

# Question Paper Preview

Subject Name: Food Technology

Display Number Panel: Yes  
Group All Questions: No

Question Number : 1 Question Id : 7621614561 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

If  $A = \frac{1}{3} \begin{bmatrix} 1 & 2 & 2 \\ 2 & 1 & a \\ -2 & b & -1 \end{bmatrix}$  and  $AA^T = I_3$ , Where  $A^T$  is the transposed matrix of A and  $I_3$  is the identity matrix of order 3, then the values of a and b are -----

Options :

1.  $a = -2$  and  $b = 2$
2.  $a = 2$  and  $b = -2$
3.  $a = -2$  and  $b = -2$
4.  $a = 2$  and  $b = 2$

Question Number : 2 Question Id : 7621614562 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The Eigen values of  $A = \begin{bmatrix} 4 & 1 - 3i \\ 1 + 3i & 7 \end{bmatrix}$  are ---

Options :

1.  $-3i$  and  $3i$
2. 2 and 7
3. 2 and 9
4.  $4i$  and  $7i$

Question Number : 3 Question Id : 7621614563 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

If  $u = x y^2 + x^2 y$ , where  $x = at^2$  and  $y = 2at$  then  $\frac{du}{dt} =$

Options :

1.  $2a^3 t^3 (8 - 5t)$

2.  $2a^3t^2(8+5t)$

3.  $2a^2t^3(8+5t)$

4.  $2a^3t^3(8+5t)$

Question Number : 4 Question Id : 7621614564 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The value of  $\lim_{x \rightarrow 0} \frac{\log(1+x^3)}{\sin^3 x} =$

Options :

1. -1

2. 1

3. 0 (zero)

4.  $\infty$

Question Number : 5 Question Id : 7621614565 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The general solution of  $(D^2 - 3D + 2)y = 0$ , given  $y = 0$  when  $x = 0$  and  $\frac{dy}{dx} = 0$

Options :

1.  $y = c_1e^x + c_2e^{2x}$

2.  $y = c_1e^x + c_2e^{2x} + 2$

3.  $y = 0$

4.  $y = 1$

Question Number : 6 Question Id : 7621614566 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Laplace Transform of  $e^{-2t} \sin 4t$  is

Options :

1.  $\frac{1}{s^2+4s+20}$

2.  $\frac{4}{s^2+4s+20}$

3.  $\frac{4}{s^2+4s+4}$

4.  $\frac{4}{s^2+2s+4}$

Question Number : 7 Question Id : 7621614567 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The solution of the partial differential equation  $p e^y = q e^x$  where  $p = \frac{\partial z}{\partial x}$ ,  $q = \frac{\partial z}{\partial y}$  is ---

Options :

1.  $Z = a e^x + b e^y + b$
2.  $Z = e^{ax} - e^{ay} + b$
3.  $Z = a e^x - e^y + b$
4.  $Z = a(e^x + e^y) + b$

Question Number : 8 Question Id : 7621614568 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The Fourier sine transform of  $f(x) = \frac{1}{x}$ , where  $x > 0$  is

Options :

1.  $\sqrt{\frac{\pi}{2}}$
2.  $\frac{\sqrt{\pi}}{2}$
3.  $\frac{\pi}{2}$
4.  $\frac{2}{\sqrt{\pi}}$

Question Number : 9 Question Id : 7621614569 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The solution of  $y - x \frac{dy}{dx} = e \frac{dy}{dx}$  is

Options :

1.  $y = c x$
2.  $y = c x + e^c$
3.  $y = c + 2 x e^c$
4.  $y = c + x e^c$

Question Number : 10 Question Id : 7621614570 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

If the Arithmetic mean of two quantities is 25 and their Geometric mean is 15, then their Harmonic mean is

Options :

1.  $\frac{3}{5}$

- 5
2. 3
3.  $\frac{1}{9}$
4. 9

Display Number Panel: Yes  
Group All Questions: No

Question Number : 11 Question Id : 7621614571 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Complex lipids on hydrolysis yield how many compounds ?

Options :

1. one
2. two or more
3. three or more
4. zero

Question Number : 12 Question Id : 7621614572 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Based on the iodine value which of the following oil is best for human nutrition?

Options :

1. Palm oil
2. Olive oil
3. Groundnut oil
4. Cotton Seed oil

Question Number : 13 Question Id : 7621614573 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The proteins that occur in the tissues, whether within the cells or in the fluids of living plants and animals are called \_\_\_\_\_ proteins

Options :

1. Denatured
2. Globular
3. Fibrous
4. Native

Question Number : 14 Question Id : 7621614574 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

\_\_\_\_\_ is a chemical process that adds hydrogen atoms to the available double bonds in the vegetable oil

Options :

1. Rancidity
2. Hydrogenation
3. Homogenization
4. Refining

Question Number : 15 Question Id : 7621614575 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following is known as animal starch?

Options :

1. Sucrose
2. Pectin
3. Levulose
4. Glycogen

Question Number : 16 Question Id : 7621614576 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following is a good source of invert sugar?

Options :

1. Potato
2. Honey
3. Apple
4. Banana

Question Number : 17 Question Id : 7621614577 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Gum acacia is also known as

Options :

1. Guar Gum
2. Gum tragacanth
3. Gum arabic
4. Xanthan gum

Question Number : 18 Question Id : 7621614578 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

If both Magnesium ion and phytol chain are removed from chlorophyll, the compound formed is

Options :

1. pheophytin
2. pheophorbide
3. chlorophyllide
4. pyrophorbide

Question Number : 19 Question Id : 7621614579 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The product of Enzymic browning is

Options :

1. melanin
2. melanoidins
3. caramel
4. ketones

Question Number : 20 Question Id : 7621614580 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following is Calcium bioavailability enhancer?

Options :

1. Lactose
2. Vitamin A
3. Riboflavin
4. Sodium

Question Number : 21 Question Id : 7621614581 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Body can synthesize

Options :

1. Methionine
2. Phenylalanine
3. Valine
4. Leucine

Question Number : 22 Question Id : 7621614582 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Vitamin K<sub>3</sub> is also called

Options :

1. phylloquinone
2. Menaquinone
3. Nathoquinone

4. Menadione

Question Number : 23 Question Id : 7621614583 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Chelosis, angular stomatitis are the deficiency symptoms due to lack of

Options :

1. Choline
2. Vitamin B<sub>12</sub>
3. Vitamin B<sub>2</sub>
4. Vitamin B<sub>1</sub>

Question Number : 24 Question Id : 7621614584 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Toad's skin is caused due to the deficiency of

Options :

1. Vitamin
2. Mineral
3. Protein
4. Essential fatty acids

Question Number : 25 Question Id : 7621614585 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Biotin is made unavailable by

Options :

1. Niacytin
2. Gossypol
3. Avidin
4. Raffinose

Question Number : 26 Question Id : 7621614586 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

\_\_\_\_\_ occurs when calcium in blood drops below critical level

Options :

1. Osteomalacia
2. Tetany
3. Anaemia
4. Glossitis

Question Number : 27 Question Id : 7621614587 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Amla, Guava, citrus fruits, papaya and apples contain pectin as \_\_\_\_\_ fiber

Options :

1. Insoluble
2. Soluble
3. Crude
4. Cellulose

Question Number : 28 Question Id : 7621614588 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Persons engaged in hard physical work need more \_\_\_\_\_ than those engaged in sedentary work.

Options :

1. Calories and B-Vitamins
2. Calories
3. B-Vitamins
4. Fluorine

Question Number : 29 Question Id : 7621614589 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

In which condition the hemoglobin of the blood is lower than normal?

Options :

1. Anorexia
2. Anaemia
3. Aphagia
4. Polyurea

Question Number : 30 Question Id : 7621614590 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

When the food contains bacteria or other microbes which infect the body after it is eaten, it is known as

Options :

1. Food infection
2. Food intoxication
3. Food poisoning
4. Food spoilage

Question Number : 31 Question Id : 7621614591 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Ropiness in bread is caused due to

Options :

1. Bacillus subtilis

2. *Shigella* sp
3. *Aspergillus niger*
4. *Fusarium* species

Question Number : 32 Question Id : 7621614592 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which variety of *Saccharomyces cerevisiae* is used in beer making?

Options :

1. *mesentricus*
2. *ellipsodeus*
3. *vermiformis*
4. *carlsbergensis*

Question Number : 33 Question Id : 7621614593 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Blue mold rot in fruits and vegetables is caused by

Options :

1. *Pseudomonas*
2. *Serratia*
3. *Penicillium digitam*
4. *Botrytis Cinerea*

Question Number : 34 Question Id : 7621614594 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

What is an indicator for fecal contamination of water?

Options :

1. *Clostridium botulinum*
2. *Escherichia coli*
3. *Salmonella*
4. *Shigella dysenteriae*

Question Number : 35 Question Id : 7621614595 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The organism involved in the fermentation of Tempeh

Options :

1. *Bacillus* sp
2. *Aspergillus oryzae*
3. *Aspergillus niger*
4. *Serratia* sp

Question Number : 36 Question Id : 7621614596 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Sauerkraut is

Options :

1. acid cabbage
2. acid okra
3. acid cucumber
4. acid capsicum

Question Number : 37 Question Id : 7621614597 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

\_\_\_\_\_ spoilage organism is responsible for yellow milk

Options :

1. Pseudomonas syncyanea
2. Pseudomonas synxantha
3. Serratia
4. Pseudomonas putrefaciens

Question Number : 38 Question Id : 7621614598 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

\_\_\_\_\_ is a whisky distilled from a fermented mash containing not less than 51 percent corn.

Options :

1. Feni
2. Bourbon
3. Vodka
4. Rum

Question Number : 39 Question Id : 7621614599 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Most commonly occurred bacteria in poultry meat and eggs is

Options :

1. Salmonella
2. Clostridium
3. Bacillus
4. Pseudomonas

Question Number : 40 Question Id : 7621614600 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Direct microscopic count has which of the following defects ?

Options :

1. Rapid Count only
2. Count of both dead and live cells
3. Count of live cells only
4. Count of dead cells only

Question Number : 41 Question Id : 7621614601 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

According to FSSAI, the degree of milling of rice is fixed at

Options :

1. 4 – 5 percent
2. 1 – 2 percent
3. 3 – 8 percent
4. 4 – 10 percent

Question Number : 42 Question Id : 7621614602 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Decolorizer used in Gram staining is

Options :

1. water
2. alcohol
3. benzene
4. acetone

Question Number : 43 Question Id : 7621614603 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The dye used in dye reduction test is \_\_\_\_\_

Options :

1. saffranin
2. lacto phenol blue
3. crystal violet
4. methylene blue

Question Number : 44 Question Id : 7621614604 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Most heat resistant spore is

Options :

1. Staphylococcus aureus
2. Clostridium botulinum
3. Cl. sporogenes

4. *Bacillus stearothermophilus*

Question Number : 45 Question Id : 7621614605 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following yeasts is responsible for spoilage of honey ?

Options :

1. *Zygosaccharomyces richteri*
2. *Saccharomyces cerevisiae*
3. *Pediococcus cerevisiae*
4. *Torulopsis*

Question Number : 46 Question Id : 7621614606 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Softness of pickles is due to

Options :

1. *Penicillium*
2. *Bacillus*
3. *Lactobacillus*
4. *Pseudomonas*

Question Number : 47 Question Id : 7621614607 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Black spot on the surface of meat is due to

Options :

1. *Penicillium*
2. *Sporotricum*
3. *Thamnidium*
4. *Cladosporium*

Question Number : 48 Question Id : 7621614608 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Ropiness of milk which is observed throughout milk is caused by

Options :

1. *Alcaligenes viscolactis*
2. *Enterobacter aerogenes*
3. *Callus cereus*
4. *Pseudomonas fluorescens*

Question Number : 49 Question Id : 7621614609 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

\_\_\_\_\_ is a phenomenon of equilibrium moisture characteristics of cereal grains, reached by adsorption / sorption or desorption of the moisture.

Options :

1. Hysteresis
2. Isotherm
3. Relative humidity
4. Water activity

Question Number : 50 Question Id : 7621614610 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Drying of the wet solids in a suspended or fluidized state is called as

Options :

1. Tray drying only
2. Fluidized bed drying only
3. Pneumatic drying only
4. Pneumatic & fluidized bed drying

Question Number : 51 Question Id : 7621614611 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Durum wheat is suitable for preparation of

Options :

1. Pasta only
2. Biscuits & cakes
3. Cakes only
4. Bread only

Question Number : 52 Question Id : 7621614612 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Winterized oil is also called as

Options :

1. Refined oil
2. Vegetable oil
3. Salad oil
4. double refined oil

Question Number : 53 Question Id : 7621614613 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following pulses is most difficult to dehusk?

Options :

1. Bengal gram
2. Lentil
3. Arhar

4. Peas

Question Number : 54 Question Id : 7621614614 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The machine used for removal of last patches of husk and for giving a better polish to finished dhal is known as

Options :

1. gota machine
2. disc sheller
3. buffing machine
4. frame press

Question Number : 55 Question Id : 7621614615 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The CFTRI method of pulse milling involves conditioning of pulses by

Options :

1. hot air at 120<sup>0</sup> C
2. mixing with chemicals
3. mixing with red earth
4. disc sheller

Question Number : 56 Question Id : 7621614616 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The total processing time for wet milling of tur is usually

Options :

1. 2 days
2. 5-7 days
3. 3-4 days
4. more than 8 days

Question Number : 57 Question Id : 7621614617 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following process of dhal milling involves mixing 10% sodium bio-carbonate solution with pitted and scratched pulses?

Options :

1. CFTRI process
2. Pantnagar process
3. wet milling process
4. Disc separator

Question Number : 58 Question Id : 7621614618 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Steam cooking of oilseed is done for 15-20 minutes after seeds are cleaned and dehulled and before it is pressed in expeller at the temperature range of

Options :

1. 180-210<sup>0</sup> C
2. 220 to 250<sup>0</sup> C
3. 250-280<sup>0</sup> C
4. 280-300<sup>0</sup> C

Question Number : 59 Question Id : 7621614619 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The de oiled cake coming out of the extraction unit has \_\_\_\_\_ solvent by weight

Options :

1. 2-3%
2. 10-12%
3. 25-40%
4. 70-80%

Question Number : 60 Question Id : 7621614620 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The heat load of a commodity in a cold storage includes

Options :

1. the sensible heat load to reduce the temperature upto storage temperature
2. the sensible heat load and heat generated by respiratory activity
3. the sensible heat load, heat generated by respiratory activity and latent heat of crystallization of commodity moisture.
4. heat generated by respiration

Question Number : 61 Question Id : 7621614621 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The fruits in which there is a short but abrupt increase in the rate of respiration which occurs near the point of optimum ripeness is known as

Options :

1. climacteric fruit
2. non-climacteric fruit
3. temperate fruit
4. tropical fruit

Question Number : 62 Question Id : 7621614622 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The process of exposing the food to either electromagnetic or ionizing radiations to destroy the microorganism is known as

Options :

1. irradiation
2. sterilization
3. dehydration
4. pasteurization

Question Number : 63 Question Id : 7621614623 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

In egg powder production desugaring is done by

Options :

1. drying
2. fermentation
3. concentration
4. evaporation

Question Number : 64 Question Id : 7621614624 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Spontaneous exudation of fluid from a gel is called

Options :

1. Serum loss
2. syneresis
3. weeping
4. syneresis & weeping

Question Number : 65 Question Id : 7621614625 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Pectin is a water soluble polymer of

Options :

1. glucose molecules
2. galacturonic acids
3. D-mannose molecules
4. galactose molecules

Question Number : 66 Question Id : 7621614626 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

What is the optimum pH value for jelly of 65 percent TSS and 1 percent pectin content ?

Options :

1. 3.0
2. 3.2
3. 4.0
4. 4.5

Question Number : 67 Question Id : 7621614627 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Wine made from pear is known as

Options :

1. Champaigne
2. Port
3. Perry
4. Feni

Question Number : 68 Question Id : 7621614628 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Juice made from palm tree is known as

Options :

1. Champaigne
2. Nira
3. Perry
4. Feni

Question Number : 69 Question Id : 7621614629 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The thickness of inner membrane of egg shell is \_\_\_\_\_  $\mu\text{m}$

Options :

1. 12
2. 22
3. 48
4. 56

Question Number : 70 Question Id : 7621614630 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The percentage of egg yolk in egg is \_\_\_\_\_

Options :

1. 8-11
2. 56-61
3. 27-32
4. 65-80

Question Number : 71 Question Id : 7621614631 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Rigor mortis in fish is relatively \_\_\_\_\_ as compared to other mammals.

Options :

1. Longer
2. Shorter
3. Similar
4. Higher

Question Number : 72 Question Id : 7621614632 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The birds are scalded after bleeding at

Options :

1. 60°C / 45sec
2. 60°C / 45min
3. 90°C / 45sec
4. 90°C / 45min

Question Number : 73 Question Id : 7621614633 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

For smoking which type of wood is used ?

Options :

1. hard wood
2. soft wood
3. sandal wood
4. Neem Wood

Question Number : 74 Question Id : 7621614634 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Natural casings for the sausages are made from

Options :

1. cleaned papaya leaves
2. clean animal hides
3. cleaned cotton
4. cleaned animal intestines

Question Number : 75 Question Id : 7621614635 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following are used for clean fluids only?

Options :

1. ultra sonic flow meter

2. Turbine flow meter
3. Hot wire anemometer
4. laser Doppler anemometer

Question Number : 76 Question Id : 7621614636 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following flow meters is capable of giving the rate flow as well as the totalized flow?

Options :

1. orifice meter
2. electromagnetic flow meter
3. rotating disc flow meter
4. Lobbed impeller flow meter

Question Number : 77 Question Id : 7621614637 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

A rotameter can be used

Options :

1. only in a vertical pipeline
2. only in a horizontal pipeline
3. in a horizontal pipeline with modifications
4. only for air

Question Number : 78 Question Id : 7621614638 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Electromagnetic flow meters are used to measure

Options :

1. flow of non conducting fluids
2. flow of non conducting fluids in a metallic pipe
3. flow of conducting fluids in a plastic pipe
4. wind velocity

Question Number : 79 Question Id : 7621614639 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The units of Stefan-Boltzmann constant is

Options :

1.  $W/cm^2-K$
2.  $W/cm^2-K^2$
3.  $W/cm^2-K^4$

4. W/cm-K

Question Number : 80 Question Id : 7621614640 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

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

Options :

1. Dew point
2. wet bulb temperature
3. Ambient temperature
4. frost point

Question Number : 81 Question Id : 7621614641 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

One ton of refrigeration is equivalent to

Options :

1. 50 kcal/min
2. 100 kcal/min
3. 150 kcal/min
4. 200 kcal/min

Question Number : 82 Question Id : 7621614642 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The following equation:  $q = kA\Delta T/\Delta X$  is known as

Options :

1. Laplace law
2. Plank's equation
3. Navier-Stokes equation
4. Fourier's law

Question Number : 83 Question Id : 7621614643 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Freezing temperature of brine is

Options :

1. lower than water
2. higher than water
3. higher than  $\text{CH}_3\text{CL}$
4. higher than Freon-12

Question Number : 84 Question Id : 7621614644 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Fluids which become more fluid, viscosity decreases with time as they are stirred are known as

Options :

1. Pseudoplastic
2. Dilatant
3. Thixotropic
4. Rheopectic

Question Number : 85 Question Id : 7621614645 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Nusselt number in convective heat transfer is equivalent to the following in convective mass transfer

Options :

1. Schmidt number
2. Prandtl number
3. Sherwood number
4. Archimedes number

Question Number : 86 Question Id : 7621614646 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which one of the following cannot be the unit of convective heat transfer co-efficient ?

Options :

1.  $W/m^2K$
2.  $Cal/cm^2 sec K$
3.  $Btu/ft^3-h-^{\circ}C$
4.  $Kcal/m^2-h-^{\circ}C$

Question Number : 87 Question Id : 7621614647 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Dielectric constant of a food material depends on

Options :

1. Temperature
2. Moisture content
3. Density
4. Electrical Conductivity

Question Number : 88 Question Id : 7621614648 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

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

Options :

1. Jacketed open kettle evaporator

2. climbing film evaporator
3. falling film evaporator
4. plate type evaporator

Question Number : 89 Question Id : 7621614649 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

As per FSSAI regulations what is the fat content (percent) and SNF (percent) in evaporated skimmed milk ?

Options :

1. 1 and 20
2. 15 and 27
3. 9 and 31
4. 1 and 26

Question Number : 90 Question Id : 7621614650 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

As per FSSAI regulations what is the common salt content in butter?

Options :

1. 2 percent
2. 3 percent
3. 2.5 percent
4. 1 percent

Question Number : 91 Question Id : 7621614651 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

As per FSSAI regulations what is the minimum percent of TSS of Orange Nectar?

Options :

1. 15
2. 10
3. 6
4. 8

Question Number : 92 Question Id : 7621614652 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

As per FSSAI regulations what is the percent of TSS of soup powders?

Options :

1. 10
2. 5
3. 9
4. 8

Question Number : 93 Question Id : 7621614653 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

As per FSSAI regulations Dimethyl polysiloxane is added as an antifoaming agent in edible oils and fats for deep fat frying upto a maximum limit of \_\_\_\_\_ ppm

Options :

1. 10
2. 50
3. 40
4. 25

Question Number : 94 Question Id : 7621614654 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

As per FSSAI regulation maximum permitted level of artificial sweetner called sucralose in biscuits, bread, cakes and pastries is

Options :

1. 2000 ppm
2. 1500 ppm
3. 2200 ppm
4. 750 ppm

Question Number : 95 Question Id : 7621614655 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

As per FSSAI regulation, the moisture content in rolled oats (quick cooking oats) is not more than \_\_\_\_\_ percent by weight.

Options :

1. 8
2. 7
3. 9
4. 10

Question Number : 96 Question Id : 7621614656 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

As per FSSAI regulations the moisture content in black gram dhal and green gram dhal is not more than \_\_\_\_\_ percent by weight

Options :

1. 16.0
2. 18.0
3. 14.0
4. 13.0

Question Number : 97 Question Id : 7621614657 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Bitter taste perception can be at

Options :

1. Tip of the tongue
2. Edges of the tongue
3. posterior of the tongue
4. anterior of the tongue

Question Number : 98 Question Id : 7621614658 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The Hunter L, a, b system is based on the concept of a colour space with the color defined by

Options :

1. Six Coordinates
2. Five Coordinates
3. Four Coordinates
4. Three Coordinates

Question Number : 99 Question Id : 7621614659 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The \_\_\_\_\_ of a product is detected when its volatiles enter the nasal passage and are perceived by the olfactory system.

Options :

1. Aroma
2. Fragrance
3. Taste
4. Odour

Question Number : 100 Question Id : 7621614660 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

CAC is abbreviated form for

Options :

1. Critical Allowable Clearance
2. Codex Alimentarius Commission
3. Central Association of Consumers
4. Consortium of Applied Chemists

Question Number : 101 Question Id : 7621614661 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

FD & C colors are certifiable for use in coloring

Options :

1. food

2. food colors & drugs
3. food drugs & colors
4. food drugs and cosmetics

Question Number : 102 Question Id : 7621614662 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

As pressure reduces the latent heat value

Options :

1. decreases
2. increases
3. remains the same
4. decreases slightly

Question Number : 103 Question Id : 7621614663 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

For separation in milk, faster process is

Options :

1. separation by gravity
2. separation by centrifugal force
3. separation by frictional force
4. separation by filtration

Question Number : 104 Question Id : 7621614664 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The most effective evaporator type is

Options :

1. plate
2. rising film
3. falling film
4. shell and tube

Question Number : 105 Question Id : 7621614665 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Constant rate of drying is directly proportional to

Options :

1. Convective heat transfer coefficient
2. Latent heat of vaporization
3. Wet bulb temperature
4. Dry bulb temperature

Question Number : 106 Question Id : 7621614666 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

D-Value (Decimal reduction time) depends upon

Options :

1. Temperature
2. Number of organisms initially present in the product
3. Heating time
4. Death rate constant

Question Number : 107 Question Id : 7621614667 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The person/authority who is responsible to issue guidelines from time to time with regard to exercise of powers of the Food Inspectors is

Options :

1. State Commissioner of Food Safety
2. Central Government Authority
3. Food Authority
4. Municipal Commissioner

Question Number : 108 Question Id : 7621614668 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

COB test is used for testing

Options :

1. Suitability of milk for sterilization
2. Homogenization efficiency
3. Butter Consistency
4. Adequacy of pasteurization of milk

Question Number : 109 Question Id : 7621614669 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following is used for determination of fat content of milk?

Options :

1. Turbidity test
2. Gerber test
3. Phosphatase test
4. Specific gravity test

Question Number : 110 Question Id : 7621614670 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Jewish slaughter is called

Options :

1. Schechita
2. Kosher
3. Schochet
4. Terepha

Question Number : 111 Question Id : 7621614671 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The major forces acting on a cyclone separator are

Options :

1. Impact and frictional
2. Shear and Impact
3. Gravity and Centrifugal
4. Frictional and Centrifugal

Question Number : 112 Question Id : 7621614672 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which of the following actually causes gelatinization during parboiling?

Options :

1. Soaking
2. Steaming
3. Drying
4. Conditioning

Question Number : 113 Question Id : 7621614673 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

In a wheat mill usually \_\_\_\_\_ sets of break rolls are used

Options :

1. 2
2. 4
3. 6
4. 12

Question Number : 114 Question Id : 7621614674 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which one has the lowest protein?

Options :

1. beef
2. pork
3. lamb

4. horse

Question Number : 115 Question Id : 7621614675 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The real color fixative in meat is

Options :

1. Sodium Nitrite
2. Sodium Nitrate
3. Nitric Oxide
4. Nitrous Oxide

Question Number : 116 Question Id : 7621614676 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Which one of the following has higher mineral content in egg?

Options :

1. egg white
2. egg shell
3. egg yolk
4. vitelline membrane

Question Number : 117 Question Id : 7621614677 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The iodine content of salt water fish is exceptionally \_\_\_\_\_ fresh fish

Options :

1. Higher than
2. Lower than
3. Similar to
4. Slightly higher than

Question Number : 118 Question Id : 7621614678 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The astringency of coffee is due to

Options :

1. Malic Acid
2. Chlorogenic Acid
3. Citric Acid
4. Oxalic Acid

Question Number : 119 Question Id : 7621614679 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

In immature fruit pectin is present as

Options :

1. Myopectin
2. Protopectin
3. Propectin
4. Pectin

Question Number : 120 Question Id : 7621614680 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The enzyme responsible in enzymatic browning is

Options :

1. Peroxidase
2. Catalase
3. Polyphenol Oxidase
4. Lipase