

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 29th May 2023 Shift2
Subject Name :	Food Technology
Creation Date :	2023-05-29 18:29:08
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
Change Font Color :	No
Change Background Color :	No
Change Theme :	No

Help Button :	No
Show Reports :	No
Show Progress Bar :	No

Food Technology

Group Number :	1
Group Id :	28393661
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
Examiner permission :	Cant View
Show Progress Bar? :	No

Mathematics

Section Id :	283936172
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
Maximum Instruction Time :	0

Sub-Section Number : 1
Sub-Section Id : 283936172
Question Shuffling Allowed : Yes
Is Section Default? : null

Question Number : 1 Question Id : 2839368681 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The system of equations $\begin{bmatrix} 1 & 2 & 4 \\ 2 & 1 & 2 \\ 1 & 2 & a-4 \end{bmatrix} \begin{bmatrix} x \\ y \\ z \end{bmatrix} = \begin{bmatrix} 6 \\ 4 \\ a \end{bmatrix}$ will have unique solution for

Options :

1. ✗ $a = 8$
2. ✓ $a \neq 8$
3. ✗ $a \in R$
4. ✗ $a \in Z$

Question Number : 2 Question Id : 2839368682 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

If $A = \begin{bmatrix} 1 & 2 & 2 \\ 2 & 1 & 2 \\ 2 & 2 & 1 \end{bmatrix}$ satisfies the matrix equation $A^3 - 3A^2 + KA - 5I = 0$ then $K =$

Options :

1. ✖ -8

2. ✖ 8

3. ✔ -9

4. ✖ 9

Question Number : 3 Question Id : 2839368683 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The value of $\int_0^1 \frac{35x^3}{32\sqrt{1-x}} dx =$

Options :

1. ✔ 1

2. ✖ 3

3. ✖ $\frac{35}{32}$

4. ✖ $\frac{32}{35}$

Question Number : 4 Question Id : 2839368684 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The greatest value of the directional derivative of the function $f = \frac{x^3}{3} + y + z^2$ at $(-1, 1, 1)$ is

Options :

1. ✖ $\sqrt{3}$

2. ✖ $\sqrt{5}$

3. ✖ $\sqrt{7}$

4. ✔ $\sqrt{6}$

Question Number : 5 Question Id : 2839368685 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

If a random variable has a Poisson distribution such that $P(X=1) = P(X=2)$, then $P(X=4)$ is

Options :

1. ✖ $\frac{1}{4}e^{-2}$

2. ✖ $\frac{1}{3}e^{-2}$

3. ✔ $\frac{2}{3}e^{-2}$

4. ✖ e^{-2}

Question Number : 6 Question Id : 2839368686 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

If the density function of continuous random variable X is given by

$$f(X=x) = \begin{cases} \frac{1}{\beta} e^{-\left(\frac{x}{\beta}\right)}, & x > 0 \\ 0, & \text{otherwise} \end{cases} \quad \text{then the mean of the distribution is}$$

Options :

1. ✖ $\frac{1}{\beta}$

2. ✔ β

3. ✖ β^2

4. ✖ β^3

Question Number : 7 Question Id : 2839368687 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

If $D^n = \frac{d^n}{dx^n}$ then $\frac{1}{D^2+9} \sin 3x =$

Options :

1. ✓ $\frac{-x}{6} \cos 3x$

2. ✗ $\frac{x}{6} \cos 3x$

3. ✗ $\frac{-x}{6} \sin 3x$

4. ✗ $\frac{x}{6} \sin 3x$

Question Number : 8 Question Id : 2839368688 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The Laplace transform of $\{t e^{2t} \sin 3t\}$ is

Options :

1. ✗ $\frac{s-2}{(s^2-4s+13)}$

2. ✗ $\frac{s-2}{(s^2-4s+13)^2}$

3. ✗ $\frac{6(s+2)}{(s^2-4s+13)^2}$

4. ✓ $\frac{6(s-2)}{(s^2-4s+13)^2}$

Question Number : 9 Question Id : 2839368689 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

If $\frac{dy}{dx} = x + y^2$, $y(0) = 1$ then by Picard's method the second approximation $y^{(2)}(x) =$

Options :

1. ✖ $1 + x + \frac{3}{2}x^2$

2. ✖ $1 + x + \frac{3}{2}x^2 + \frac{2}{3}x^3$

3. ✔ $1 + x + \frac{3}{2}x^2 + \frac{2}{3}x^3 + \frac{x^4}{4} + \frac{x^5}{20}$

4. ✖ $1 + x + \frac{3}{2}x^2 + \frac{2}{3}x^3 + \frac{x^4}{4} + \frac{x^5}{20} + \frac{x^6}{120}$

Question Number : 10 Question Id : 2839368690 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The Newton-Raphson iteration formula for finding $\sqrt[3]{20}$ is

Options :

1. ✖ $x_{n+1} = \frac{2x_n^3 - 20}{3x_n^2}$

2. ✖
$$x_{n+1} = \frac{2x_n^3 + 20}{x_n^3}$$

3. ✖
$$x_{n+1} = \frac{x_n^3 + 20}{3x_n^3}$$

4. ✔
$$x_{n+1} = \frac{2x_n^3 + 20}{3x_n^3}$$

Food Technology

Section Id :	283936173
Section Number :	2
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	110
Number of Questions to be attempted :	110
Section Marks :	110
Enable Mark as Answered Mark for Review and Clear Response :	Yes
Maximum Instruction Time :	0
Sub-Section Number :	1
Sub-Section Id :	283936173
Question Shuffling Allowed :	Yes
Is Section Default? :	null

Question Number : 11 Question Id : 2839368691 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following is an end compound of Strecker degradation?

Options :

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

Question Number : 12 Question Id : 2839368692 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Rancidity is progressed through the formation of

Options :

1. ✔ Free radicals
2. ✖ Carbanions
3. ✖ Carbocations
4. ✖ Carbenes.

Question Number : 13 Question Id : 2839368693 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Flavour reversion in oils can be defined as

Options :

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

Question Number : 14 Question Id : 2839368694 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Linoleic acid is

Options :

1. ✖ ω -2 fatty acid
2. ✖ ω -3 fatty acid
3. ✖ ω -4 fatty acid
4. ✔ ω -6 fatty acid

Question Number : 15 Question Id : 2839368695 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The product of heating sugar above its melting point in acidic condition is

Options :

1. ✖ Fructose
2. ✔ Caramel
3. ✖ Amylose
4. ✖ Glyoxalates

Question Number : 16 Question Id : 2839368696 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Raffinose is made up of

Options :

1. ✖ Mannose, glucose and galactose
2. ✖ Mannose, fructose and galactose
3. ✔ Glucose, fructose and galactose
4. ✖ Glucose, fructose and sucrose

Question Number : 17 Question Id : 2839368697 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Scurvy is a disease caused due to deficiency of

Options :

1. ✖ Vitamin A

2. ✔ Vitamin C

3. ✖ Vitamin K

4. ✖ Vitamin D

Question Number : 18 Question Id : 2839368698 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Vitamin K naturally occurs as

Options :

1. ✔ Phylloquinone

2. ✖ Menaquinone

3. ✖ Napthoquinone

4. ✖ Cystoquinone

Question Number : 19 Question Id : 2839368699 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Zinc decreases the bioavailability of

Options :

1. ✖ Calcium
2. ✖ Magnesium
3. ✔ Copper
4. ✖ Iron

Question Number : 20 Question Id : 2839368700 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Chemically Annatto is

Options :

1. ✔ Carotenoids
2. ✖ Flavanoids
3. ✖ Heme Pigment

4. ✖ Pheaols

Question Number : 21 Question Id : 2839368701 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

After removal of Mg ion from chlorophyll the compound formed is

Options :

1. ✖ Heptochlorophyll

2. ✔ Pheophytin

3. ✖ Chlorophyllide

4. ✖ Mesochlorophyll

Question Number : 22 Question Id : 2839368702 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The number of amino acids per turn of helical structure is

Options :

1. ✖ 3.0

2. ✖ 3.2

3. ✔ 3.6

4. ✖ 4.0

Question Number : 23 Question Id : 2839368703 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Propyl gallate is used in Fat / Oil processing as

Options :

- 1. ✖ Plasticizer
- 2. ✖ Emulsifier
- 3. ✖ Synergistic
- 4. ✔ Antioxidant

Question Number : 24 Question Id : 2839368704 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Biuret test is for the qualitative analysis of

Options :

- 1. ✖ Reducing Sugar
- 2. ✔ Proteins

3. ✖ Saturated fatty acid

4. ✖ Vitamin A

Question Number : 25 Question Id : 2839368705 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Cobalamin is known as

Options :

1. ✖ Vitamin B-1

2. ✖ Vitamin B-2

3. ✖ Vitamin B-6

4. ✔ Vitamin B-12

Question Number : 26 Question Id : 2839368706 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The logarithmic order of death for bacterial population is described by

Options :

1. ✖ Decimal reduction time

2. ✔ Death rate curve

3. ✖ Death Production curve

4. ✖ Death reduction curve

Question Number : 27 Question Id : 2839368707 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The food product which is like soft cheese made by curdling fresh hot soya milk with coagulant is

Options :

1. ✔ Tofu

2. ✖ Tempeh

3. ✖ Cheddar cheese

4. ✖ Paneer

Question Number : 28 Question Id : 2839368708 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

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 : 29 Question Id : 2839368709 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following acid will have higher bacteriostatic effect at a given pH

Options :

1. ✔ Acetic acid

2. ✖ Tartaric acid

3. ✖ Citric acid

4. ✖ Maleic acid

Question Number : 30 Question Id : 2839368710 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following is not true for the thermal resistance of the bacterial cells?

Options :

1. ✖ Cocci are usually more resistant than rods

2. ✖ Higher the optimal and maximal temperatures for growth, higher the resistance
3. ✖ Bacteria that clump considerably or form capsules are difficult to kill
4. ✔ Cells low in lipid content are harder to kill than other cells

Question Number : 31 Question Id : 2839368711 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Yeast and mould count determination requires

Options :

1. ✖ Nutrient agar
2. ✔ Acidified potato glucose agar
3. ✖ MacConkey agar
4. ✖ Violet Red Bile agar

Question Number : 32 Question Id : 2839368712 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The time temperature combination for HTST pasteurization at 71.1°C for 15 sec is
selected on the basis of

Options :

1. ✓ Coxiella burnetii
2. ✗ E. coli
3. ✗ Subtilis
4. ✗ Botulinum

**Question Number : 33 Question Id : 2839368713 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

Microorganisms used in biotechnology is primarily shall not

Options :

1. ✗ Grow rapidly in cheap culture medium
2. ✗ be readily manipulated
3. ✓ be pathogenic
4. ✗ be omnipotent

**Question Number : 34 Question Id : 2839368714 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

Fermentation is

Options :

1. ✓ An aerobic process of converting sugars into alcohols or acids and carbon dioxide
2. ✗ An aerobic process of converting sugars into alcohols or acids and Oxygen
3. ✗ An anaerobic process of converting sugars into alcohols or acids and oxygen
4. ✗ An anaerobic process of converting sugars into alcohols or acids and carbon dioxide

Question Number : 35 Question Id : 2839368715 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Cider is the product obtained from

Options :

1. ✗ Fermentation of plum
2. ✗ Fermentation of Peach
3. ✓ Fermentation of Apple
4. ✗ Distillation of wine

Question Number : 36 Question Id : 2839368716 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Separating the outer hull from inner hull is called

Options :

1. ✖ Tulling
2. ✔ Dehulling
3. ✖ Shelling
4. ✖ Beating

Question Number : 37 Question Id : 2839368717 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following bioactive component is rich in Oats?

Options :

1. ✔ β -Glucan
2. ✖ Glutamic acid
3. ✖ β -Glucose
4. ✖ α -Amylase

Question Number : 38 Question Id : 2839368718 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following moisture content is considered safe for storage of food grains?

Options :

1. ✖ 15%

2. ✔ 14%

3. ✖ 16%

4. ✖ 17%

Question Number : 39 Question Id : 2839368719 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Parboiling of rice originated from?

Options :

1. ✖ Bhutan

2. ✔ India

3. ✖ Nepal

4. ✖ USA

Question Number : 40 Question Id : 2839368720 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Indian Institute of Wheat and Barley is situated in

Options :

1. ✖ Ghaziabad, Uttar Pradesh
2. ✖ Bhubaneswar, Odisha
3. ✖ Dharwad, Karnataka
4. ✔ Karnal, Haryana

Question Number : 41 Question Id : 2839368721 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The Oil, which experiences flavor reversion even at the lower peroxide value is

_____.

Options :

1. ✖ Mustard
2. ✔ Soybean
3. ✖ Palm
4. ✖ Sesame

Question Number : 42 Question Id : 2839368722 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

What treatment should be given to pulses which are hard to dehusk?

Options :

1. ✖ Soak with hot water

2. ✔ Apply red earth

3. ✖ Soak with cold water

4. ✖ Apply black soil

Question Number : 43 Question Id : 2839368723 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

What is the drying temperature of pulses in mechanically heated air dryers?

Options :

1. ✖ 26-48°C

2. ✔ 60-120°C

3. ✖ 80-135°C

4. ✖ 100-120°C

Question Number : 44 Question Id : 2839368724 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Yellow Revolution is related to ____.

Options :

1. ✓ Oilseed production
2. ✗ Fish production
3. ✗ Paddy production
4. ✗ Pulse production

Question Number : 45 Question Id : 2839368725 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Pitambari is a variety of ____.

Options :

1. ✗ Wheat
2. ✓ Mustard
3. ✗ Gram
4. ✗ Paddy

Question Number : 46 Question Id : 2839368726 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The delayed bitterness of citrus fruit juices is due to

Options :

1. ✖ Terpentine

2. ✖ Peroxide

3. ✔ Limonin

4. ✖ Phenol

Question Number : 47 Question Id : 2839368727 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following is commonly used preservative in tomato sauce?

Options :

1. ✖ Sulphur-di-oxide

2. ✖ Salicylic acid

3. ✖ Potassium sorbate

4. ✓ Sodium benzoate

Question Number : 48 Question Id : 2839368728 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Sticking of powder to wall of the chamber during spray drying of fruit juice is due to

Options :

1. ✓ Low glass transition temperature of the compounds in juice
2. ✗ High glass transition temperature of the compounds in juice
3. ✗ Improper processing parameters of spray dryer
4. ✗ Presence of gums in feed material

Question Number : 49 Question Id : 2839368729 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following term, explains, blanching influences vegetable tissues?

Options :

1. ✗ Enzymes production
2. ✓ Alteration of cytoplasmic membrane
3. ✗ Stabilization of cytoplasmic proteins

4. ✖ Stabilization of nuclear proteins

Question Number : 50 Question Id : 2839368730 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following is an oil soluble pigment present in fruits and vegetables?

Options :

1. ✖ Flavonoids
2. ✔ Carotenoids
3. ✖ Anthocyanins
4. ✖ Tannins

Question Number : 51 Question Id : 2839368731 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following vegetable consumption could significantly reduce the chances of atherosclerosis

Options :

1. ✔ USFA (Unsaturated Fatty acids)
2. ✖ SFA (Saturated Fatty acids)

3. ✖ Waxes

4. ✖ SCFA (Short Chain Fatty acids)

Question Number : 52 Question Id : 2839368732 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

What is the Temperature and Time required for the Sterilization of Fruits and acidic vegetables like tomato?

Options :

1. ✔ 100°C for 30 minutes

2. ✖ 100°C for 1 minute

3. ✖ 65°C for 15 minutes

4. ✖ 140°F for 10 minutes

Question Number : 53 Question Id : 2839368733 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following statements is NOT TRUE in case of oxidative rancidity of vegetable oils and fats?

Options :

1. ✖ It is caused by the reaction of saturated fatty acids and oxygen
2. ✖ It involves polymerization of fatty acids
3. ✖ It is caused by the reaction of unsaturated fatty acids with oxygen
4. ✔ It is caused by reaction of proteins and oxygen

Question Number : 54 Question Id : 2839368734 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Enzyme used for clarification of fruit juice is

Options :

1. ✔ Pectinase
2. ✖ Protease
3. ✖ Cellulase
4. ✖ Xylanase

Question Number : 55 Question Id : 2839368735 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Name the alkaloid toxicant present in potato

Options :

1. ✖ Piperine
2. ✖ Cocaine
3. ✖ Capsaicin
4. ✔ Solanine

Question Number : 56 Question Id : 2839368736 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Rancidity in meat is due to spoilage by which of the following microorganisms?

Options :

1. ✖ Bacillus
2. ✖ Molda
3. ✖ E. Coli
4. ✔ Pseudomonas

Question Number : 57 Question Id : 2839368737 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The enzymes which play an important role in ageing of meat, are _____ and _____.

Options :

1. ✖ Calpains and Lysozyme
2. ✖ Protease and Cathepsins
3. ✔ Calpains and Cathepsins
4. ✖ Cathepsins and Trypsins

Question Number : 58 Question Id : 2839368738 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Surface slime, stinkers, whiskers and black spot in meat are types of _____
spoilage.

Options :

1. ✖ Anaerobic
2. ✔ Aerobic
3. ✖ Mold
4. ✖ Fungal

Question Number : 59 Question Id : 2839368739 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Rigor mortis is caused due to _____.

Options :

1. ✖ Rupturing of tissue due to unavailability of oxygen
2. ✖ Decrease in body temperature
3. ✖ Breakage of rigid protein molecules in sarcoplasm
4. ✔ Unavailability of ATP which is necessary to break the link between actin and myosin

Question Number : 60 Question Id : 2839368740 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Nitrate and Nitrite along with Sodium Chloride are used in meat is called

Options :

1. ✔ Curing agent
2. ✖ Emulsifier
3. ✖ Anti caking agent
4. ✖ Fumigating agent

Question Number : 61 Question Id : 2839368741 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following chemicals are used to preserve dark coloured foods?

Options :

1. ✖ Sodium nitrate
2. ✖ Sodium nitrite
3. ✖ Sodium chloride
4. ✔ Sodium benzoate

Question Number : 62 Question Id : 2839368742 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Boar taint is an issue faced by pork industry. This taint is due to the accumulation of

Options :

1. ✖ High glucose in blood
2. ✔ Androstenone and skatole
3. ✖ Thamnidium spp
4. ✖ Jhatka method of slaughtering

Question Number : 63 Question Id : 2839368743 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Deposition of fat within the lean muscle is called

Options :

1. ✖ Curing
2. ✖ Homogenization
3. ✔ Marbling
4. ✖ Rigor mortis

Question Number : 64 Question Id : 2839368744 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Demersal fish are found in

Options :

1. ✖ Middle and surface water layers of sea
2. ✔ Bottom water layers of sea
3. ✖ Only in fresh water
4. ✖ Only in ponds

Question Number : 65 Question Id : 2839368745 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Trimethylamine oxide present in marine fish helps in

Options :

1. ✖ Avoiding rigor mortis

2. ✔ Osmoregulation

3. ✖ Floating

4. ✖ Hardening

Question Number : 66 Question Id : 2839368746 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following exists only in milk

Options :

1. ✔ Milk sugar

2. ✖ Minerals

3. ✖ Cholestrol

4. ✖ Enzymes

Question Number : 67 Question Id : 2839368747 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Ultra high temperature pasteurization is operated at

Options :

1. ✖ 150-160 °C for 10 – 15 Sec
2. ✔ 135-150 °C for 1 – 8 Sec
3. ✖ 150-170 °C for 15 – 20 Sec
4. ✖ 168-175 °C for 20 – 28 Sec

Question Number : 68 Question Id : 2839368748 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The sequence for homogenized milk in India

Options :

1. ✖ Clarification, Preheating, Homogenization, Pasteurization, Cooling
2. ✖ Clarification, Preheating, Pasteurization, Homogenization, Cooling
3. ✔ Preheating, Homogenization, Clarification, Pasteurization, Cooling

Question Number : 69 Question Id : 2839368749 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

As per PFA, double toned milk contains minimum

Options :

1. ✖ 3.0 % fat & 8.5 % SNF

2. ✖ 4.0% fat & 9.0 % SNF

3. ✔ 1.5% fat & 9.0 % SNF

4. ✖ 1.5% fat & 8.5 % SNF

Question Number : 70 Question Id : 2839368750 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The temperature of cream at churning is

Options :

1. ✖ 9 - 11 °C

2. ✔ 16- 20 °C

3. ✖ 11- 15 °C

4. ✖ 12 - 17 °C

Question Number : 71 Question Id : 2839368751 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The temperature of commercial cold storage of butter is

Options :

1. ✖ 9 - 11 °C

2. ✔ 16- 20 °C

3. ✖ 11- 15 °C

4. ✖ 12 - 17 °C

Question Number : 72 Question Id : 2839368752 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

As per PFA, moisture and fat content of whole milk powder is

Options :

1. ✔ 5% of Moisture & not less than 26% fat

2. ✖ 6% of Moisture & not less than 28% fat

3. ✖ 5% of Moisture & not less than 35% fat

4. ✖ 6% of Moisture & not less than 32% fat

Question Number : 73 Question Id : 2839368753 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The largest Ghee producing state is

Options :

1. ✖ West Bengal

2. ✖ Maharashtra

3. ✔ Uttar Pradesh

4. ✖ Himachal Pradesh

Question Number : 74 Question Id : 2839368754 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which among the following is the best cheese in the world ?

Options :

1. ✔ Cheddar cheese

2. ✖ Cottage Cheese

3. ✖ Processed Cheese

4. ✖ Table Cheese

Question Number : 75 Question Id : 2839368755 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The pH for normal, fresh cow milk is

Options :

1. ✔ 6.4 to 6.6%

2. ✖ 6.7 to 6.8%

3. ✖ 6.9 to 7.2%

4. ✖ 6.3 to 6.5%

Question Number : 76 Question Id : 2839368756 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which greenhouse gas is produced by rotten food waste in landfill?

Options :

1. ✖ Carbon Dioxide

2. ✖ Nitrous oxide

3. ✔ Methane

4. ✖ Chlorofluorocarbons

**Question Number : 77 Question Id : 2839368757 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

Process of burning of non-biodegradable solid waste is called ____

Options :

1. ✖ Composting

2. ✖ Sedimentation

3. ✖ Segregation

4. ✔ Incineration

**Question Number : 78 Question Id : 2839368758 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

Flotation is a unit operation, used in waste water treatment to

1. Remove the lighter suspended solids
2. Concentrate biological sludge
3. Remove oil and grease
4. Remove the temporary hardness of the water

Choose the correct answer from the options given below:

Options :

1. ✓ 1, 2 and 3 only
2. ✗ 2, 3 and 4 only
3. ✗ 1, 2 and 4 only
4. ✗ 1, 2, 3 and 4

Question Number : 79 Question Id : 2839368759 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Among the following elements which is typically the most abundant in dried sewage sludge?

Options :

1. ✗ Total nitrogen
2. ✗ Total sulphur
3. ✓ Calcium
4. ✗ Total phosphorous

Question Number : 80 Question Id : 2839368760 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Biomedical waste management is done by

Options :

1. ✓ Bar screen

2. ✗ Filtration

3. ✗ Aeration

4. ✗ Chlorination

Question Number : 81 Question Id : 2839368761 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The dose of ionizing radiation for radappertization is

Options :

1. ✗ 20 (MK) kGy

2. ✓ 3 (MK) kGy

3. ✗ 10 (MK) kGy

4. ✖ 15 (MK) kGy

Question Number : 82 Question Id : 2839368762 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

A process where food is first frozen at minus 18 °C on trays and then placed under high vacuum is called as

Options :

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

Question Number : 83 Question Id : 2839368763 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Streamline and Equipotential line in a flow field

Options :

1. ✖ Are parallel to each other
2. ✔ Are perpendicular to each other

3. ✖ Are identical to each other

4. ✖ Intersects each other

**Question Number : 84 Question Id : 2839368764 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

A flow is called supersonic if the

Options :

1. ✖ Velocity of the flow is very high

2. ✖ Discharge is difficult to measure

3. ✖ Mach number is less than 1

4. ✔ Mach number is between 1 and 5

**Question Number : 85 Question Id : 2839368765 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

Example of Non-Newtonian fluid is

Options :

1. ✔ Emulsions

2. ✖ Moist oils

3. ✖ Gases

4. ✖ Liquids

Question Number : 86 Question Id : 2839368766 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The dynamic viscosity of a liquid is $1.2 \times 10^{-4} \text{ Ns/m}^2$, whereas, the density is 600 kg/m^3 .

The kinematic viscosity in m^2/s is

Options :

1. ✖ 72×10^{-3}

2. ✔ 20×10^{-8}

3. ✖ 7.2×10^3

4. ✖ 70×10^6

Question Number : 87 Question Id : 2839368767 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The rate of energy transferred by convection to that by conduction in a fluid is called

Options :

1. ✖ Stanton number

2. ✓ Nusselt number

3. ✗ Biot number

4. ✗ Peclet number

Question Number : 88 Question Id : 2839368768 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Fourier's law of heat conduction gives the heat flow for

Options :

1. ✗ Irregular surfaces

2. ✗ Non-uniform temperature surfaces

3. ✓ One dimensional case only

4. ✗ Two dimensional cases only

Question Number : 89 Question Id : 2839368769 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The unit of overall coefficient of heat transfer is

Options :

1. ✓ $\text{W/m}^2\text{K}$

2. ✗ W/m^2

3. ✗ $\text{W/m}^3 \text{ K}$

4. ✗ W/m K

Question Number : 90 Question Id : 2839368770 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Heat flux through several resistances in series is analogous to the current flowing through
several

Options :

1. ✗ Resistances in parallel

2. ✓ Resistances in series

3. ✗ Capacitors in series

4. ✗ Capacitors in parallel

Question Number : 91 Question Id : 2839368771 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Fouling factor

Options :

1. ✖ Is a dimensionless quantity
2. ✖ Does not provide a safety factor for design
3. ✔ Accounts for additional resistance to heat transfer
4. ✖ Reflects the quality factor of the food

Question Number : 92 Question Id : 2839368772 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Viscosities of gases ----- with increase in temperature

Options :

1. ✖ Decreases
2. ✔ Increases
3. ✖ Decreases slowly
4. ✖ Remains unchanged

Question Number : 93 Question Id : 2839368773 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

In a single effect evaporator, the economy is

Options :

1. ✖ > 1
2. ✖ 1
3. ✔ < 1
4. ✖ Remains same

Question Number : 94 Question Id : 2839368774 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Mass transfer coefficient of liquid is

Options :

1. ✖ Affected much less by temperature than that of gases
2. ✖ Not affected by temperature
3. ✔ Affected more by temperature than that of gases
4. ✖ Affected by emulsion

Question Number : 95 Question Id : 2839368775 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Molecular diffusion is caused by

Options :

1. ✖ Transfer of molecules from low concentration to high concentration region
2. ✖ Activation energy of the molecules
3. ✔ Thermal energy of the molecules
4. ✖ Potential energy of the molecules

Question Number : 96 Question Id : 2839368776 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

_____exploits the differences in aerodynamic properties of the food and the contaminants

Options :

1. ✖ Screening
2. ✖ Abrasion
3. ✔ Aspiration
4. ✖ Dissolution

Question Number : 97 Question Id : 2839368777 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following force is used for the coarse crushing of materials?

Options :

1. ✖ Impact force
2. ✔ Compressive force
3. ✖ Attrition force
4. ✖ Shear force

Question Number : 98 Question Id : 2839368778 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

_____ is the average size of the feed particles divided by the average size of the products particles

Options :

1. ✖ Milling ratio
2. ✖ Breaking ratio
3. ✖ Size ratio
4. ✔ Reduction ratio

Question Number : 99 Question Id : 2839368779 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The process of separating the components of a liquid mixtures through selective evaporation and condensation is called

Options :

1. ✓ Distillation
2. ✗ Crystallization
3. ✗ Sublimation
4. ✗ Fractionation

Question Number : 100 Question Id : 2839368780 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The most commonly used form of mixer for handling low or moderate viscosity liquid is the ----- agitator

Options :

1. ✗ Paddle
2. ✗ Propeller
- 3.

4. ✗ Turbine

Question Number : 101 Question Id : 2839368781 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

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. ✗ Gas chromatography

Question Number : 102 Question Id : 2839368782 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Adulteration of edible oil by 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 : 103 Question Id : 2839368783 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

Black pepper is adulterated by

Options :

1. ✖ Cotton seeds

2. ✔ Papaya seeds

3. ✖ Stones

4. ✖ Charcoal

**Question Number : 104 Question Id : 2839368784 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0**

Correct Marks : 1 Wrong Marks : 0

Phosphatase test is used as an indicator for

Options :

1. ✖ Caramelization

2. ✖ Tyndellization

3. ✖ Centrifugation

4. ✔ Pasteurization

Question Number : 105 Question Id : 2839368785 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The chart used to monitor attributes is

Options :

1. ✖ Range chart

2. ✖ Mean chart

3. ✔ p-chart

4. ✖ Z value

Question Number : 106 Question Id : 2839368786 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The mean of sampling distribution should be

Options :

1. ✖ Less than mean of process distribution
2. ✖ More than mean of process distribution
3. ✔ Equal to mean of process distribution
4. ✖ Two folds to mean of process distribution

Question Number : 107 Question Id : 2839368787 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

CCP in HACCP stands for

Options :

1. ✔ Critical Control Point
2. ✖ Crucial Control Point
3. ✖ Common Control Point
4. ✖ Common critical point

Question Number : 108 Question Id : 2839368788 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following task come under “Maintaining inventory of food processing systems and their environments”.

Options :

1. ✖ Product specifications
2. ✔ Physical systems hazards control
3. ✖ Purchasing requirements
4. ✖ Food Standardization

Question Number : 109 Question Id : 2839368789 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Lacquering of cans helps in:

Options :

1. ✔ Preventing cans from discoloration
2. ✖ Providing cheaper way of coloring the can
3. ✖ Providing mechanical strength
4. ✖ Preventing can from shock during transportation

Question Number : 110 Question Id : 2839368790 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

What is the first step of QA?

Options :

1. ✖ Development of standards
2. ✔ Identification of customer need
3. ✖ Servicing
4. ✖ Material control

Question Number : 111 Question Id : 2839368791 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Agricultural and Processed Food Products Export Development Authority was established by the Government of India in

Options :

1. ✔ December 1985
2. ✖ December 1980
3. ✖ December 1986
4. ✖ January 1980

Question Number : 112 Question Id : 2839368792 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The full form of IUU fishing is

Options :

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

Question Number : 113 Question Id : 2839368793 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

“Standards on Weight and Measurement Act 1976” comes under

Options :

1. ✖ Ministry of Health & Family Welfare
2. ✖ Ministry of Food Processing Industries
3. ✖ Department of Agriculture & Cooperation
4. ✔ Department of Legal Metrology

Question Number : 114 Question Id : 2839368794 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

FSSAI stands for

Options :

1. ✖ Food Safety and Standards Authority of India
2. ✖ Food Safe Security Authorization of India
3. ✖ Food Security and Supply Auditing of India
4. ✔ Food Standards Security Authority of India

Question Number : 115 Question Id : 2839368795 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Food Safety and Standards Authority of India (FSSAI) was formed in the year

Options :

1. ✖ 2009
2. ✖ 2005
3. ✔ 2011
4. ✖ 2000

Question Number : 116 Question Id : 2839368796 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

What is the most important activity in the HACCP System?

Options :

1. ✖ Calibrating Thermometers
2. ✖ Pre-op
3. ✖ Working with inspectors
4. ✔ Monitoring

Question Number : 117 Question Id : 2839368797 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Food Safety and Standards Act, 2006 - passed by Indian Parliament and notified on

Options :

1. ✖ 24th July, 2006
2. ✖ 24th June, 2006
3. ✔ 24th August, 2006
4. ✖ 24th November, 2006

Question Number : 118 Question Id : 2839368798 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The known food allergens are considered a hazard when

Options :

1. ✓ undeclared on a food product label.
2. ✗ sold in interstate commerce.
3. ✗ product is made under the cottage food law.
4. ✗ consumed by a highly susceptible population.

Question Number : 119 Question Id : 2839368799 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

It is a legal requirement for all food businesses to

Options :

1. ✓ Register the premises with the local authority before trading.
2. ✗ Obtain a license to operate from the Food Standards Agency.
3. ✗ Apply for a license from the local magistrates' court.

4. ✖ Book annual inspections with the environmental health authority.

Question Number : 120 Question Id : 2839368800 Question Type : MCQ Option Shuffling : Yes
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time
: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

What does ISO do

Options :

1. ✔ Provides organizations with information about quality management systems
2. ✖ Helps organizations become certified under the international standard
3. ✖ Government responsibilities and tasks in various countries
4. ✖ Monitors the food Safety of consumer foods.