

FOOD SCIENCE

1. The freezing point for pure water is
 - (A) 10°F
 - (B) 28°F
 - (C) 15°F
 - (D) 32°F
2. Large quantities of Phytohaemagglutinin is present in
 - (A) rice
 - (B) egg
 - (C) kidney beans
 - (D) milk
3. Which one of the following Vitamins helps in normal blood clotting?
 - (A) C
 - (B) D
 - (C) A
 - (D) K
4. Sucrose is commonly referred to as
 - (A) salt
 - (B) table sugar
 - (C) carbohydrate
 - (D) glucose
5. Which polysaccharide is commonly added to food products?
 - (A) Water
 - (B) Glucose
 - (C) Salt
 - (D) Starch

6. The temperature employed for deep fat frying is
- (A) 120-200°C
 - (B) 130-140°C
 - (C) 180-220°C
 - (D) 220-280°C
7. Major ingredient of carbonated soft drinks is
- (A) Water
 - (B) Caffeine
 - (C) Corn syrup
 - (D) Flavouring
8. Which of the following acts as a Universal solvent?
- (A) Water
 - (B) Soap
 - (C) Alcohol
 - (D) Aldehyde
9. Which micro mineral is essential for the production of thyroid hormones?
- (A) Calcium
 - (B) Fluorine
 - (C) Iodine
 - (D) Magnesium
10. When food comes in contact with wood smoke, it is contaminated with
- (A) Biacin
 - (B) Chlorodioxin
 - (C) Formalin
 - (D) None of the above
11. BIS stands for
- (A) Board of Indian Standards
 - (B) Bureau of Indian Standards
 - (C) Bureau of International Standards
 - (D) None of the above

12. The botanical name for Kesari Dal is
- (A) *Cajanus cajan*
 - (B) *Cicer arietinum*
 - (C) *Vigna radiate*
 - (D) *Lathyrus sativus*
13. Carbohydrates and proteins provide about calories per gram.
- (A) 5
 - (B) 4
 - (C) 2
 - (D) 6
14. Which among the following is called as 'animal starch'?
- (A) Caramel
 - (B) Cellulose
 - (C) Dextrins
 - (D) Glycogen
15. Stripping solvent off a meal is called
- (A) Toasting
 - (B) Buttering
 - (C) Gamming
 - (D) Milling
16. Mould and Yeast are classified as
- (A) viruses
 - (B) parasites
 - (C) fungi
 - (D) bacteria
17. Vitamin B₂ is also known as
- (A) Thiamine
 - (B) Niacin
 - (C) Riboflavin
 - (D) Folic acid

18. Which of the following sweeteners has the highest glycemic index?
- (A) Maltose
 - (B) Dextrose
 - (C) Maltodextrin
 - (D) Glucose
19. Which type of drying is commonly used for producing milk powder?
- (A) Wet
 - (B) Heat
 - (C) Spray
 - (D) Air
20. Which Vitamin is used most commonly to control enzymatic browning in fruits?
- (A) K
 - (B) B
 - (C) C
 - (D) D
21. A common adulterant for black pepper is:
- (A) Dried papaya seeds
 - (B) Poppy seeds
 - (C) Argimone seeds
 - (D) None of the above
22. Methemoglobinemia is caused due to toxicity.
- (A) Oxalate
 - (B) Phytate
 - (C) Methane
 - (D) Nitrobenzene
23. Which one of the following is a type of mushroom toxicity?
- (A) Ergot
 - (B) Amatoxin
 - (C) Aflatoxin
 - (D) Fusarium

24. Favism is caused due to the lack of enzyme
- (A) Amylase
 - (B) Protease
 - (C) Glucose-6-phosphate dehydrogenase
 - (D) Lipase
25. Tannins interfere with absorption.
- (A) Sodium
 - (B) Potassium
 - (C) Magnesium
 - (D) Iron
26. What is the expansion for HACCP?
- (A) Hazard Analysis and Critical Control Point
 - (B) Health Assessment and Critical Control Point
 - (C) Health Analysis and Committee for Critical Control Point
 - (D) None of the above
27. AGMARK refers to
- (A) Agricultural Marketing
 - (B) Agricultural Trading
 - (C) Agricultural Testing
 - (D) None of the above
28. Which of the following is a fish poisoning?
- (A) Patulin
 - (B) Citrinin
 - (C) Ciguatera
 - (D) Fusarium
29. GMO Stands for
- (A) Genetically Modified Organism
 - (B) Genetically Manufactured Oranges
 - (C) Gross Moldy Oranges
 - (D) Genetically Malfunctioning Organism

30. Codex Alimentarius Commission is an inter-governmental joint commission of
- (A) ICMR and NIN
 - (B) UNICEF and UNESCO
 - (C) FAO and WHO
 - (D) UNICEF and FAO
31. A more prominent chalaza indicates a egg.
- (A) staler
 - (B) healthier
 - (C) fresher
 - (D) rounder
32. One of the most common physical tests performed on fats is the determination of its
- (A) Boiling point
 - (B) Cooling point
 - (C) Melting point
 - (D) Separating point
33. Candies such as rock candy, fondant and fudges are made from sugars.
- (A) Crystalline
 - (B) Non-crystalline
 - (C) Brown
 - (D) Sweet
34. Monoglycerides and diglycerides are used in a variety of foods as
- (A) Emulsifiers
 - (B) Flavor
 - (C) Calories
 - (D) Color
35. Each gram of fat contains kcal.
- (A) 8
 - (B) 9
 - (C) 7
 - (D) 6

36. The most widely known by-product of Corn is
- (A) Glue
 - (B) Ethanol
 - (C) Paint
 - (D) Lotion
37. What happens when Fresh egg is placed in water?
- (A) Floats
 - (B) Sinks
 - (C) Breaks
 - (D) None of the above
38. The sharp odor of fish is due to
- (A) Trimethylamine
 - (B) Sulphur-di-oxide
 - (C) Ethyl chloride
 - (D) Methyl alcohol
39. Urea is added to milk to
- (A) improve taste
 - (B) Improve flavor
 - (C) Increase shelf-life
 - (D) Increase nutritive value
40. FSSAI indicates
- (A) Food Safety and Standards Authority of India
 - (B) Food Science and Standardization Authority of India
 - (C) Food Science and Safety Association of India
 - (D) None of the above
41. Botulism is caused by
- (A) Clostridium species
 - (B) Salmonella species
 - (C) Streptococcal species
 - (D) None of the above

42. Bulging or swelling of cans in canned foods indicates contamination with
- (A) Salmonella species
 - (B) Streptococcus species
 - (C) Clostridium Botulinum
 - (D) None of the above
43. Fresh meat should be
- (A) Bright red in colour
 - (B) Pink in colour
 - (C) Pale
 - (D) None of the above
44. Organoleptic evaluation is the other name for
- (A) Objective evaluation
 - (B) Sensory evaluation
 - (C) Physiologic evaluation
 - (D) None of the above
45. Which part of the fish is cut lengthwise along one side parallel to the backbone?
- (A) Steaks
 - (B) Nuggets
 - (C) Fillets
 - (D) Sticks
46. Gliadin is soluble in
- (A) Salt
 - (B) Alcohol
 - (C) Dilute acid and alkali
 - (D) Sugar
47. Which of the following is a rapid pre-cooling method?
- (A) Forced air Cooling
 - (B) Hydro Cooling
 - (C) Vacuum Cooling
 - (D) Evaporative Cooling

48. As the number of carbon atoms in a chain of fatty acid increases
- (A) the boiling point will be higher
 - (B) the boiling point will be lesser
 - (C) the melting point will be higher
 - (D) the melting point will be lower
49. Nature of Gliadin is
- (A) Viscous
 - (B) Elastic
 - (C) Extensive
 - (D) Tough
50. Which chemical is used for controlling sprouting of onion in storage?
- (A) Maleic Hydrazide
 - (B) Ethylene
 - (C) Gallic acid
 - (D) Ascorbic acid
51. Carnauba wax is an example for
- (A) Liquid wax
 - (B) Soft wax
 - (C) Hard wax
 - (D) Archaeobacterial wax
52. The number of OH groups in fats can be expressed as
- (A) Polenske number
 - (B) Reichert-Meissil number
 - (C) Acetyl number
 - (D) Iodine number
53. The degree of unsaturation of lipid can be measured as
- (A) Saponification number
 - (B) Iodine number
 - (C) Polenske number
 - (D) Reichert-Meissil Number

54. Naturally occurring fats are
- (A) L-types
 - (B) D-types
 - (C) An equi-molar mixture of L and D types
 - (D) Symmetric
55. Tomato fruits for canning are harvested at:
- (A) Mature green stage
 - (B) Red ripe stage
 - (C) Immature green stage
 - (D) Half-ripe/pink stage
56. Which of the following amino acids will be absent in α (alpha) helix structure of protein?
- (A) Methionine
 - (B) Alanine
 - (C) Glutamic acid
 - (D) Proline
57. Benzoic Acid is most effective against
- (A) Mould
 - (B) Yeast
 - (C) Bacteria
 - (D) Virus
58. What is the molecular formula of sucrose?
- (A) $C_{12}H_{22}O_{11}$
 - (B) $C_{10}H_{20}O_{10}$
 - (C) $C_6H_{12}O_6$
 - (D) $C_{12}H_{20}O_{11}$

59. Saponification number is the number of milligrams of KOH required to saponify 1 g fat. Which of the following statement is true about saponification number?
- (A) The shorter the chain length of fatty acids, the higher will be the saponification number
 - (B) The shorter the chain length of fatty acids, the lower will be the saponification number
 - (C) The higher the chain saturation of fatty acids, the lower will be the saponification number
 - (D) The lower the chain saturation of fatty acids, the higher will be the saponification number
60. The enzyme abundantly distributed in adipocytes and germinating seeds is
- (A) Protease
 - (B) Lipase
 - (C) Cellulase
 - (D) Nuclease
61. Rancidity of lipids in lipid-rich food stuffs is due to:
- (A) Hydrogenation of unsaturated fatty acids
 - (B) Reduction of fatty acids
 - (C) Oxidation of fatty acids
 - (D) Dehydrogenation of saturated fatty acids
62. Vitamin C, Vitamin E, BHA, BHT, and sulfites are all
- (A) Flavour enhancers
 - (B) Antimicrobial agents
 - (C) Additives
 - (D) Antioxidants
63. Which is the precursor of Ethylene?
- (A) Tryptophan
 - (B) Methionine
 - (C) ABA
 - (D) IAA

64. Among the 20 standard protein coding amino acids, which one occurs least in proteins?
- (A) Glycine
 - (B) Alanine
 - (C) Tryptophan
 - (D) Methionine
65. Double toned milk contains% MF and% MSNF.
- (A) 1.5, 9.0
 - (B) 3.5, 8.5
 - (C) 3.0, 8.5
 - (D) 4.5, 8.5
66. Gluten is viscous and elastic in nature and is a combination of
- (A) Gliadin and Glutenin
 - (B) Glutenin and Globulin
 - (C) Albumin and Globulin
 - (D) Globulin and Gliadin
67. Histones are rich in
- (A) Lysine and Arginine
 - (B) Arginine and Histidine
 - (C) Histidine and Lysine
 - (D) Histidine and Glycine
68. Spinach is rich in
- (A) Vitamin A
 - (B) Vitamin B
 - (C) Vitamin C
 - (D) Vitamin E
69. Bacteria prefer to use the codon CGA instead of AGA to code for Arginine. This is an example for
- (A) Second genetic code
 - (B) Nullomers
 - (C) Transcriptional decoding
 - (D) Allomers

70. Which bean is used for the extraction of Guar gum?
- (A) Broad bean
 - (B) Cluster bean
 - (C) French bean
 - (D) Hyacinth bean
71. Red Chillies are rich source of
- (A) Vitamin A
 - (B) Vitamin C
 - (C) Vitamin A and C
 - (D) Vitamin E
72. The amino acid commonly used as an ingredient in the buffers of SDS PAGE, is
- (A) Aspartic acid
 - (B) Glutamic acid
 - (C) Glycine
 - (D) Aspartic acid and Lysine together
73. Which one of the following is a Climacteric type of fruit?
- (A) Banana
 - (B) Citrus
 - (C) Litchi
 - (D) Grape
74. An aldo hexose will have stereoisomers.
- (A) 8
 - (B) 10
 - (C) 14
 - (D) 16
75. The term "three quarterful or full three quarter" is used to denote fruit maturity in which of the following crops?
- (A) Banana
 - (B) Mango
 - (C) Tomato
 - (D) Pineapple

76. Vacuum cooling is most suitable for:
- (A) Fruits
 - (B) Tubers
 - (C) Leafy vegetables
 - (D) None of the above
77. Maltose is a disaccharide of
- (A) Glucose and galactose
 - (B) Glucose and glucose
 - (C) Glucose and lactose
 - (D) Fructose and lactose
78. Bitterness in Citrus juice is due to
- (A) Sugar
 - (B) Acid
 - (C) Limonin
 - (D) Vitamins
79. Bitterness in Peach is due to
- (A) Sugar
 - (B) Malic acid
 - (C) Hydrocyanin
 - (D) Prunasin acid
80. Storage of fruits and vegetables, where the gas composition is changed from that of normal atmosphere and a precise control is maintained over the atmospheric composition during storage period, is known as:
- (A) Controlled Atmospheric (CA) storage
 - (B) Modified Atmospheric (MA) storage
 - (C) Cold storage
 - (D) Hypobaric storage
81. Which of the following is an alpha lactone?
- (A) Vitamin C
 - (B) Vitamin D
 - (C) Vitamin A
 - (D) Vitamin K

82. Vitamin which is not found in Fruits and Vegetables is
- (A) Vitamin A
 - (B) Vitamin B₁
 - (C) Vitamin B₆
 - (D) Vitamin B₁₂
83. Which of the following is a ketotetrose?
- (A) Erythrulose
 - (B) Xylulose
 - (C) Sorbose
 - (D) Psicose
84. During controlled atmospheric storage composition, which of the following set of gases is controlled?
- (A) CO₂, O₂, N₂
 - (B) C₂H₄, N₂, O₂
 - (C) CO₂, CH₄, O₂
 - (D) None of the above
85. Which of the following sugars gives a positive result with Seliwanoff test?
- (A) Sucrose
 - (B) Glucose
 - (C) Galactose
 - (D) Mannose
86. The pH at which fruits and vegetables are divided as acidic and non-acidic for thermal processing is
- (A) 4.5
 - (B) 5.5
 - (C) 6.5
 - (D) 7.5
87. Select the odd one from the following
- (A) Xylulose
 - (B) Dihydroxyacetone
 - (C) Glyceraldehyde
 - (D) Ribulose

88. Calliper grade is the maturity measurement for:

- (A) Apple
- (B) Mango
- (C) Banana
- (D) Pineapple

89. In pre-cooling, water is mostly removed by:

- (A) Convection
- (B) Conduction
- (C) Radiation
- (D) None of the above

90. Honey is adulterated using

- (A) Fat
- (B) Molasses
- (C) Juice concentrate
- (D) Corn flour

91. What is the maturity index for Avocado?

- (A) Sugar content
- (B) Acid content
- (C) TSS
- (D) Oil content

92. Lye peeling is done at a temperature of

- (A) 75°C
- (B) 84°C
- (C) 93°C
- (D) 105°C

93. Cinnamon is adulterated with

- (A) Bombax bark
- (B) Soil
- (C) Cassia bark
- (D) Dried leaves

94. As fruits mature, the specific gravity will
- (A) increase
 - (B) decrease
 - (C) remain constant
 - (D) fluctuate
95. In Onion, pink colour is due to
- (A) Anthocyanin
 - (B) Carotene
 - (C) Xanthophyll
 - (D) Quercitin
96. Glutenin is soluble in
- (A) Salt
 - (B) Alcohol
 - (C) Dilute acid and alkali
 - (D) Sugar
97. Which of the following bacteria can grow in alkaline pH?
- (A) *Lactobacilli*
 - (B) *Vibrio cholera*
 - (C) *Salmonella*
 - (D) *Staphylococcus*
98. Guava fruit is botanically known as a
- (A) Drupe
 - (B) Sorosis
 - (C) Berry
 - (D) Pome
99. The microbial cause of spoilage of honey is
- (A) *Zygosaccharomyces*
 - (B) *Azotobacter*
 - (C) *Fusarium*
 - (D) *Candida*

100. Which of the following microorganisms is commonly known as 'Pink Bread Mould'?

- (A) *Neurospora*
- (B) *Aspergillus*
- (C) *Mucor*
- (D) *Rhizopus*

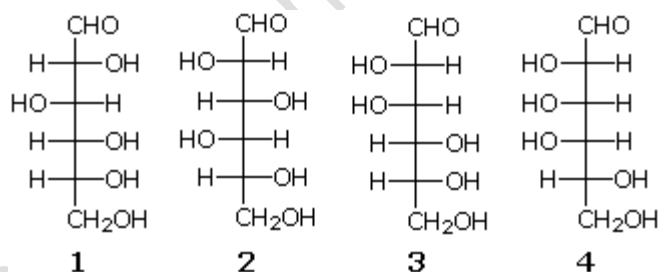
101. What is the threshold level of ethylene in fruits and vegetables?

- (A) 0.01 $\mu\text{L/L}$
- (B) 0.02 $\mu\text{L/L}$
- (C) 0.03 $\mu\text{L/L}$
- (D) 0.04 $\mu\text{L/L}$

102. Which statement about the pyranose form of mannose is not correct?

- (A) it exists as two anomeric stereoisomers
- (B) it reacts with Tollens' reagent to give a silver mirror. (i.e. it is a reducing sugar)
- (C) reaction with excess CH_3I and AgOH gives a non-reducing penta-O-methyl derivative
- (D) it resists reduction with aqueous sodium borohydride

103. Which two of the following aldohexoses give the same osazone derivative?



- (A) 1 and 4
- (B) 1 and 3
- (C) 2 and 3
- (D) 3 and 4

104. MSG is used as

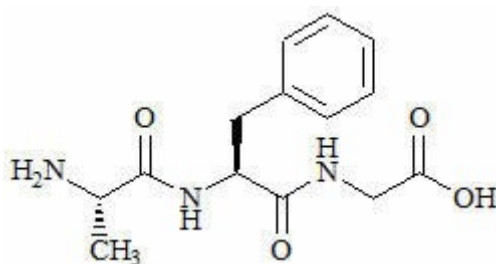
- (A) colour enhancer
- (B) thickening agent
- (C) flavour enhancer
- (D) emulsifier

105. Which of the following methods selectively cleaves a peptide at methionine residues?
- (A) trypsin digestion
 - (B) cyanogen bromide
 - (C) chymotrypsin digestion
 - (D) Edman degradation
106. What is invert sugar, and why is it so named?
- (A) The sugar mixture from hydrolysis of sucrose; fructose is isomerized to glucose
 - (B) The sugar mixture from hydrolysis of sucrose; the optical rotation changes from (+) to (-)
 - (C) The Sugar mixture from hydrolysis of starch; α -glycosidic bonds are changed to β -glycosidic bonds
 - (D) The sugar mixture from hydrolysis of starch; glucose is isomerized to fructose
107. HIC is
- (A) Hydrophilic Interaction Chromatography
 - (B) Hydrophilic Intermediate Chromatography
 - (C) Hydrophobic Interaction Chromatography
 - (D) Hydrophobic Intermediate Chromatography
108. The amino acid cysteine often forms a disulfide bond with another nearby cysteine. This reaction is best classified as
- (A) An addition
 - (B) A substitution
 - (C) An oxidation
 - (D) A reduction
109. Which of the following statements most correctly defines the isoelectric point?
- (A) The pH at which all molecular species are ionized and that carry the same charge
 - (B) The pH at which all molecular species are neutral and uncharged
 - (C) The pH at which half the molecular species are ionized (charged) and the other half unionized
 - (D) The pH at which negatively and positively charged molecular species are present in equal concentration

110. Which of the following is a general characteristic of those natural products classified as lipids?
- (A) They are generally insoluble in water and soluble in organic solvents
 - (B) They are generally soluble in water and insoluble in organic solvents
 - (C) They have the common structural feature of two or more fused carbon rings
 - (D) They generally have a high weight proportion of oxygen (> 40%)
111. The Michaelis-Menton equation relates the rate of an enzyme-catalysed reaction to which of the following?
- (A) Substrate concentration
 - (B) Product concentration
 - (C) Activation energy
 - (D) Inhibitor concentration
112. Which of the following statements is untrue about protein secondary structure?
- (A) The alpha helix, beta pleated sheet and beta turns are examples of protein secondary structure
 - (B) The ability of peptide bonds to form intramolecular hydrogen bonds is important to secondary structure
 - (C) The steric influence of amino acid residues is important to secondary structure
 - (D) The hydrophilic/hydrophobic character of amino acid residues is important to secondary structure
113. The enzyme enterokinase helps in the conversion of
- (A) Caseinogens into casein
 - (B) Trypsinogen into trypsin
 - (C) Pepsinogen into pepsin
 - (D) Proteins into polypeptides
114. The formation of cystine occurs at
- (A) Endoplasmic Reticulum
 - (B) Golgi apparatus
 - (C) Cytosol
 - (D) Mitochondria

115. The device that helps to detect the odour and flavour of a food sample is
- (A) electronic nose
 - (B) electronic detector
 - (C) electronic analyser
 - (D) electronic odour separator
116. Which of the following statements is false with respect to an enzyme's ability to catalyse a reaction?
- (A) An enzyme provides a reaction surface and a suitable environment for the reaction to take place.
 - (B) An enzyme binds reactants such that they are positioned correctly and can attain their transition-state configurations.
 - (C) An enzyme allows the reaction to go through a less stable transition state than would normally be the case.
 - (D) An enzyme can weaken bonds in reactants through the binding process.
117. Which of the following is a group of proteolytic enzymes?
- (A) Bromelin and Papain
 - (B) Cellulase and Myrosinase
 - (C) Maltase and Diastase
 - (D) Phosphatase and Chlorophyllase
118. Histidine is degraded to α -ketoglutarate and is described as a
- (A) Gluco amino acid
 - (B) Glucogenic amino acid
 - (C) Ketogenic amino acid
 - (D) Keto-gluco acid

119. Identify the correct name of the following peptide.



- (A) L-alanyl-L-phenylalanyl-glycine
 - (B) glycyl-L-phenylalanyl-L-alanine
 - (C) L-phenylalanyl-L-alanyl-glycine
 - (D) L-alanyl-glycyl-L-phenylalanine
120. Identify the strongest form of intermolecular bonding that could be formed involving the residue of the amino acid, serine.
- (A) Ionic bond
 - (B) Hydrogen bond
 - (C) van der Waals interactions
 - (D) None of the above
121. Which of the following statements is incorrect regarding transport proteins?
- (A) They are present in cell membranes
 - (B) They serve to carry polar molecules across the hydrophobic cell membranes
 - (C) They are required to transport amino acids across cell membranes
 - (D) They are required to transport hydrophobic steroids across cell membranes
122. Beta-oxidation of fatty acids takes place at
- (A) Peroxisomes
 - (B) Mitochondria
 - (C) Mitochondria and Peroxisomes
 - (D) Mitochondria, Peroxisomes and ER
123. 'Solidity' is the maturity index for
- (A) Root vegetables
 - (B) Seed vegetables
 - (C) Leafy vegetables
 - (D) Cucurbits

124. Cider is the product obtained from
- (A) Fermentation of Plum
 - (B) Fermentation of Peach
 - (C) Fermentation of Apple
 - (D) Fermentation of Rice
125. Bony armor fishes are
- (A) Placoderms
 - (B) Ostracoderms
 - (C) Elasmobranchs
 - (D) None of the above
126. Which of the following fishes are viviparous?
- (A) Chimeras
 - (B) Sharks
 - (C) Lamprey
 - (D) Salmon
127. Elasmobranchs remove Sodium Chloride through:
- (A) Gills
 - (B) Rectal glands
 - (C) Liver
 - (D) Kidney
128. How many chambers are there in the heart of fishes?
- (A) 1
 - (B) 3
 - (C) 4
 - (D) 2
129. Fishes that live in stagnant water are
- (A) Protopterus
 - (B) Lepidosiren
 - (C) Noceratodus
 - (D) Sturteons

130. Placoid scales are present in
- (A) Hag fishes
 - (B) Lamprey
 - (C) Salmons
 - (D) Sharks
131. Which among the following are cartilaginous fishes?
- (A) Osteichthyes
 - (B) Chondrichthyes
 - (C) Acanthodians
 - (D) Placoderms
132. Which one of the following is a true fish?
- (A) Cattle fish
 - (B) Star fish
 - (C) Jelly fish
 - (D) Dog fish
133. Migration of fishes from fresh water to marine water for reproduction is known as
- (A) Catadromonous
 - (B) Potamodromous
 - (C) Amphidromous
 - (D) Anadromous
134. Dorsal fin erosion in fishes is due to the deficiency of
- (A) Leucine
 - (B) Histidine
 - (C) Lysine
 - (D) Tryptophan
135. Beche-de-Mere is obtained from
- (A) Sea cucumber
 - (B) Seafen
 - (C) Sea lily
 - (D) Sea turtle

136. The Indian edible oyster is
- (A) *Crassostrea madrasensis*
 - (B) *Vanma litterata*
 - (C) *Sepia aculeate*
 - (D) *Perna viridis*
137. The chemical which is used to induce triploids in fishes
- (A) Calcium oxide
 - (B) Hydrochloric acid
 - (C) Sulphuric acid
 - (D) Nitrous oxide
138. Sea weeds are rich sources of
- (A) Protein
 - (B) Fat
 - (C) Carbohydrate
 - (D) Iodine
139. Biodrum refers to
- (A) Weeder
 - (B) Cutter
 - (C) Biofilter
 - (D) Ozonizer
140. Lordosis and scoliosis are due to the deficiency of
- (A) Vitamin C
 - (B) Vitamin A
 - (C) Vitamin B complex
 - (D) Vitamin D
141. Seaweed, Nymphaea produces
- (A) Agar
 - (B) Caragenen
 - (C) Biotoxin
 - (D) Alginic acid

142. The national fish of India is
- (A) *Lebeo rohita*
 - (B) *Clarias batrachus*
 - (C) *Catla catla*
 - (D) *Rostrelliger kauagurta*
143. 'Induced breeding technique' is used in
- (A) Marine fishery
 - (B) Capture fishery
 - (C) Inland fishery
 - (D) Culture fishery
144. Smoking is used as a technique of
- (A) Mushroom cultivation
 - (B) Pulses cultivation
 - (C) Pickle preservation
 - (D) Fish preservation
145. Identify the edible freshwater telcost
- (A) *Catla catla*
 - (B) Rays and Skates
 - (C) *Hilsa ilisha*
 - (D) Sharks
146. The larva of lamprey is
- (A) Tonaria
 - (B) Tadpole
 - (C) Trochophore
 - (D) Ammocoete
147. Which of the following fishes show aestivation?
- (A) *Lepidosiren*
 - (B) *Protopterus*
 - (C) *Neoceratodus*
 - (D) None of the above

148. Expand AFD

- (A) Accelerated Fish Drying
- (B) Accelerated Frequency Drying
- (C) Accelerated Force Drying
- (D) Accelerated Freeze Drying

149. Phosphatase test is used in the analysis of

- (A) milk
- (B) tea
- (C) water
- (D) coffee

150. What is the reason for blanching vegetables prior to freezing?

- (A) To denature enzymes
- (B) To prevent microbial activity
- (C) To improve texture
- (D) To maintain colour

ANSWER KEY**Subject Name: 618 FOOD SCIENCE**

SI No.	Key	SI No.	Key	SI No.	Key	SI No.	Key	SI No.	Key
1	D	31	C	61	C	91	D	121	D
2	C	32	C	62	D	92	C	122	B
3	D	33	A	63	B	93	C	123	C
4	B	34	A	64	C	94	A	124	C
5	D	35	B	65	A	95	D	125	B
6	C	36	B	66	A	96	C	126	B
7	A	37	B	67	A	97	B	127	B
8	A	38	A	68	C	98	C	128	D
9	C	39	C	69	B	99	A	129	C
10	B	40	A	70	B	100	A	130	D
11	B	41	A	71	C	101	A	131	B
12	D	42	C	72	C	102	D	132	D
13	B	43	A	73	A	103	B	133	D
14	D	44	B	74	D	104	C	134	D
15	A	45	C	75	A	105	B	135	C
16	C	46	B	76	C	106	B	136	A
17	C	47	B	77	B	107	C	137	A
18	C	48	C	78	C	108	C	138	C
19	C	49	A	79	D	109	D	139	A
20	C	50	A	80	A	110	A	140	A
21	A	51	C	81	A	111	A	141	D
22	D	52	C	82	D	112	D	142	D
23	B	53	B	83	A	113	B	143	D
24	C	54	A	84	A	114	A	144	D
25	D	55	B	85	A	115	A	145	A
26	A	56	D	86	A	116	C	146	D
27	A	57	B	87	C	117	A	147	A
28	C	58	A	88	C	118	B	148	D
29	A	59	A	89	B	119	A	149	A
30	C	60	B	90	B	120	B	150	A