ Catalyst
3. ✓ Mordant
4. ✗ Cofactor

Question Number : 38 Question Id : 1298402678 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Bacterial cell wall is made up of

Options :

1. ✓ Peptidoglycan

- 2. ✖ Chitin
- 3. ✖ Dextran
- 4. ✖ Cellulose

Question Number : 39 Question Id : 1298402679 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The temperature used for canning of foods ranges from

Options :

- 1. ✖ 40-61⁰ C
- 2. ✖ 60-80⁰ C
- 3. ✖ 81-99⁰ C
- 4. ✔ 100-121⁰ C

Question Number : 40 Question Id : 1298402680 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The full form of MRA is

Options :

1. ✓ Microbial risk assessment
2. ✗ Micro risk assessment
3. ✗ Marine risk assessment
4. ✗ Major risk assessment

Question Number : 41 Question Id : 1298402681 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The process by which gelatinized starch gets converted from liquid to gel is called as

Options :

1. ✓ Retro gradation
2. ✗ Gel formation
3. ✗ Putrefaction
4. ✗ Gelatinization

Question Number : 42 Question Id : 1298402682 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Which of the following is used to inhibit mold growth in bread is

Options :

1. ✘ Benzoic acid
2. ✘ Nitrates
3. ✔ Sorbic acid
4. ✘ Lactic acid

Question Number : 43 Question Id : 1298402683 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

A mixture of oil, lemon, vinegar and spices are applied to meat is called

Options :

1. ✘ Coating
2. ✔ Marinating
3. ✘ Fermenting
4. ✘ Emulsifying

Question Number : 44 Question Id : 1298402684 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Acetic acid and lactic acid are used for

Options :

1. ✖ Curing meat
2. ✖ Preservation of color
3. ✔ Preservation of pickles
4. ✖ Inhibiting mold growth

Question Number : 45 Question Id : 1298402685 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

What is the partial pressure of water vapour

Options :

1. ✖ 2.38 mm Hg
2. ✔ 23.8 mm Hg
3. ✖ 238 mm Hg
4. ✖ 0.238 mm Hg

Question Number : 46 Question Id : 1298402686 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

The logarithmic order of death is described by

Options :

1. ✗ Decimal reduction time
2. ✓ Death rate curve
3. ✗ Decimal reduction time and Death rate curve
4. ✗ Death reduction curve

Question Number : 47 Question Id : 1298402687 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

In decimal reduction time ____ % of microorganisms are destroyed

Options :

1. ✓ 90
2. ✗ 85
3. ✗ 80
4. ✗ 75

Question Number : 48 Question Id : 1298402688 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The following equipment is used for cleaning under wet procedures is

Options :

1. ✗ By filtration
2. ✗ By air
3. ✓ By ultrasonic
4. ✗ By magnets

Question Number : 49 Question Id : 1298402689 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Enzymes are active at

Options :

1. ✗ High concentration
2. ✗ Medium concentration
3. ✓ Low concentration
4. ✗ Very high concentration

Question Number : 50 Question Id : 1298402690 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Cocoa butter is composed of

Options :

1. ✘ Mono polymorphic fat
2. ✔ Polymorphic fat
3. ✘ Mono polymorphic fat & Polymorphic fat
4. ✘ Tri polymorphic fat

Question Number : 51 Question Id : 1298402691 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The licensing authority for the manufacture of packaged natural mineral water and packaged drinking water in India is

Options :

1. ✘ AGMARK
2. ✘ Fruit Product Order
3. ✔ Bureau of India Standards
4. ✘ Central Ground Water Authority

Question Number : 52 Question Id : 1298402692 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

How many types of processes are used to print films and papers

Options :

1. ✗ Six
2. ✗ Eight
3. ✗ Four
4. ✓ Five

Question Number : 53 Question Id : 1298402693 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Pans are rotated at around _____ rpm and held at 16° C temperature for polishing chocolate

Options :

1. ✓ 20
2. ✗ 25
3. ✗ 28
4. ✗ 32

Question Number : 54 Question Id : 1298402694 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

For the manufacture of glass bottles and jars, requires _____ degree Celsius temperature

Options :

1. ✘ 1200 to 1500⁰C
2. ✘ 1250 to 1550⁰C
3. ✘ 1300 to 1600⁰C
4. ✔ 1400 to 1600⁰C

Question Number : 55 Question Id : 1298402695 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

In fruit juice the main cause for color discoloration is due to enzymatic browning by

Options :

1. ✘ Mono phenol oxidase
2. ✔ Poly phenol oxidase
3. ✘ Tri phenol oxidase
4. ✘ Di phenol oxidase

Question Number : 56 Question Id : 1298402696 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Example of Non-Newtonian fluid is

Options :

1. ✖ Moist oils
2. ✖ Liquids
3. ✔ Emulsions
4. ✖ Gases

Question Number : 57 Question Id : 1298402697 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Type of fruit that can be irradiated to extend its shelf life is

Options :

1. ✔ Straw berry
2. ✖ Tomatoes
3. ✖ Banana
4. ✖ Mangoes

Question Number : 58 Question Id : 1298402698 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Lysine is heat sensitive and its losses during drying of infant formula powders ranges from $10.4 \% \pm 2.9\%$.

Options :

1. ✖ Drum drying
2. ✖ Plate drying
3. ✔ Spray drying
4. ✖ Roller drying

Question Number : 59 Question Id : 1298402699 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The full form of IUU fishing is

Options :

1. ✖ Illegal, Unreal and Unreported
2. ✖ Illegal, Unreported and Unregistered
3. ✖ Imported, Unregistered and Unregulated

4. ✓ **Illegal, Unreported and Unregulated**

Question Number : 60 Question Id : 1298402700 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Sanitary quality in food processing industry is usually measured by count of

Options :

1. ✗ Food Residues
2. ✓ Microorganisms
3. ✗ Chemical residues
4. ✗ Foreign bodies

Question Number : 61 Question Id : 1298402701 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The FSSAI (Food Safety and Standards Authority of India) has issued a set of guidelines regarding recall of ____ from the market

Options :

1. ✗ Unsafe Labeling
2. ✗ Unsafe Packaging

3. ✓ Unsafe Food products
4. ✗ Unsafe Drinking water

Question Number : 62 Question Id : 1298402702 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

AGMARK Act - 1937 comes under

Options :

1. ✓ Department of Consumer Affairs, GOI
2. ✗ Department of Agriculture, GOI
3. ✗ Food Corporation of India
4. ✗ Food Safety and Standards Authority of India

Question Number : 63 Question Id : 1298402703 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

How many food laws are repealed by Food Safety Standards Act – 2006

Options :

1. ✗ 6

2. ✖ 7

3. ✔ 8

4. ✖ 9

Question Number : 64 Question Id : 1298402704 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

As per the Food Safety Standards Act, FSMS stands for

Options :

1. ✖ Food Security Management System
2. ✔ Food Safety Management System
3. ✖ Food Standards Management System
4. ✖ Food Safety Mechanization System

Question Number : 65 Question Id : 1298402705 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Act/order which is not deemed after implementation of Food Safety Standards Act – 2006

Options :

1. ✖ Fruit Product Order – 1955

2. ✖ Prevention of Food Adulteration Act – 1954
3. ✖ Milk and Milk Products Order – 1992
4. ✔ Standard Weights and Measures Act – 1976

Question Number : 66 Question Id : 1298402706 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

As per the section 22 of FSS Regulations – 2016, foods for special dietary uses or functional foods or nutraceuticals or health supplements does not include

Options :

1. ✖ Botanical Extracts
2. ✖ Vitamin supplements
3. ✔ Psychotropic substances
4. ✖ Probiotics

Question Number : 67 Question Id : 1298402707 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

ISO : 19011 : 2011 Quality Management Systems deals with

Options :

1. ✖ Specifications and guidance
2. ✖ Guidelines for performance improvements
3. ✖ Guidelines for customer satisfaction
4. ✔ Guidelines for auditing management systems

Question Number : 68 Question Id : 1298402708 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The HACCP record should

Options :

1. ✖ Not contain the date and time of the activity reflected on the record
2. ✖ Not contain the signature or initials of the employee making the entry
3. ✔ Have the information entered on the record at the time it is being observed
4. ✖ Not contain actual observations or data values obtained

Question Number : 69 Question Id : 1298402709 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Which one is the regulatory body for Nutraceuticals in India

Options :

1. ✓ FSSAI
2. ✗ BIS
3. ✗ FDA
4. ✗ CFTRI

Question Number : 70 Question Id : 1298402710 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

CODEX ALIMENTARIUS COMMISSION, the body for setting international food standards was set up in

Options :

1. ✓ 1963
2. ✗ 1964
3. ✗ 1962
4. ✗ 1965

Question Number : 71 Question Id : 1298402711 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

In case the seized food article is perishable and unfit for human consumption, the food safety officer should

Options :

1. ✓ After giving notice in writing to FBO, destroy the same
2. ✗ Return the same to FBO, after notifying him in writing
3. ✗ Destroy the same without notifying the FBO
4. ✗ Send the sample for analysis

Question Number : 72 Question Id : 1298402712 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Exo-acting enzyme that catalyze the hydrolysis of polysaccharide starch, releasing beta-glucose is called

Options :

1. ✓ Gluco amylases
2. ✗ Alpha – amylases
3. ✗ Beta – amylases
4. ✗ Cellulase

Question Number : 73 Question Id : 1298402713 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is
Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

Minimum water activity required for some yeasts and molds to grow is

Options :

1. ✗ 1.65
2. ✗ 2.05
3. ✗ 1.55
4. ✓ 0.9

Question Number : 74 Question Id : 1298402714 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is
Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

Cheddar cheese is manufactured using lipase extracted from

Options :

1. ✗ *Penicillium camemberti*
2. ✗ Kid pre - gastric lipase
3. ✓ *Aspergillus niger*
4. ✗ Lamb pre – gastric lipase

Question Number : 75 Question Id : 1298402715 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

Number of minutes at a specific temperature, required to destroy the desired number of cells of any microorganism is called as

Options :

1. ✖ D - Value
2. ✖ Z – Value
3. ✖ T – Value
4. ✔ F – Value

Question Number : 76 Question Id : 1298402716 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes
Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

Committee that evaluate food additives, contaminants, naturally occurring toxicants and residues of veterinary drugs in food is called as

Options :

1. ✔ JECFA
2. ✖ JMPR
3. ✖ MRA
4. ✖ JEMRA

Question Number : 77 Question Id : 1298402717 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The Vertical issues of Food Safety Standards Act includes

Options :

1. ✖ Food additives
2. ✔ Water, flavored water and beverages
3. ✖ Genetically modified foods and organisms
4. ✖ Functional foods

Question Number : 78 Question Id : 1298402718 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The full form of FosTaC is

Options :

1. ✖ Food Safety Trading and Commission
2. ✖ Food Safety Trading and Certification
3. ✔ Food Safety Training and Certification

Question Number : 79 Question Id : 1298402719 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following is not a part of risk analysis

Options :

1. ✔ Risk Prevention
2. ✖ Risk Assessment
3. ✖ Risk Management
4. ✖ Risk Communication

Question Number : 80 Question Id : 1298402720 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Micronutrient malnutrition leads to

Options :

1. ✖ PEM
2. ✖ Diabetes
3. ✖ Obesity

4. ✓ Goiter

Question Number : 81 Question Id : 1298402721 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The organization responsible for formulating Indian standards for fish and processed fish is

Options :

1. ✗ APEDA

2. ✗ AGMARK

3. ✗ MPEDA

4. ✓ BIS

Question Number : 82 Question Id : 1298402722 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

“Risk Assessment” means a scientifically based process consisting of

Options :

1. ✗ 8 Steps

2. ✗ 6 Steps

3. ✖ 4 Steps

4. ✔ 5 Steps

Question Number : 83 Question Id : 1298402723 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

A healthy food contains trans fatty acids and should be limited to

Options :

1. ✖ More than 1 % of daily calories

2. ✔ Less than 1 % of daily calories

3. ✖ More than 0.2 % of daily calories

4. ✖ Less than 0.2 % of daily calories

Question Number : 84 Question Id : 1298402724 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

“Risk Management” is a process that includes

Options :

1. ✔ Evaluation of policy alternatives

2. ✖ Hazard identification

3. ✖ Hazard characterization
4. ✖ Interactive exchange of information and opinions

Question Number : 85 Question Id : 1298402725 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Trans fats can be avoided by

Options :

1. ✖ Choosing meat and dairy products
2. ✖ Consumption of baked /processed foods like biscuits, cake and chips
3. ✔ Avoiding hydrogenated vegetable oil for cooking
4. ✖ Leaving food in the oil for long time

Question Number : 86 Question Id : 1298402726 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Radiation dose is defined as the

Options :

Quantity of radiation energy dispersed by the food when it passes through the

1. ✖ radiation field during processing

2. ✖ Quantity of radiation energy liberated by the food when it passes through the radiation field during processing

3. ✔ Quantity of radiation energy absorbed by the food when it passes through the radiation field during processing

4. ✖ Quantity of radiation energy scattered by the food when it passes through the radiation field during processing

Question Number : 87 Question Id : 1298402727 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The standard plate count is not applicable to

Options :

1. ✖ Deep fried foods

2. ✔ Fresh fruits and vegetables

3. ✖ RTE foods which has only cooked ingredients

4. ✖ RTE foods which has only cooked ingredients and some added ingredients where no cooking process has been used

Anti-nutrients are also termed as

Options :

1. ✓ Natural toxicants
2. ✗ Synthetic toxicants
3. ✗ Metabolic byproduct
4. ✗ Primary metabolites

Question Number : 89 Question Id : 1298402729 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

One of the major causes for food spoilage are

Options :

1. ✗ Reaction with carbon dioxide
2. ✗ Stored at very low temperature
3. ✓ Gain or loss of moisture
4. ✗ Lack of oxygen

Question Number : 90 Question Id : 1298402730 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

At temperature above freezing, activities of food borne microorganisms can be

Options :

1. ✗ Rapid
2. ✗ Stopped
3. ✗ Quick
4. ✓ Slow

Question Number : 91 Question Id : 1298402731 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The dose of ionizing radiation for reappertization is

Options :

1. ✗ 20 (MK) kGy
2. ✓ 3 (MK) kGy
3. ✗ 10 (MK) kGy

4. ✖ 30 (MK) kGy

Question Number : 92 Question Id : 1298402732 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

A process where food is first frozen at minus 18 degree Celsius on trays and then under high vacuum is called as

Options :

1. ✔ Freeze drying
2. ✖ Cryogenic freezing
3. ✖ Dehydro freezing
4. ✖ Quick freezing

Question Number : 93 Question Id : 1298402733 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

When a food spoils, its texture become slimy because of the

Options :

1. ✖ Development of nitrogenous compounds
2. ✖ Development of sulfides

3. ✓ Surface accumulation of microbial cells

4. ✗ Chlorophyll breakdown

Question Number : 94 Question Id : 1298402734 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Sulphur dioxide cannot be used to preserve naturally colored juices because of its

Options :

1. ✗ Characteristics aroma

2. ✗ Characteristics flavor

3. ✗ Liberation of carbon dioxide

4. ✓ Bleaching action

Question Number : 95 Question Id : 1298402735 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Asepsis is a process of

Options :

1. ✗ Removal of microorganisms

2. ✓ Keeping microorganisms out
3. ✗ Adding chemicals
4. ✗ Maintenance of anaerobic conditions

Question Number : 96 Question Id : 1298402736 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Psychrophilic microorganisms grow over the temperature range of

Options :

1. ✓ Subzero to 20 degree Celsius
2. ✗ Zero degree Celsius
3. ✗ Minus 23 to minus 29 degree Celsius
4. ✗ More than 20 degree Celsius

Question Number : 97 Question Id : 1298402737 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

According FSSAI Rules, class II preservatives includes

Options :

1. ✖ Acetic acid
2. ✖ Dextrose
3. ✔ Nisin
4. ✖ Glucose

Question Number : 98 Question Id : 1298402738 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

A petty food manufacture is someone who has a tiny food business with an annual turnover not exceeding

Options :

1. ✖ Rs. 14 lakhs
2. ✖ Rs. 16 lakhs
3. ✖ Rs. 20 lakhs
4. ✔ Rs. 12 lakhs

Question Number : 99 Question Id : 1298402739 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Sulphur dioxide is widely used to preserve

Options :

1. ✗ Cheese
2. ✓ Nectar
3. ✗ Papad
4. ✗ Milk

Question Number : 100 Question Id : 1298402740 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Excess glucose gets stored in the liver in the form of

Options :

1. ✗ Galactose
2. ✗ Dextrose
3. ✗ Glucagon
4. ✓ Glycogen

Question Number : 101 Question Id : 1298402741 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The test to measure the toughness of a packaging materials is

Options :

1. ✓ Flex resistance test
2. ✗ Sutter test
3. ✗ Static test
4. ✗ Vibration test

Question Number : 102 Question Id : 1298402742 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Moisture content of coffee bean suitable for coffee powder processing

Options :

1. ✗ 20%
2. ✓ 12%
3. ✗ 30%
4. ✗ 40%

Question Number : 103 Question Id : 1298402743 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

The cooked flavor of milk is attributed to

Options :

1. ✘ The photosynthesis of amino acid
2. ✘ The formation of acetone bodies
3. ✔ The heat denaturation of lacto albumin
4. ✘ The change in lactose with the formation of furans

Question Number : 104 Question Id : 1298402744 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Molisch's test is done to identify the presence of

Options :

1. ✔ Carbohydrate
2. ✘ Calcium
3. ✘ Cadmium
4. ✘ Copper

Question Number : 105 Question Id : 1298402745 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Adulteration of edible oils with mineral oil can be identified by

Options :

1. ✘ Halman's test
2. ✘ Boudin's test
3. ✘ Carl's test
4. ✔ Holde's test

Question Number : 106 Question Id : 1298402746 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The chart used to monitor attributes is

Options :

1. ✘ Range-Chart
2. ✘ Mean-Chart
3. ✔ P-Chart
4. ✘ S-Chart

Question Number : 107 Question Id : 1298402747 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Acetyl value of fat gives the amount of

Options :

1. ✖ Single bond present in the fatty acid
2. ✖ Double bond present in the fatty acid
3. ✔ Number of free hydroxyl group present in a fat
4. ✖ Degree of rancidity

Question Number : 108 Question Id : 1298402748 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which of the following separation techniques does not depend upon the charges and the size of the separating material

Options :

1. ✔ Affinity chromatography
2. ✖ Gel filtration chromatography
3. ✖ Ion exchange chromatography
4. ✖ Filtration chromatography

Question Number : 109 Question Id : 1298402749 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is
Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

Dunnett's test is

Options :

1. ✖ A test for monitoring the quality of imported grains
2. ✖ For genetically modified foods
3. ✖ To decide whether the company followed Food standards
4. ✔ Applied to compare the treatments against a pre-determined control

Question Number : 110 Question Id : 1298402750 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is
Question Mandatory : No Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0

Spread ratio in biscuits is

Options :

1. ✖ Radius / circumference
2. ✖ Circumference / thickness
3. ✔ Diameter / thickness

4. ✖ Diameter / weight

Question Number : 111 Question Id : 1298402751 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Which one of the following is end product of strecker degradation

Options :

- 1. ✖ Acid
- 2. ✖ Ester
- 3. ✔ Aldehyde
- 4. ✖ Ketone

Question Number : 112 Question Id : 1298402752 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Vitamin K naturally occurs as

Options :

- 1. ✔ Phylloquinone
- 2. ✖ Menaquinone

3. ✖ Napthoquinone

4. ✖ Cystoquinone

Question Number : 113 Question Id : 1298402753 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Flavor reversion in oils can be defined as

Options :

1. ✖ Rancidity due to oxygen
2. ✖ Rancidity caused due to fungi
3. ✖ Rancidity caused due to reaction with water
4. ✔ Flavor change before the onset of rancidity

Question Number : 114 Question Id : 1298402754 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The microbial cause for spoilage of honey is

Options :

1. ✔ Zygosaccharomyces

2. ✖ Azotobactor
3. ✖ Fusarium
4. ✖ Samonella

Question Number : 115 Question Id : 1298402755 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Function of streptococcus during milk fermentation is to

Options :

1. ✖ Produce aerobic environment
2. ✔ Produce anaerobic environment
3. ✖ Form Lactose
4. ✖ Produce Lactase

Question Number : 116 Question Id : 1298402756 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Which one of the following conditions is critical for fermentation and pickling?

Options :

1. ✖ Oxygen

2. ✓ pH

3. ✗ Moisture

4. ✗ Temperature

Question Number : 117 Question Id : 1298402757 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Food safety and standards act 2006 is operationalized by establishing FSSAI on

Options :

1. ✗ 5th August, 2008

2. ✗ 5th August, 2010

3. ✓ 5th August, 2011

4. ✗ 5th August, 2012

Question Number : 118 Question Id : 1298402758 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

What is the most important activity in the HACCP system

Options :

1. ✖ Calibrating temperature
2. ✖ Pre-requisite programs
3. ✖ Working with inspectors
4. ✔ Monitoring

Question Number : 119 Question Id : 1298402759 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Verification procedures to determine if the HACCP program is working properly should not be conducted by

Options :

1. ✖ External consultant
2. ✔ The individual responsible for performing normal monitoring and corrective actions
3. ✖ A properly trained individual from other department
4. ✖ The HACCP team leader

Question Number : 120 Question Id : 1298402760 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

A criteria which separates from acceptability from unacceptability is a

Options :

1. ✘ Hazard analysis
2. ✘ Critical control point
3. ✔ Critical limit
4. ✘ Monitoring step

prepp
Your Personal Exam Guide