PU M Sc Food Science and Nutrition

1/100 of a no-observed effect level (NOEL)

1 of 100

112 PU 2015 389 Some enzymes require the presence of a non-protein substance if they are to catalyse a reaction. Which of the following terms is the best general term for such a substance? cofactor co-enzyme prosthetic group modulator 2 of 100 136 PU_2015_389 The Danger Zone for food-borne illness is the temperature range of:-30 - 100 °F 10 - 60 °F 40 - 140 °F 20 - 90 °F 3 of 100 149 PU 2015 389 A common anthropometric measure for infants is:- \Box Recumbent height Sitting height Standing height Laying height 4 of 100 181 PU_2015_389 A method of food preservation that does destroy microorganism and enzymes is ______. \Box Drying Freezing Microwaving foods Pressure canning 5 of 100 211 PU_2015_389 The Acceptable Daily Intake (ADI) of a non.carcinogen is:one-tenth of a no-observed effect level (NOEL) 1/1 000 of no-observed effect level (NOEL)

	zero
183 The	F 100 PU_2015_389 apolipoprotein which forms the integral component of chylomicron is:- B-100 D B-48 C
111	F 100 PU_2015_389 current vomiting leads to loss of:- Bicarbonate Chloride Potassium All of these
169	F 100 PU_2015_389 rage part of vitamin A in body:- Liver Adipose tissue Pancreas Islets of Langerhans
102	PU_2015_389 ch of the following is not involved in the biosynthesis of DNA? Enzymes Carbonic anhydrase Mononucleotides Energy from ATP
123	PU_2015_389 example of phosphoprotein present in egg yolk is:- Ovovitellin Ovoglobulin Ovoalbumin

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	Avidin
154 Whi	of 100 PU_2015_389 ch is a chemical that combines with a substance and sets aside?
	Emulsifier
	Stabilizer
	Sequestratants
	Humicans
177	of 100 PU_2015_389 ch of the following is not a polymer of glucose? Inulin Dextrin Amylose Cellulose
113	PU_2015_389 mitate has 16 carbon atoms with:- 2 double bonds 3 double bonds One double bond None of these
138	of 100 PU_2015_389 ce minerals are those needed in amounts less than mg per day in our diets.
	5
	50 100
	200
164	of 100 PU_2015_389 en rot in egg is due to:-
	Pseudomonas flurescens
	Aspergillus niger
	Serratia marcescens

	Cladosporium
	of 100 B PU_2015_389 grams of a day's food intake should be protein.
	65
	45
	35
	55
197	of 100 PU_2015_389 y Lactic acid bacteria can ferment sugars and nutrients in pickles because they:-
	Use acetic acid
	Produce lactic acid
	Are tolerant of salt levels
	Use a naturally occurring enzyme
139 Jac	of 100 9 PU_2015_389 k eats 1600 Kcals and 50 grams of protein per day. The percentage of total energy that comes from tein is:-
	12.5%
	25%
	3.1%
212	of 100 2 PU_2015_389 Desterol is a chemical that actually belongs to the family.
	protein
	carbohydrate
	alcohol
	fat
114	of 100 PU_2015_389 the following statements about primary gout are true except:-
	Its inheritance is X-linked recessive.
	It can be due to increased activity of PRPP synthetase.

	De novo synthesis of purines is increased in it.
	It can be due to increased activity of hypoxanthine guanine phosphoribosyl transferase.
198 The	of 100 PU_2015_389 If following part is absent in Leeuwenhoek's microscope:- Focusing Screw Lens
	Specimen holder
	Condenser
214	PU_2015_389 ich of the following is not a primary function of protein? provides good and readily available source of energy production of antibodies growth and maintenance of cells
	tissue and nerve development
131	of 100 PU_2015_389 igh-protein diet increases the risk of:- Parkinson's disease Type I diabetes Multiple sclerosis Osteoporosis
162 DEF	PU_2015_389 FT is based on:- Conductance Turbidity Direct microbial count using microscope
	Cellular activity
179	of 100 PU_2015_389 specimen for an electron microscope is always:-
	Sliced in to thin sections
	Killed

	Stained with dyes
	Viewed directly
196	PU_2015_389 Iterm culture refers to the growth of microorganism in media. Microscopic Rapid Macroscopic Artificial
184	PU_2015_389 who approves the use of pesticide tolerance levels for pesticide levels in food in the US. NMFS EPA FDA USDA
166	PU_2015_389 Ik like flavor in milk is caused by:- Streptococcus lactis Callus cereus Aeromonas hydrophila Pseudomonas mephitica
218	PU_2015_389 Ich of the following is the intrinsic factor affecting the microbial growth? Water activity Packaging RH Preservatives
137	PU_2015_389 sequence of amino acids that make up a protein molecule is specified by:- sex heredity

0	age diet
147	of 100 'PU_2015_389 which of the following does thymine form hydrogen bonds in DNA? thymine guanine adenine cytosine
133	of 100 8 PU_2015_389 e process by which yeast changes sugar into carbon dioxide is called:- Fermentation Kneading Knocking back Proofing
176	of 100 8 PU_2015_389 ich one of the following statements concerning glucose metabolism is correct? An elevated level of insulin leads to a decreased level of fructose 2, 6-bisphosphatein hepatocyte The conversion of Glucose to lactate occurs only in the R.B.C Glucose enters most cells by a mechanism in which Na+ and glucose are co-transported Pyruvate kinase catalyses an irreversible reaction
122	of 100 2 PU_2015_389 erosclerosis can cause blood:- Clotting Thinning Thickening None of these
192	of 100 2 PU_2015_389 the legal maximum of nitrite (NO ₂) is 156 ppm, how much sodium nitrite can you `legally add to 1 kg. of at? 31.2 oz

	15.6 ounces
	156 mg
	78 mg
148	of 100 PU_2015_389 It indicator for nutritional status for a child is:- Head circumference
	Mid arm circumference
	Chest circumference
	Rate of increase of height and weight
121 Cho	of 100 PU_2015_389 plesterol is the precursor of:-
	a) steroid hormones
	b) vitamin A
	c) bile salts
	d) both (a) and (c)
00	(400
199	of 100 PU_2015_389 w many ATPs are formed during complete oxidation of palmitate?
199 Hov	PU_2015_389 with many ATPs are formed during complete oxidation of palmitate?
199 Hov	PU_2015_389 v many ATPs are formed during complete oxidation of palmitate? 35
199 Hov	PU_2015_389 v many ATPs are formed during complete oxidation of palmitate? 35 131
199 Hov C C 39	PU_2015_389 v many ATPs are formed during complete oxidation of palmitate? 35 131 96
199 Hov C 39 194 Soy C 40 163	PU_2015_389 v many ATPs are formed during complete oxidation of palmitate? 35 131 96 129 of 100 PU_2015_389 v sauce is made with the use of Bacteria Fungi Mold

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	Prevents products from separating
	Provide an even texture
	Allow substances to flow freely
168 Sor	of 100 B PU_2015_389 hti is:-
	Barley beer
	Ginger beer
	Wheat beer
103	of 100 B PU_2015_389 ich of the following statements is not true regarding the active site of an enzyme?
	An active site is normally a hollow or cleft on the surface of an enzyme.
	An active site contains amino acids which are important to the binding process and the catalytic chanism.
	Substrates fit into active sites and bind to functional groups within the active site.
	An active site is normally hydrophilic in nature.
191	of 100 PU_2015_389 aemia is a disease resulting from a low red blood cell count. The red blood cells are the cells that carry throughout the body ~ or absorption.
	Fibre
	Vitamin B12
	Iron
	Carbon dioxide
152 An	of 100 2 PU_2015_389 obligate halophile requires high:-
	рН
	Temperature
	Salt
	Pressure
167	of 100 ? PU_2015_389 os are:-

	Not effective against bacteria	
	Effective against gram positive bacteria	
	Effective against gram negative as well as gram positive bacteria	
	Effective against gram negative bacteria	
134 Wh	of 100 PU_2015_389 ich of the following milks can form the basis of a caramel sauce?	
	Powdered milk	
	Buttermilk	
	Evaporated milk	
	Condensed milk	
216 Who to a	of 100 5 PU_2015_389 en a food scientist appraises a food using sight, smell, taste and possibly touch, this is often referred as:-	
	sensory evaluation	
	extra sensory perception	
	sensory perception	
	sensory orientation	
48 of 100 219 PU_2015_389 Turbidostat and chemostats are:-		
	Types of sterilizer	
	Types of fermenter	
	Instrument to enumerate the microbial cells	
	Continuous culture medium	
153	of 100 BPU_2015_389 hemical with sporicidal properties is:-	
	Quaternary Ammonium Compound	
	Glutaraldehyde	
	Alcohol	
	Phenol	
	of 100 PU_2015_389	

ng the following which is not cell adhesion protein?
Selectin
Integrin
Catherin
Immunoglobulin
of 100 PU_2015_389 eria do not thrive below 40 degrees Fahrenheit or above degrees Fahrenheit. 13 12 14
f 100 PU_2015_389 ing of cream at low pressure is called:- Pasteurization Vacreartion Thermo sterilization Sterilization
PU_2015_389 t percentage of weight does bread lose during baking? 25-33 percent 10-13 percent 0-3 percent 16-23 percent
of 100 PU_2015_389 daily water loss through gastrointestinal tract in an adult is about:- Less than 100 ml/day 400 ml/day 300 ml/day 200 ml/day PU_2015_389

During parenteral nutrition, the infusion of large amounts of dextrose increases electrolyte requi for:-	
	Potassium and phosphorus
	Sodium and phosphorus
	Sodium and potassium
	Potassium and chloride
178	PU_2015_389 of factors that accelerate rancidity in food products are Light and moisture Light and soluble minerals Light and oxygen Temperature and light
213	PU_2015_389 ch is of the following food component is primarily derived from red meat and poultry? carbohydrates minerals ash protein
182	PU_2015_389 food pyramid indicates that the group is the where you should obtain the most servings each day:- Bread Fruit Milk Vegetable
101	PU_2015_389 major source of NH3 produced by the kidney is:- Alanine Leucine Glutamine Glycine

104 PU_2015_389 L-glutamic acid is subjected to oxidative deamination by:-		
	L-glutamate dehydrogenase	
	Glutaminase	
	L-amino acid dehydrogenase	
0	Glutamine synthetase	
226	PD 2015_389 ential fatty acids serves as a precursors of:-	
	Retinol	
	Niacin	
	Vitamin C	
	Prostaglandin	
221 Whe	of 100 PU_2015_389 en water is used as an ingredient in food formulations, it must be:-	
	hard water	
	soft water	
	potable water	
	purified water	
63 of 100 243 PU_2015_389 Ergotism is due to:-		
	Polypeptides	
	Alkaloids	
	Phenolic compounds	
	None of the above	
	of 100 PU_2015_389	
Fath	ner of canning is:-	
	Peter Durand	
	Alexander Fleming	
	Nicholas Appert	
	Louis Pasteur	

66 of 100 225 PU_2015_389 Which lipid is Saponifiable? a) Simple b) Complex c) Both a & b d) None 67 of 100 228 PU_2015_389 With the increase in temperature the rate of browning reaction? Remain constant First decreases and then increases followed by a constant phase Decreases Increases 68 of 100 244 PU_2015_389 Citreoviridin is the mycotoxin produced by:- Mushroom Penicillium	
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244 PU_2015_389 Citreoviridin is the mycotoxin produced by:- Mushroom Penicillium	
Fusarium Aspergillus	
69 of 100 246 PU_2015_389 Ghee is adulterated with:- Protein Starch Lipid Vanaspati	

	PU_2015_389 bli O157:H7 is thought to have acquired enterohemorrhagic genes from:-
	Shigella
	Clostridium
0	Bacillus
	Campylobacter
223	PU_2015_389 ch one of the following uses mold to derive the final product?
	whole milk
	soysauce
	pickles
	yogurt
242 Whi	of 100 PU_2015_389 ch one is a constituent of coenzyme?
	Ascorbic acid
	Sucrase
	B_2
0	Lipase
227	PU_2015_389 ne value measures:- Amount of carbon present Degree of saturation
	Number of iodine present
	Degree of unsaturation
247	of 100 PU_2015_389 c acid is:- An acidulant used in food processing
	An acid produced during carbohydrate metabolism
	A mycotoxin
	None of the above

	PU_2015_389 chief spoilage organisms on smoked fish are:-
	a) Molds
	b) Bacteria
0	c) both (a) and (b)
	d) Fungi
241	of 100 PU_2015_389 er chromatography is based on:-
	Size exclusion chromatography
	Adsorption chromatography
	Partition chromatography
	Ion-exchange chromatography
245 Afla	of 100 PU_2015_389 toxin G1 is :-
	Nephrotoxin
	Carditoxin
	Neurotoxin
	All of the above
224	of 100 PU_2015_389 ch of the following would be a requirement or function of a commercial food container? gas and odor protection
	resistance to impact
	degradable
	sanitary protection
	of 100 PU_2015_389 means that the product contains bacteria that can make more of the product:-
	active ingredients
	active culture
9	active byproducts
	live bacteria

	PU_2015_389 ch of the following acts as a bacteriostatic?	
	Cumic acid	
	Elaidic acid	
	Cinnamic acid	
	All of the above	
81 of 100 299 PU_2015_389 is a fructosan.		
	Glycogen	
	Insulin	
	Cellulose	
	Agar	
277	of 100 PU_2015_389 ch of the following statements is incorrect regarding transport proteins?	
	They are required to transport amino acids across cell membranes	
	They are required to transport hydrophobic steroids across cell membranes	
	They are present in cell membranes	
0	They serve to carry polar molecules across the hydrophobic cell membrane	
	of 100	
	PU_2015_389 chief type of spoilage in sweetened condensed milk may be:-	
	gas formation by sucrose fermenting yeasts	
	thickening caused by micrococci	
	mold colonies growing on the surface	
	all of the above	
271	of 100 PU_2015_389 monellois is caused by the:-	
	neurotoxin of Salmonella spp	
0	exoenterotoxin of Salmonella spp	
	endotoxin of Salmonella spp	
0	enterotoxin of Salmonella spp	
	Citici Otoxiii Oi Odii ii Odii odii o	

PU_2015_389 cannot fatty acids be converted into glucose in starvation?
Fatty acids are oxidised in mitochondria and glucose is synthesised in the cytosol
Acetyl CoA cannot be converted into pyruvate
Fatty acids are esterified to triacylglycerols
Fatty acids are transported on albumin which interferes with their metabolism
f 100 PU_2015_389 th is an important function of cholesterol in cell membranes? It acts as a fluidity barrier in bacterial membranes It stabilises the structure of mammalian membranes It allows polar substances to pass through the membrane It increases the fluidity of the membrane at 37° C
f 100 PU_2015_389 tosil is:- not used as an antibacterial agent an effective antibacterial when used in in-vitro cultures an effective antibacterial both in animals as well as in in-vitro cultures an effective antibacterial when used in animals
f 100 PU_2015_389 first transgenic plant to be produced:- Rice Tobacco Maize Cotton
f 100 PU_2015_389 dine is degraded to to α-ketoglutarate and is described as a:- Ketogenic amino acid Gluco amino acid Glucogenic amino acid Keto-gluco acid
ا د

	PU_2015_389 first crop plant genome sequenced:-
	Tobacco
	Rice
	Maize
	Cotton
293	PU_2015_389 ich of the following cell types or systems is not part of an innate immune response to a pathogen? The inflammatory response Cytotoxic T-lymphocytes Phagocytes Natural killer cells
297 Whi	PU_2015_389 ich of the following statements about SDS polyacrylamide gel electrophoresis is correct? SDS polyacrylamide gel electrophoresis separates proteins on the basis of size. SDS polyacrylamide gel electrophoresis separates proteins on the basis of charge. Wanted proteins can be tested for their biological activity after separation by SDS polyacrylamide gel etrophoresis.
C elec	Proteins are solubilized but not denatured when separated by SDS polyacrylamide gel ctrophoresis.
262	of 100 PU_2015_389 best source of salt tolerant gene:- Sea anemones
	Mangroves
	Mussels
	Fishes
261	of 100 PU_2015_389 trophism is a type of:-
	Mutalism
	Commensalism
	Parasitism
	Synergism

278	of 100 B PU_2015_389 ich of the following statements best describes an allosteric binding site?	
	It is a description of an active site which has undergone an induced fit	
	It is a binding site containing amino acids with aliphatic side chains	
it is	It is a binding site, which is separate from the active site, and affects the activity of an enzyme when occupied by a ligand	
	It is a binding site that can accept a wide variety of differently shaped molecules	
294 Wh	of 100 PU_2015_389 ere do precursor T-lymphocytes develop into fully competent but not yet activated T-cells?	
	The bone marrow	
	The spleen	
	The lymph nodes	
	The thymus gland	
275 In a	of 100 5 PU_2015_389 a normal healthy individual with a total lung capacity of 6 litres:-	
0 0 0	The functional residual capacity would be about 2 litres	
	The FE _{V1} would be equivalent to about 1.5 litres	
	The tidal volume at rest is about 1 litre	
	The expiratory reserve volume at rest would be about 2 litres	
	of 100	
	PU_2015_389 ich of the following statements about Nicotinamide Adenine Dinucleotide (NAD ₊) is correct?	
	NAD ⁺ is a prosthetic group for several dehydrogenases.	
	NAD ⁺ is the initial electron donor in many metabolic oxidation reactions.	
	NAD ⁺ is the initial electron acceptor in many metabolic oxidation reactions	
	NADH is the initial electron acceptor in many metabolic oxidation reactions.	
99 of 100 298 PU_2015_389 is a structural homopolysaccharide.		
	Starch	
	Chitin	
	Hyaluronic acid	

	Inulin
272	of 100 PU_2015_389 ers like flavors in butter are resulted from the action of:-
	Aeromonashydrophila
	P. mephitica
9	Pseudomonas synxantha
	P. fragi

389 PU M Sc Food Science and Nutrition

198	f 100 PU_2016_389_E Ich of the following is an alpha lactone? Vit.D Vit.A Vit. K
	Vit. C
110	f 100 PU_2016_389_E din is soluble in:-
0	Alcohol
0	Sugar
0	Dilute acid and alkali
0	Salt
191 Whi	f 100 PU_2016_389_E ich of the following is a keto triose?
0000	Erythrose
	Ribulose
	Glyceraldehyde
	Dihydroxyacetone
152	F 100 PU_2016_389_E Ich of the following is not an essential amino acid? Histidine Methionine
	Leucine
	Proline
5 of 100 139 PU_2016_389_E Saponification number is the number of milligrams of KOH required to saponify 1 g fat. Whic following statement is true about saponification number?	
0	The shorter is the chain length of fatty acids the higher is the saponification number
0	The shorter is the chain length of fatty acids, the lower will be the saponification number
0	The lower is the saturation of fatty acid, the higher will be saponification number

0	The higher the chain saturation of fatty acid, the lower will be saponification number
132 Pole	F 100 PU_2016_389_E enske value of fatty acid indicates
0	Level of saturation in the fatty acid
	Indication of branching of fatty acid in the fat
0	How much volatile fatty acid can be extracted through saponification
0	How much unsaturation is there in the fatty acid
174	F 100 PU_2016_389_E content in pure KMS is:-
0	25.5%
0	75.5%
0	57.7%
	78.2%
215 A ke	F100 PU_2016_389_E eto pentose will have sterioisomers. 8 4 6 10
214	F 100 PU_2016_389_E ch of the following is non-climactric fruit?
0	Grape
0	Mango
0	Banana
-	Apple
149	of 100 PU_2016_389_E ong the 20 standard proteins coding amino acids, which one is least occurs in proteins? Glycine
0	Alanine
0	Methionine

11 of 100 133 PU_2016_389_E For distant marketing, tomato fruits are harvested at:- Turning stage Red ripe stage Immature green stage Mature green stage Mature green stage Maltose is a disaccharide of Fructose and lactose Glucose and glucose Glucose and galactose Glucose and lactose Glucose and lactose If a product is said to be "Sugar Free" it contains how much sugar? Less than 0.5 grams of sugar per serving Less than 10.0 grams None Not more than 40 kcal per serving 14 of 100 136 PU_2016_389_E Goat and sheep milk contains% MF and% MSNF. 3.5-4.0, 8.5 3.0-3.5, 9.0 4.5, 8.5 5.0-6.0, 9.0
Red ripe stage Immature green stage Mature green stage 12 of 100 190 PU_2016_389_E Maltose is a disaccharide of Fructose and lactose Glucose and glucose Glucose and glactose Glucose and lactose If a product is said to be "Sugar Free" it contains how much sugar? Less than 0.5 grams of sugar per serving Less than 10.0 grams None Not more than 40 kcal per serving 14 of 100 136 PU_2016_389_E Goat and sheep milk contains% MF and% MSNF. 3.5-4.0, 8.5 3.0-3.5, 9.0 4.5, 8.5
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4.5, 8.5
4.5, 6.5
5.0-6.0, 9.0
,
15 of 100 158 PU_2016_389_E Which of the following is an example for a bio-plastic? Poly-L-lysine
Polyglutamate
Polyaspartate

0	All of the above
170 Carı	of 100 PU_2016_389_E nosine is a dipeptide of histidine and
0	β-alanine
0	α-lysine
0	β-histidine
О	β-lysine
113 Whi	of 100 PU_2016_389_E ch of the following is a rapid precooling method:-
0	Vacuum Cooling
0	Hydro Cooling
0	Evaporative Cooling
0	Forced air Cooling
192 Mois	PU_2016_389_E sture content in dried vegetable is:- 6% 5% 2%
0	3%
178 Stor	PU_2016_389_E rage temperature for Asparagus is:- 0 - 5°C 5 - 7°C 10 - 15°C
_	7 - 11°C
20 (117) Whi	of 100 PU_2016_389_E ch chemical is used for controlling sprouting of onions in storage?
0	Ethylene (C ₂ H ₄)
0	Ascorbic acid
0	Maleic Hydrazide (MH)

\cup	Gallic acid
153 The	of 100 PU_2016_389_E Limiting Amino acid in green vegetables is:-
0000	Methionine
	Arginine
	Tryptophan
	Lysine
114 Gre	of 100 PU_2016_389_E eater the number of carbon atom in chain of fatty acid
0	The melting point will be lower
0	The boiling point will be lesser
0	The boiling point will be higher
0	The melting point will be higher
179	of 100 PU_2016_389_E imum number of carbon required for a ketose sugar to have cyclic structure is:- 4 3 5
118	of 100 PU_2016_389_E nauba wax is an example for
0	Soft wax
0	Liquid wax
0	Hard wax
0	Archaebacterial wax
25 of 100 157 PU_2016_389_E Histones are rich in	
0	Histidine
0	Arginine

0	Lysine and Arginine
173 Whi	of 100 5 PU_2016_389_E ich of the following amino acid is sweet in taste?
0	Alanine
0	Glycine
0	Glutamic acid
0	None of the above
134 Whi	of 100 PU_2016_389_E ich of the following statement is true?
0	Oxidative rancidity is observed more frequently in vegetable fats than animal fats
0	Plants fats ado not undergo oxidative rancidity
0	Oxidative rancidity is observed more frequently in animal fats than vegetable fats
0	Oxidative rancidity can be effectively checked by dehydrogenation of fatty acids
197 Stor and	of 100 'PU_2016_389_E rage of fruits and vegetables, where the gas composition is changed from that of normal atmosphere I a precise control is maintained over the atmospheric composition during storage period is known as:-
0	Cold storage
0	Hypobaric storage
0	Controlled Atmospheric (CA) storage
0	Modified Atmospheric (MA) storage
177 Lec	of 100 PU_2016_389_E tins are
0	Enzymes specific to carbohydrates
0	Carbohydrates specific to enzymes
0	Proteins specific to sugars
O	Sugars specific to proteins
30 of 100 196 PU_2016_389_E A sweetener used in sugar less gums and candies:-	
0	Ribitol
0	Xylitol

0	Inositol
0	Mannitol
210	of 100 PU_2016_389_E dy from coconut is prepared by:- Bacteria Fungi Yeast Fermentation
199	of 100 PU_2016_389_E min which is not found in Fruits and Vegetables is:-
\circ	Vitamin A
\circ	Vitamin B ₁₂
0	Vitamin B ₆
0	Vitamin B ₁
213	of 100 PU_2016_389_E gus which mostly grown on grapes:- Colletotrichum Penicillium Botrytis Geotrichum
216	of 100 PU_2016_389_E ee is adulterated with:- Oil Artificial fat Vanaspathi
0	Rancid fat
112	of 100 PU_2016_389_E Iliflower curds can be stored for a month at:- 15°C with 60-80% RH
0	20°C with 50-70% RH
	ZO O WILLIOU / O /O IN I

О	O°C with 85-90% RH
0	15°C with 60-65% RH
131	of 100 PU_2016_389_E hber of milligrams of KOH required to neutralize fatty acid present in 1 g of fat is called:-
0	Saponification number
0	Acid number
0	Potassium number
·	lodine number
195	PU_2016_389_E erness in peach is due to:-
	Sugar
0	Prunasin acid
0	Malic acid
0	Hydrocyanin
135	of 100 PU_2016_389_E cific gravity of lipid is
0	1.0
0	0.8
0	0.2
0	1.5
115 Nati	of 100 PU_2016_389_E ure of Gliadin is:-
0	Extensive
0	Elastic
0	Tough
0	Viscous
130	of 100 PU_2016_389_E curing, sweet potato are kept for 10 days at:-
0	40°C and 70% RH
0	80°C and 30% RH

0	30°C and 80% RH 25°C and 85% RH	
111: Amo	of 100 a PU_2016_389_E ong the following, which is best maturity index for Grape?	
0	Colour	
0	Size	
0	TSS	
0	Shape	
172	of 100 PU_2016_389_E Incentration of SO ₂ in concentrated juice is:-	
0	1500 ppm	
0	500 ppm	
0	350 ppm	
	1000 ppm	
151	of 100 PU_2016_389_E at is the molecular weight of Glycine?	
0	95 gmol/L	
0	75 gmol/L	
0	90 gmol/L	
0	80 gmol/L	
129 Ger	of 100 PU_2016_389_E nerally fats with unsaturated fatty acids are	at room temperature (25°C)
0000	Solid	
	Liquid in the presence of oxygen	
	Liquid in the absence of oxygen	
	Liquid	
176	of 100 PU_2016_389_E yme responsible for converting pectin into pectic acid is:-	
0	Poly Galucturonase	
0	Pectinase	

0	Proto-peclinase
0	Pectic Methyl Esterase (PME)
217 The	of 100 PU_2016_389_E reserve food material of green algae is:-
0	Floridian starch
0	Laminarin
0	Starch
0	Chrysolaminarin
194	PU_2016_389_E erness in Citrus juice is due to:-
_	Glucosides
0	Sugar
0	Vitamins
	Acid
137	of 100 PU_2016_389_E ch refrigerant is commonly used is used in cold storage in our country?
0	Ethylene
0	Carbide
0	Ammonia
0	Sodium Bcnzoate
193	of 100 PU_2016_389_E glycosidic linkage between two glucose molecules in isomaltose is:-
0	α 1 - 4
0	α1-6
\sim	β1-4
-	β1-4
211	of 100 PU_2016_389_E tly dry fruit are rich in:-
0	Protein
0	Carbohydrates

C Vitamins	
Fats	
51 of 100 175 PU_2016_389_E Minimum number of carbon required for a monosaccharide:- 1 2 3 4	
52 of 100 138 PU_2016_389_E For Low Sugar content, potato tubers are stored at:-	
° _{20°} C	
ຕ _{5°C}	
[©] _{15°} C	
[©] 10°C	
53 of 100 156 PU_2016_389_E Gluten is viscous and elastic in nature and is combination of:- Albumin and Globulin Globulin and gliadin Glutenin and starch Gliadin and glutenin	
54 of 100 171 PU_2016_389_E Mango fruits can be best stored at a temperature of:-	
° -4°C	
^C 16°C	
° 8°C	
°C 0°C	
55 of 100 212 PU_2016_389_E Formation of absicission layer is maturity index of:-	
C Leafy vegetables	
Melons	

0	Tomato
0	Onion
159	of 100 PU_2016_389_E nach is rich in:-
0	Vitamin B
0	Vitamin A
0	Vitamin E
0	Vitamin C
150 Dou	of 100 PU_2016_389_E uble toned milk contains% MF and% MSNF.
0	3.5, 8.5
0	3.0, 8.5
0	1.5, 9.0
0	4.5, 8.5
154	of 100 PU_2016_389_E gle letter code of pyrrolysine is J U B
111 Ami	of 100 PU_2016_389_E inolevulinic acid, the first product in porphyrin biosynthesis in eukaryotes, is synthesized from
and O	succinyl-CoA.
0	Tryptophan
Ö	Glycine
0	Methionine
	Valine
155	of 100 PU_2016_389_E combined milk contains% MF and% MSNF.
-	5.0, 9.0

\cup	4.5, 8.5	
0	3.5, 8.5	
0	3.0, 9.0	
226 Hen	of 100 PU_2016_389_M and Chicken disorder is associated with:-	
0	Tomato	
0	Guava	
0	Mango	
0	Grapes	
245 Glut	of 100 PU_2016_389_M tenin forms disulfide bond.	
0	Both above	
0	Intermolecular	
0	Intramolecular	
0	None of the above	
63 of 100 249 PU_2016_389_M Which of these is not a Non-Random type of sampling?		
0	Haphazard sampling	
0	Restricted sampling	
0	Judgment sampling	
0	Systematic sampling	
64 of 100 222 PU_2016_389_M Which of the following is an aldotriose?		
0	Ribulose	
0	Dihydroxyacetone	
0	Erythrose	
0	Glyceraldehyde	
65 of 100 227 PU_2016_389_M Saffron is adulterated with:-		
	PU_2016_389_M	

0	Cassia bark
0	Marigold dried flower
0	Wheat fibres dried
221	of 100 PU_2016_389_M ximum density of water is at atemperature of:- 4°C 0°C -7°C
0	46°C
243	of 100 BPU_2016_389_M panoleptic estimation is a:-
0	Microscopic method
0	Objective method
0	Subjective method
	Chemical method
241	of 100 PU_2016_389_M mmon salt is adulterated with:-
0	White dried leaves
0	Talcum powder
0	White powdered stone or chalk
0	Cassia bark
229 Cov	of 100 PU_2016_389_M w milk contains% MF and% MSNF.
0	3.5-4.0, 8.5
0	5.0-6.0, 9.0
0	3.0-3.5, 9.0
0	4.5, 8.5
220	of 100 PU_2016_389_M eglycosidic linkage between glucose molecule in maltose is:-
100	β1-2

	0	α 1 - 4
	\circ	β1-4
	\circ	α1-2
	246	of 100 PU_2016_389_M tenin is soluble in:- Sugar Dilute acid and alkali Alcohol Salt
	242	of 100 PU_2016_389_M ucumber, chilling- injury symptoms are occurred at:-
		>10°C
		7°C
	0	10°C
		<7°C
	225 Rec	of 100 PU_2016_389_M dcolour of tomato is due to:-
	0	Carotene
	0	Anthocyanin
	0	Xanthophyll
	0	Lycopene
	228 A P	of 100 PU_2016_389_M oint which have 5% Low RH than the Critical Point is:-
	0	Safety Point
	0	Danger Point
	0	Critical Point
	0	Saturated Point
	240 As 1	of 100 PU_2016_389_M ruits mature, the specific gravity will:-
	О	Remains constant

Increase Decrease None of the above 76 of 100 248 PU_2016_389_M Glutenin generally contains numbers disulfide bond No Odd Even Less 77 of 100 247 PU_2016_389_M Which of the bacteria can grow in alkaline pH? Staphylococcus Vibrio cholera Salmonella Lactobacilli 78 of 100 223 PU_2016_389_M Guava fruit is botanically known as:- Sorosis Berry Drupe Pome 79 of 100 224 PU_2016_389_M The general chemical formula of carbohydrate is:- (CH ₂ O) _n CnH _{2n} O (CH ₂ O) _{2n} (CHO) _n 80 of 100 244 PU_2016_389_M Which of these is not a Random type of sampling? Quota sampling		
None of the above 76 of 100 248 PU_2016_389_M Glutenin generally contains numbers disulfide bond No Odd Even Less 77 of 100 247 PU_2016_389_M Which of the bacteria can grow in alkaline pH? Staphylococcus Vibrio cholera Salmonella Lactobacilli 78 of 100 223 PU_2016_389_M Guava fruit is botanically known as:- Sorosis Berry Drupe Pome 79 of 100 224 PU_2016_389_M The general chemical formula of carbohydrate is:- (CH ₂ O) _n CnH _{2n} O (CH ₂ O) _{2n} (CHO) _n 80 of 100 244 PU_2016_389_M Which of these is not a Random type of sampling?	0	Increase
None of the above 76 of 100 248 PU_2016_389_M Glutenin generally contains numbers disulfide bond No Odd Even Less 77 of 100 247 PU_2016_389_M Which of the bacteria can grow in alkaline pH? Staphylococcus Vibrio cholera Salmonella Lactobacilli 78 of 100 223 PU_2016_389_M Guava fruit is botanically known as:- Sorosis Berry Drupe Pome 79 of 100 224 PU_2016_389_M The general chemical formula of carbohydrate is:- (CH ₂ O) _n CnH _{2n} O (CH ₂ O) _{2n} (CHO) _n 80 of 100 244 PU_2016_389_M Which of these is not a Random type of sampling?	0	Decrease
248 PU_2016_389_M Glutenin generally contains numbers disulfide bond No Odd Even Less 77 of 100 247 PU_2016_389_M Which of the bacteria can grow in alkaline pH? Staphylococcus Vibrio cholera Salmonella Lactobacilli 78 of 100 223 PU_2016_389_M Guava fruit is botanically known as:- Sorosis Berry Drupe Pome 79 of 100 224 PU_2016_389_M The general chemical formula of carbohydrate is:- (CH ₂ O) _n CnH _{2n} O (CH ₂ O) _{2n} (CHO) _n 80 of 100 244 PU_2016_389_M Which of these is not a Random type of sampling?	0	None of the above
Odd Even Less 77 of 100 247 PU_2016_389_M Which of the bacteria can grow in alkaline pH? Staphylococcus Vibrio cholera Salmonella Lactobacilli 78 of 100 223 PU_2016_389_M Guava fruit is botanically known as:- Sorosis Berry Drupe Pome 79 of 100 224 PU_2016_389_M The general chemical formula of carbohydrate is:- (CH ₂ O) _n CnH _{2n} O (CH ₂ O) _{2n} (CHO) _n 80 of 100 244 PU_2016_389_M Which of these is not a Random type of sampling?	248	PU_2016_389_M
Even Less 77 of 100 247 PU_2016_389_M Which of the bacteria can grow in alkaline pH? Staphylococcus Vibrio cholera Salmonella Lactobacilli 78 of 100 223 PU_2016_389_M Guava fruit is botanically known as:- Sorosis Berry Drupe Pome 79 of 100 224 PU_2016_389_M The general chemical formula of carbohydrate is:- (CH ₂ O) _n CnH ₂ nO (CH ₂ O) ₂ n (CHO) _n 80 of 100 244 PU_2016_389_M Which of these is not a Random type of sampling?	0	No
Less 77 of 100 247 PU_2016_389_M Which of the bacteria can grow in alkaline pH? Staphylococcus Vibrio cholera Salmonella Lactobacilli 78 of 100 223 PU_2016_389_M Guava fruit is botanically known as:- Sorosis Berry Drupe Pome 79 of 100 224 PU_2016_389_M The general chemical formula of carbohydrate is:- (CH ₂ O) _n CnH ₂ nO (CH ₂ O) ₂ n (CHO) _n 80 of 100 244 PU_2016_389_M Which of these is not a Random type of sampling?	0	Odd
Less 77 of 100 247 PU_2016_389_M Which of the bacteria can grow in alkaline pH? Staphylococcus Vibrio cholera Salmonella Lactobacilli 78 of 100 223 PU_2016_389_M Guava fruit is botanically known as:- Sorosis Berry Drupe Pome 79 of 100 224 PU_2016_389_M The general chemical formula of carbohydrate is:- (CH ₂ O) _n CnH _{2n} O (CH ₂ O) _{2n} (CHO) _n 30 of 100 244 PU_2016_389_M Which of these is not a Random type of sampling?	0	Even
247 PU_2016_389_M Which of the bacteria can grow in alkaline pH? Staphylococcus Vibrio cholera Salmonella Lactobacilli 78 of 100 223 PU_2016_389_M Guava fruit is botanically known as:- Sorosis Berry Drupe Pome 79 of 100 224 PU_2016_389_M The general chemical formula of carbohydrate is:- (CH ₂ O) _n CnH _{2n} O (CH ₂ O) _{2n} (CHO) _n 30 of 100 244 PU_2016_389_M Which of these is not a Random type of sampling?	0	Less
223 PU_2016_389_M Guava fruit is botanically known as:- Sorosis Berry Drupe Pome 79 of 100 224 PU_2016_389_M The general chemical formula of carbohydrate is:- (CH ₂ O) _n CnH _{2n} O (CH ₂ O) _{2n} (CHO) _n 80 of 100 244 PU_2016_389_M Which of these is not a Random type of sampling?	Whi	ch of the bacteria can grow in alkaline pH? Staphylococcus Vibrio cholera Salmonella
Drupe Pome 79 of 100 224 PU_2016_389_M The general chemical formula of carbohydrate is:- (CH ₂ O) _n CnH _{2n} O (CH ₂ O) _{2n} (CHO) _n (CHO) _n 30 of 100 244 PU_2016_389_M Which of these is not a Random type of sampling?	223 Gua	PU_2016_389_M ava fruit is botanically known as:-
Pome Pome	0	Berry
9 of 100 24 PU_2016_389_M The general chemical formula of carbohydrate is:- (CH ₂ O) _n CnH _{2n} O (CH ₂ O) _{2n} (CHO) _n 0 of 100 44 PU_2016_389_M Which of these is not a Random type of sampling?		Drupe
24 PU_2016_389_M The general chemical formula of carbohydrate is:- (CH ₂ O) _n CnH _{2n} O (CH ₂ O) _{2n} (CHO) _n 0 of 100 44 PU_2016_389_M Which of these is not a Random type of sampling?)	Pome
(CH ₂ O) _n CnH _{2n} O (CH ₂ O) _{2n} (CHO) _n 80 of 100 244 PU_2016_389_M Which of these is not a Random type of sampling?	224 he	PU_2016_389_M general chemical formula of carbohydrate is:-
(CH ₂ O) _{2n} (CHO) _n 80 of 100 244 PU_2016_389_M Which of these is not a Random type of sampling?	_	
BO of 100 244 PU_2016_389_M Which of these is not a Random type of sampling?	0	CnH _{2n} O
80 of 100 244 PU_2016_389_M Which of these is not a Random type of sampling?	0	(CH ₂ O) _{2n}
244 PU_2016_389_M Which of these is not a Random type of sampling?		(CHO) _n
SECULIA CALLIDATION	244 Whi	PU_2016_389_M

0	Composite sampling
0	Cluster sampling
0	Simple random sampling
281	PU_2016_389_D enzymes enterokinase helps in the conversion of:- Trysionogen into trypsin Proteins into polypeptides Caseinogens into casein Pepsinogen in to pepsin
268 Both conf	PU_2016_389_D n cysteine and methionine are chiral L-amino acids that incorporate a single sulfur. The C-2 figuration is S in methionine, but R in cysteine. Why?
0	The sulfur atom in cysteine is remote from C-2 and does not influence the sequence rule
0	Biosynthesis of cysteine proceeds by inversion at C-2.
0	The sulfur in cysteine prevents zwitterion formation
0	The sulfur atom in methionine is remote from C-2 and does not influence the sequence rule
284	PU_2016_389_D n sources of Vitamin B are:- Egg yolk Fresh liver oils Green leafy vegetables Liver
280	of 100 PU_2016_389_D ch factor is responsible for inhibition enzymatic process during feed back? Enzymes
0	End product
0	Temperature
-	Substrate
85	of 100

289 PU_2016_389_D Which of the following best describes the polysaccharide amylose?

0000	α 1,4-O- α -linked poly-D-glucose An alternating 1,4-O- α / β -linked poly-D-glucose α 1,4-O- α -linked poly-D-mannose α 1,4-O- β -linked poly-D-glucose
286	of 100 PU_2016_389_D ential constituent of protoplasm is:- Tonoplast Water Centrioles Vacuoles
283	PU_2016_389_D mosine is an unusual amino acids found in:- Troponin Elastin Myosin Actin
288	of 100 PU_2016_389_D min A is not found in:- Citrus fruits Green leafy vegetables Fresh liver oils Egg yolk
264	of 100 PU_2016_389_D BT:- Simultaneous Moving Bed Technology Simulated Moving Bed Technology Simultaneous Moving Bead Technology Simulated Moving Bead Technology
285	of 100 PU_2016_389_D k of vitamin B may result in:-

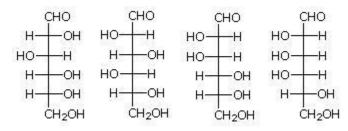
0	Poor cellular respiration
0 0 0	Poor eye sight
	Dull skin
	Tooth decay
282	PU_2016_389_D formation of cystine occurs at:- Endoplasmic Recticulum Cytosol Mitochondria Glogi apparatus
265 Whi	of 100 PU_2016_389_D ch is a not a factor of butanol?
0	Complete soluble in water
0	It is C ₄ solvent
0	Partially soluble in water
0	Used as solvent in TPP process
287	of 100 PU_2016_389_D t-sensitive pigment in retina is created by:-
0	Vitamin D
0	Vitamin B complex
0	Vitamin E
0	Vitamin A
269 How	of 100 PU_2016_389_D many nucleotides are needed to code for a specific amino acid?
0	Three
0	Four
0	Two
0	One
261	PU_2016_389_D ch of the following best describes the polysaccharide cellulose?

α 1,4-O-β-linked poly-D-glucose
 α 1,4-O-α-linked poly-D-glucose
 α 1,4-O-β-linked poly-D-galactose
 α 1,4-O-α-linked poly-D-galactose

96 of 100

260 PU_2016_389_D

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



1 & 3

3 & 4

1 & 4

2 & 3

97 of 100

263 PU_2016_389_D

Which is not a function of sodium dodecyl sulfate in SDS-PAGE?

Disturb the complex structure of protein

Negative charge within wide range pH

Cationic detergent

Anionic detergent

98 of 100

267 PU_2016_389_D

Which of the following methods selectively cleaves a peptide at methionine residues?

Cyanogen bromide

Chymotrypsin digestion

Trypsin digestion

Edman degradation

99 of 100

262 PU_2016_389_D

If two isomers have been classified correctly as anomers, they may also be called:-

Tautomers

0	Diastereomers
0	Enantiomers
0	Conformers
266 Whi	of 100 PU_2016_389_D ch of the following statements is incorrect with respect to an enzyme's ability to catalyse a reaction? An enzyme provides a reaction surface and a hydrophilic environment for the reaction to take place. An enzyme allows the reaction to go through a more stable transition state than would normally be case
o state	An enzyme binds reactants such that they are positioned correctly and can attain their transitione configurations
0	An enzyme can weaken bonds in reactants through the binding process

Sr No.	MSc Food science and Nutrition
	Find the missing term in the series: 3, 20, 63, 144, 275,?
	354
	468
	548
	554
7	
2	Choose word from the given options which bears the same relationship to the third word, as the first two bears:
	Anaemia: Blood :: Anarchy:?
	, and the second se
Alt1	Lawlesness
Alt2	Government
Alt3	Monarchy
Alt4	Disorder
3	Teeth is related to Grit in the same way as Fist is related to?
Alt1	Blow
Alt2	Hand
Alt3	Open
Alt4	Clench
4	Select the lettered pair that has the same relationship as the original pair of words:
	Reproof: Scold
Alt1	Respite: Spite
Alt2	Romantic: Strong
Alt3	Salient: Prominent
Alt4	Chastise: Erring
5	Choose the alternative, which is similar to the given words:
	Bleat : Bray : Grunt
Alt1	Bark
Alt2	Croak
Alt3	Cry
Alt4	Scream
	Spot the defective segment from the following:
	I wish
	I have a car
	to go shopping
Alt4	in the rain
7	Choose the meaning of the idiom/phrase from among the options given:
	Out of sorts
	unwell
ΛI+2	irrelevant

Alt3 in disorder
Alt4 out of love

	The rowdy was at last done
	over
Alt2	
	away
AIL4	away with
0	Chaosa the antion clasest in magning to the given word:
9	Choose the option closest in meaning to the given word: BUCOLIC
Δl+1	rustic
	utopian
	peaceful
	noisy
10	Choose the antonymous option you consider the best:
	CALLOW
Alt1	immature
Alt2	green
	clumsy
Alt4	veteran
11	If the seventh day of a month is three days earlier than Friday, what day will it be on the nineteenth day of the
	month?
Alt1	Sunday
	Monday
Alt3	Wednesday
Alt4	Friday
12	
	Peaks
Alt2	
	Glacier
Alt4	Mountain
12	A's fathar's brother's father is D. how is D. related to A.2.
13	A's father's brother's father is D. how is D related to A ? Father
	Grandfather
	Uncle
	Son
All4	550.
14	Find the odd man out:
	Squash
	football
	hockey
	Cricket

15	In a certain code language, if CRICKET is coded as 3923564, ROCKET is coded as 913564 and KETTLE is coded as
	564406, then how is LITTLE coded in that language ?
	024406
Alt2	240406
Alt3	20446
Alt4	200446
16	At what angles are he hands of a clock inclined at 20 minutes past 7?
Alt1	80 degrees
	90 degrees
	100 degrees
Alt4	120 degrees
	Odd one out: 2,4,6,8
Alt1	
Alt2	
Alt3	
Alt4	8
10	Marking in annual lands
	Which is smallest: Quarter of 140
	Double of 4*4
Alt3	
	Half of 72
7110-4	TIGH 01 72
19	What is the next alphabet in the following series
	Z D X H V L T?
Alt1	
Alt2	N
Alt3	P
Alt4	0
20	How many times is the abbrevations FB shorter than the word FACEBOOK?
Alt1	4times 4times
	3times
	5times Stimes
Alt4	Many
	Breast milk enhances the growth of the bacterium
	Escherichia coli
	Clostridium botulinum
	Lactobacillus brevis
Alt4	Lactobacillus bifidus.
22	Clarification of fruit juices is done by the use of
	Clarification of fruit juices is done by the use of Pectinases
	Proteases
AILZ	i ioteases

Alt3 Glucosidaes	
Alt4 Amylase	
23 Maillard reaction takes place between	
Alt1 Sugars and proteins	
Alt2 Sugars and fat	
Alt3 Sugars and sugars	
Alt4 Sugars and vitamins	
24 Microbial biomass which is produced for human/animal consumption is	
Alt1 SCP	
Alt2 Vitamin	
Alt3 Growth factors	
Alt4 Inducer	
7.16.	
25 Hypogeusia is a symptom associated with	
Alt1 Zinc deficiency	
Alt2 Iron deficiency	
Alt3 lodine deficiency	
Alt4 Selenium deficiency	
Air Scientiff deficiency	
26 Cholelithiasis is a disease of	
Alt1 Liver	
Altz Liver Altz Gall bladder	
Alt3 Pancreas	
Alt4 Spleen	
Alt4 Spiceri	
27 Salmonella infection leads to	
Alt1 Gastroenteritis	
Alt2 Fever	
Alt3 Skin infection	
Alt4 Paralysis	
AIL4 Paralysis	
20 Throwing in hill though into affect which the disposition of	
28 Tryspin inhibitors interfere with the digestion of	
Alta Proteins	
Alta Fata	
Alta Chalastara	
Alt4 Cholesterol	
20 The move to the improved out in	
29 The mycotoxin in ground nut is	
Alt1 Aflatoxin	
Alt2 Patulin	
Alt3 Sanguinarine	
Alt4 Glycosides	
	 1
30 Consumption of khesari dhal leads to	
Alt1 Botulism	

Alt2	Lathyrism
Alt3	Allergy
Alt4	Salmonellosis
31	Golden rice is fortified with
	Lycopene
	Retinol
	b-carotene
	Oryzanol
32	Ketonic rancidity is due to the action of
	Amylase
	Lipase
	Ketones
	Acrolein
Alt4	Actorem
22	The mineral which is an essential constituent of glutathione dismutase is
	Manganese
	Cobalt
	Selenium
	Copper
All4	Сорреі
2.4	The process of shild high is called
	The process of child birth is called Menarche
	Vitiligo
	Vertigo
	Parturition Parturition
AII4	Parturition
25	An agent which causes physical defeats in the developing embryo is called
	An agent which causes physical defects in the developing embryo is called
	Terratogen Out to size
	Oxytocin Advangelia
	Adrenalin
Alt4	Epinephrine
2.6	
	The serum protein essential for the regulation of osmotic pressure and fluid balance is
	Albumin
	Globulin
	Nucleoprotein
Alt4	Lipoprotein
	Fat is complexed with bile salts to form
	Triglycerides
	Glycerol
	Cholesterol esters
Alt4	Micelles
38	The storage form of iron is

T	
Alt1	Haem iron
	Non haem iron
Alt3	Ferritin
Alt4	Transferrin
39	The fever inducing hormone is
Alt1	Pyrogen
Alt2	Oxytocin
Alt3	Thyroxine
Alt4	Lutinizing hormone
40	Broca's index is useful in the diagnosis of
Alt1	Diabetes mellitus
Alt2	Renal failure
Alt3	Obesity
Alt4	Blood pressure
41	Lack of synthesis of melanin pigment is associated with the condition
Alt1	Phenylketonuria
Alt2	Maple syrup urine disease
Alt3	Alkaptonuria
Alt4	Galactosemia
42	In the diet, folates exist in the form of
Alt1	Folic acid
Alt2	Folinic acid
Alt3	Polyglutamates
Alt4	Tetrahydrofolates
_	
43	Immediate response to allergy is mediated by
Alt1	IgA
Alt2	lgD .
Alt3	IgE .
Alt4	lgG
44	Probiotics and prebiotics are collective known as
	Probiotics and prebiotics are collective known as Symbiotics
Alt1	
Alt1 Alt2 Alt3	Symbiotics Synbiotics Microbiome
Alt1 Alt2 Alt3	Symbiotics Synbiotics
Alt1 Alt2 Alt3 Alt4	Symbiotics Synbiotics Microbiome Microflora
Alt1 Alt2 Alt3 Alt4	Symbiotics Synbiotics Microbiome Microflora A food additive made from sugary materials by fermentation is
Alt1 Alt2 Alt3 Alt4 45 Alt1	Symbiotics Synbiotics Microbiome Microflora A food additive made from sugary materials by fermentation is Alcohol
Alt1 Alt2 Alt3 Alt4 45 Alt1 Alt2	Symbiotics Synbiotics Microbiome Microflora A food additive made from sugary materials by fermentation is Alcohol Vinegar
Alt1 Alt2 Alt3 Alt4 45 Alt1 Alt2 Alt2 Alt3	Symbiotics Synbiotics Microbiome Microflora A food additive made from sugary materials by fermentation is Alcohol

46	Riboflavin can be produced by using
Alt1	Saccharomyces cerevisiae
Alt2	Saccharomyces ellipsoides
Alt3	Trichoderma viride
Alt4	Clostridium sp
47	Alcoholic fermentation was discovered by
Alt1	Waksman
Alt2	Louis Pasture
Alt3	Anton Van Leeuvenhoek
Alt4	Alexander Flemming
48	Zymology is the science of
Alt1	Animals
Alt2	Plants
Alt3	Microorganism
Alt4	Fermentation
49	The part of the brain involved in the regulation of body temperature is
Alt1	Cerebrum
Alt2	Cerebellum
Alt3	Medulla oblongata
Alt4	Hypothalamus
50	Erythropoetin is secreted by the
Alt1	Liver
Alt2	Kidney
Alt3	Heart
Alt4	Lungs
51	The qualitative threshold or cut-off values by which the nutritional status of the population can be assessed are
	called
Alt1	health indicators
Alt2	nutritional indicators
Alt3	economic indicators
Alt4	core indicators
52	Stunting, wasting and underweight are anthropometric parameters used to identify nutritional status of children
	under the age of
	one year
	five years
	ten years
Alt4	fifteen years
53	The programme which covers all children under the age of six, pregnant and lactating women is the
Alt1	ICDS

Alt2	MDMS
Alt3	NREGS
Alt4	Annapurna Yojana
54	Severe persistant vomiting during pregnancy is called
	hyperemesis gravidarum
	paraesthesia
	bulimia nervosa
-	anorexia nervosa
AICT	anorexia nervosa
55	The recruitment of blood vessels for growth by cancerous cells is called
	Angiogenesis
	Angioplasty
	Atheroschlerosis
Alt4	Atheromatous
5.0	The control has all real control for the contr
	The normal heart rate of a new born infant is
	80 -100 per min.
	90 – 100 per min.
	100 - 110 per min.
Alt4	120 -140 per min.
1	
	Programmed cell death is called
	Necrosis
	Infarction
	Cirrhosis
Alt4	Apoptosis
58	The antibiotic used as a preservative is
Alt1	nisin
Alt2	streptomycin
Alt3	chloromycin
Alt4	amphicillin
59	The vitamin which is known as a prohormone is
	Vitamin A
Alt2	Vitamin B1
Alt3	Vitamin C
Alt4	Vitamin D
60	Give the concentration, in moles/liter, of the hydrogen ion, if pH of a solution is 7.
	1 x 10-7
	2 x 10-7
	5 x 10-7
-	7 x 10-7
61	The immune cells which are reduced significantly is AIDS patients are the

A 1+4	William T. L. words and Assa
	Killer T lymphocytes
	Helper T lymphocytes
	B Lymphocytes
Alt4	C Lymphocytes
	The protein produced by host cells by viruses is called
	b. Histamine
	Antiserum
	Antihistamine
Alt4	Interferon
-	
	An enzyme with antioxidant activity is
	Glutathione S-transferase
	Glucose isomerase
Alt3	Elastase
Alt4	Catalase
64	Thalassmia is associated with
Alt1	Megaloblastic anaemia
Alt2	Pernicious anaemia
Alt3	Sickle cell anaemia
Alt4	Hemolytic anaemia
65	An acyl carrier protein plays an essential role in the synthesis of
Alt1	reducing sugars
Alt2	amino acids
Alt3	fatty acids
Alt4	Cholesterol
66	The mineral essential for the absorption of glucose
Alt1	Calcium
Alt2	Phosphorous
Alt3	Iron
Alt4	Sodium
67	Body mass index is?
Alt1	Weight/Height in meter
Alt2	Height in meter/ Weight
Alt3	Weight/Height2 in meter
Alt4	Height in meter/ Weight2
68	Enzymes belong to the category of:
Λ I+1	
AILI	Lipids
	Lipids Proteins
Alt2	

69	Low birth weight is defined as weight below:
Alt1	2.0 kg
Alt2	2.5kg
Alt3	3.0 kg
Alt4	None of the above
70	Double Fortified Salt consists
	Iron & Iodine
	Iodine & vitamin A
	Iron & vitamin D
	None of the above
7.11.0	
71	Which of the following vitamin is not available in the plant foods
	Thiamine
	Riboflavin
	vitamin A
	Vitamin B12
AII4	VILIAITIIII B12
72	DNA Constitution to all co
	DNA fingerprinting involves
	RFLP
	RAPD
	AFLP
Alt4	All of these
	The water requirement for microorganisms is best expressed in terms of
	The water requirement for microorganisms is best expressed in terms of Moisture%
Alt1 Alt2	Moisture% aw
Alt1 Alt2 Alt3	Moisture% aw Humidity%
Alt1 Alt2 Alt3	Moisture% aw
Alt1 Alt2 Alt3	Moisture% aw Humidity%
Alt1 Alt2 Alt3 Alt4	Moisture% aw Humidity%
Alt1 Alt2 Alt3 Alt4	Moisture% aw Humidity% Relative humidity
Alt1 Alt2 Alt3 Alt4 74 Alt1	Moisture% aw Humidity% Relative humidity Botulism is caused by
Alt1 Alt2 Alt3 Alt4 74 Alt1 Alt2	Moisture% aw Humidity% Relative humidity Botulism is caused by Bacillus megaterium
Alt1 Alt2 Alt3 Alt4 74 Alt1 Alt2 Alt2 Alt3	Moisture% aw Humidity% Relative humidity Botulism is caused by Bacillus megaterium Lactobacillus acidophilus
Alt1 Alt2 Alt3 Alt4 74 Alt1 Alt2 Alt2 Alt3	Moisture% aw Humidity% Relative humidity Botulism is caused by Bacillus megaterium Lactobacillus acidophilus Staphylococcus aureus
Alt1 Alt2 Alt3 Alt4 74 Alt1 Alt2 Alt3 Alt4	Moisture% aw Humidity% Relative humidity Botulism is caused by Bacillus megaterium Lactobacillus acidophilus Staphylococcus aureus Clostridium botulinum
Alt1 Alt2 Alt3 Alt4 74 Alt1 Alt2 Alt3 Alt4 75	Moisture% aw Humidity% Relative humidity Botulism is caused by Bacillus megaterium Lactobacillus acidophilus Staphylococcus aureus
Alt1 Alt2 Alt3 Alt4 74 Alt1 Alt2 Alt3 Alt4 75 Alt1	Moisture% aw Humidity% Relative humidity Botulism is caused by Bacillus megaterium Lactobacillus acidophilus Staphylococcus aureus Clostridium botulinum Foodborne infection is caused by Salmonella
Alt1 Alt2 Alt3 Alt4 74 Alt1 Alt2 Alt3 Alt4 75 Alt1 Alt2	Moisture% aw Humidity% Relative humidity Botulism is caused by Bacillus megaterium Lactobacillus acidophilus Staphylococcus aureus Clostridium botulinum Foodborne infection is caused by Salmonella Bacillus cereus
Alt1 Alt2 Alt3 Alt4 74 Alt1 Alt2 Alt3 Alt4 75 Alt1 Alt2 Alt3 Alt4	Moisture% aw Humidity% Relative humidity Botulism is caused by Bacillus megaterium Lactobacillus acidophilus Staphylococcus aureus Clostridium botulinum Foodborne infection is caused by Salmonella Bacillus cereus S.aureus
Alt1 Alt2 Alt3 Alt4 74 Alt1 Alt2 Alt3 Alt4 75 Alt1 Alt2 Alt3 Alt4	Moisture% aw Humidity% Relative humidity Botulism is caused by Bacillus megaterium Lactobacillus acidophilus Staphylococcus aureus Clostridium botulinum Foodborne infection is caused by Salmonella Bacillus cereus
Alt1 Alt2 Alt3 Alt4 74 Alt1 Alt2 Alt3 Alt4 75 Alt1 Alt2 Alt3 Alt4	Moisture% aw Humidity% Relative humidity Botulism is caused by Bacillus megaterium Lactobacillus acidophilus Staphylococcus aureus Clostridium botulinum Foodborne infection is caused by Salmonella Bacillus cereus S.aureus Clostridium botulinum
Alt1 Alt2 Alt3 Alt4 74 Alt1 Alt2 Alt3 Alt4 75 Alt1 Alt2 Alt3 Alt4 775 Alt1 Alt2 Alt3 Alt4 776	Moisture% aw Humidity% Relative humidity Botulism is caused by Bacillus megaterium Lactobacillus acidophilus Staphylococcus aureus Clostridium botulinum Foodborne infection is caused by Salmonella Bacillus cereus S.aureus Clostridium botulinum which of the following is an essential amino acid
Alt1 Alt2 Alt3 Alt4 74 Alt1 Alt2 Alt3 Alt4 75 Alt1 Alt2 Alt3 Alt4 75 Alt1 Alt2 Alt3 Alt4 76 Alt1	Moisture% aw Humidity% Relative humidity Botulism is caused by Bacillus megaterium Lactobacillus acidophilus Staphylococcus aureus Clostridium botulinum Foodborne infection is caused by Salmonella Bacillus cereus S.aureus Clostridium botulinum which of the following is an essential amino acid Alanine
Alt1 Alt2 Alt3 Alt4 74 Alt1 Alt2 Alt3 Alt4 75 Alt1 Alt2 Alt3 Alt4 76 Alt1 Alt2 Alt3 Alt4	Moisture% aw Humidity% Relative humidity Botulism is caused by Bacillus megaterium Lactobacillus acidophilus Staphylococcus aureus Clostridium botulinum Foodborne infection is caused by Salmonella Bacillus cereus S.aureus Clostridium botulinum which of the following is an essential amino acid

77	The enzyme which involves in overwinding of DNA
Alt1	Topoisomerases
Alt2	DNA polymerases
	DNA ligase
Alt4	DNA helicase
78	The lac operon is an operon required for the transport and metabolism of
Alt1	Glucose
	Lactose
Alt3	Galactose
Alt4	Fructose
	Which one of the following is an vasodialator
	Angioleurin
	Epinephrine
	Vasopressin
Alt4	Brdykinin
	Night blindnees is caused due to the deficiency of
	Vitamin A
	Vitamin B
	Vitamin C
Alt4	Vitamin D
	FAO stands for
	Food and Agriculture Organisation
_	Food Additives Organisation
	Fast Agriculture Organisation
Alt4	Food and Aroma organization
	The phase during which the rate of bacterial growth continuously increases
_	lag phase
	log phase
	death phase
Alt4	Stationary phase
	Antigenic determinants of an antigen that are recognized by antibody are
	Paratopes
	Epitopes
	Isotopes
Alt4	Non determinants
0.4	
	BCG vaccine provides protection against
	Measles Chalara
	Cholera Tube results in
Alt3	Tuberculosis

Alt4	Small pox
85	FSSAI stands for
Alt1	Food standards safety authority of India
	Food safety standards authority of India
	Food service standards authority of India
	Food standards authority of India
7.00	
86	Which one of the following is not a part of nervous system
	Sensory portion
	Motor portion
	Central nervous system
	Hormonal portion
AIL4	Hormonal portion
0.7	Assessing the second could be bounded by the
	Approximate number of cells in human body
	75 trillion
	50 trillion
	25 trillion
Alt4	40 trillion
88	Which one of the following is not true of cardiac muscle
Alt1	Controller of somatic nervous system
Alt2	Found in heart
Alt3	Cells are semi spindle in shape
Alt4	only one or two nuclei in the cell
89	Which one of the following is not a plasma protein
	Globulin
Alt2	Albumin
	Fibrinogen
	Casein
90	Putrefaction in meat is
	anaerobic decomposition of protein
	aerobic decomposition of protein
	Fermentation process
	purification of meat
AIT4	purification of meat
01	UTCT of a set a missetic a standa for
	HTST of pasteurization stands for
	High time short temperature
	Holding temperature short time
	High temperature short time
Alt4	None of the above
വാ	A blood group that has both A and B antigens but no antibodies, it is
92	
Alt1	

Alt3	AB
Alt4	В
93	AIDS is caused by
	RNA virus
	DNA virus
	Herpes virus
	Hepatitis virus
Alt	Treputitis vii us
9/1	Antibodies are produced by
	Histocytes
	Mast cells
	Plasma cells
	Fibroblasts
AIL4	FIDIODIASES
0.5	The fall and an existing a state appropriate the containing
	The following acid is present in the gastric juice
	HN03
	H2SO4
Alt3	
Alt4	H3PO4
	Home made oral rehydration solution is made by addingto water
Alt1	
	Sugar and Cooking soda
	Glucose
Alt4	Salt and sugar
	Which one of the following has high fibre
	Pulses
	Fruits and Vegetables
Alt3	Fats
Alt4	Wheat
_	
98	Which one of the following is not a food allergen
Alt1	Egg
Alt2	Peanut
Alt3	Soyabean
Alt4	Redgram
99	"Hidden hunger" is
	Protein deficiency
	Calorie deficiency
	Micronutrient deficiency
	Macronutrient deficiency
	,
100	Which of the following diet is not recommended for chronic kidney disease patients
	High carbohydrate
Aiti	ingii carbonyarate

ĺ	Alt2	Low carbohydrate
	Alt3	High protein
ĺ	Alt4	Low protein



Examination: M.Sc. Food Science and Nutrition	
Section 1 - Section 1	
Question No.1	4.00
Question No. 1	Bookmark □
An example for proteolytic enzyme is	
○ Amylase	
○ Pepsin	
○ Insulin	
○ Lipase	
Question No.2	4.00
Quotion 11012	Bookmark □
Based on gender nutritional requirements changes after the age of	
○ 12 Years	
C 15 Years	
○ 10 Years	
○ 5 Years	
Question No.3	4.00
Question No.	Bookmark □
Portion size for balance diet for an adult is based mainly on their	
○ Physical activity	
© Gender	
C Appearance	
○ Age	
Ougstion No.4	4.00
Question No.4	4.00 Bookmark □
Question No.4 Low hemoglobin percent in blood causes	4.00 Bookmark ☐
Low hemoglobin percent in blood causes Anemia Marasmus	
Low hemoglobin percent in blood causes Anemia Marasmus Nutritional stunting	
Low hemoglobin percent in blood causes Anemia Marasmus	
Low hemoglobin percent in blood causes Anemia Marasmus Nutritional stunting Hypoglycemia	Bookmark <u></u> □
Low hemoglobin percent in blood causes Anemia Marasmus Nutritional stunting	Bookmark 4.00
Low hemoglobin percent in blood causes Anemia Marasmus Nutritional stunting Hypoglycemia	Bookmark <u></u> □
Low hemoglobin percent in blood causes Anemia Marasmus Nutritional stunting Hypoglycemia Question No.5	Bookmark 4.00
Low hemoglobin percent in blood causes Anemia Marasmus Nutritional stunting Hypoglycemia Question No.5 Protein present in hair is	Bookmark 4.00
Low hemoglobin percent in blood causes Anemia Marasmus Nutritional stunting Hypoglycemia Question No.5 Protein present in hair is Keratin	Bookmark 4.00
Low hemoglobin percent in blood causes Anemia Marasmus Nutritional stunting Hypoglycemia Question No.5 Protein present in hair is Keratin Zein	Bookmark 4.00
Low hemoglobin percent in blood causes Anemia Marasmus Nutritional stunting Hypoglycemia Question No.5 Protein present in hair is Keratin Zein Albumin Gluten	Bookmark 4.00 Bookmark
Low hemoglobin percent in blood causes Anemia Marasmus Nutritional stunting Hypoglycemia Question No.5 Protein present in hair is Keratin Zein Albumin	4.00 Bookmark 4.00 4.00
Low hemoglobin percent in blood causes Anemia Marasmus Nutritional stunting Hypoglycemia Question No.5 Protein present in hair is Keratin Zein Albumin Gluten Question No.6	Bookmark 4.00 Bookmark
Low hemoglobin percent in blood causes Anemia Marasmus Nutritional stunting Hypoglycemia Question No.5 Protein present in hair is Keratin Zein Albumin Gluten	4.00 Bookmark 4.00 4.00
Low hemoglobin percent in blood causes Anemia Marasmus Nutritional stunting Hypoglycemia Question No.5 Protein present in hair is Keratin Zein Albumin Gluten Question No.6 School going children should be thought	4.00 Bookmark 4.00 4.00
Low hemoglobin percent in blood causes Anemia Marasmus Nutritional stunting Hypoglycemia Question No.5 Protein present in hair is Keratin Zein Albumin Gluten Question No.6 School going children should be thought Junk food pyramid	4.00 Bookmark 4.00
Low hemoglobin percent in blood causes Anemia Marasmus Nutritional stunting Hypoglycemia Question No.5 Protein present in hair is Keratin Zein Albumin Gluten Question No.6 School going children should be thought Junk food pyramid Food regulatory pyramid	Bookmark ☐ 4.00 Bookmark ☐
Low hemoglobin percent in blood causes Anemia Marasmus Nutritional stunting Hypoglycemia Question No.5 Protein present in hair is Keratin Zein Albumin Gluten Question No.6 School going children should be thought Junk food pyramid Food regulatory pyramid WHO guidelines	Bookmark ☐ 4.00 Bookmark ☐
Low hemoglobin percent in blood causes Anemia Marasmus Nutritional stunting Hypoglycemia Question No.5 Protein present in hair is Keratin Zein Albumin Gluten Question No.6 School going children should be thought Junk food pyramid Food regulatory pyramid WHO guidelines	Bookmark ☐ 4.00 Bookmark ☐

Question No.7	4.00
	Bookmark □
Based on the information given answer the following question. 1. In a family of six persons, there are people from three generations. Each has sepa	rate professions
and they like different colours. There are two couples.	rate protections
2. Shyam is an Engineer and his wife is not a doctor and she does not like Red color	ır.
Chartered Accountant likes green colour and his wife is a teacher. Manipho in the methor in law of Sunits and she likes arrange colour.	
4. Manisha is the mother-in-law of Sunita and she likes orange colour.5. Vimal is the grand father of Tarun and tarun is the Principal and likes black colour.	
6. Nyna is the grand daughter of Manisha and she likes blue colour. Nyna's Mother lik	es white colour.
Who is the Chartered Accountant?	
Who is the Chartered Accountant?	
○ Vimal	
○ Nyna	
○ None of these	
Question No.8	4.00
Quodion Noio	Bookmark □
Food packaging is essential for	
© Transportation	
© To prevent moisture loss	
○ To prevent spoilage and maintain quality	
All the options are correct	
Overtion No 0	4.00
Question No.9	4.00 Bookmark □
Question No.9 One teaspoon of ghee providesKcal of energy	4.00 Bookmark □
One teaspoon of ghee providesKcal of energy	
One teaspoon of ghee providesKcal of energy © 45	
One teaspoon of ghee providesKcal of energy 0 45 0 50	
One teaspoon of ghee providesKcal of energy 0 45 0 50 0 40 0 55	
One teaspoon of ghee providesKcal of energy 0 45 0 50 0 40	Bookmark □
One teaspoon of ghee providesKcal of energy	Bookmark
One teaspoon of ghee providesKcal of energy	Bookmark □
One teaspoon of ghee providesKcal of energy	Bookmark □
One teaspoon of ghee providesKcal of energy	Bookmark □
One teaspoon of ghee providesKcal of energy	Bookmark □
One teaspoon of ghee providesKcal of energy	Bookmark □
One teaspoon of ghee providesKcal of energy	Bookmark ☐ 4.00 Bookmark ☐ 4.00
One teaspoon of ghee providesKcal of energy	Bookmark 4.00 Bookmark
One teaspoon of ghee providesKcal of energy	Bookmark ☐ 4.00 Bookmark ☐ 4.00
One teaspoon of ghee providesKcal of energy	Bookmark ☐ 4.00 Bookmark ☐ 4.00
One teaspoon of ghee providesKcal of energy	Bookmark ☐ 4.00 Bookmark ☐ 4.00
One teaspoon of ghee providesKcal of energy	Bookmark ☐ 4.00 Bookmark ☐ 4.00
One teaspoon of ghee providesKcal of energy	Bookmark ☐ 4.00 Bookmark ☐

Question No.12	4.00
Boiling, steaming or pressure cooking are considered as of food preparat	Bookmark
© Fried method	ion.
© Pickling method	
© Dry method	
© Wet method	
Question No.13	4.00
Nephritis is caused due to repeated infections of	Bookmark □
© Yeasts	
© Streptococcus	
○ Salmonella	
© Ecoli	
Question No.14	4.00
	Bookmark □
Mesophillic organisms grows at	
○ 0 – 20°C	
○ 50 – 60°C	
C 25 – 40°C	
O None of these	
Question No.15	4.00
	Bookmark
Golden rice is genetically modified to contain excess of O Omega 3 fatty acid	
C Lycopene	
© β carotene	
C Lutein	
O Luterii.	
Question No.16	4.00
	Bookmark
According to WHO Individual between 10-19 years are considered	
© Adolescent	
C Adult	
© Preschoolers	
O I Teschouers	
Question No.17	4.00
	Bookmark □
Amount of protein present in soyabean is%	
O 35	
0 30	
0 25	
○ 40	

Question No.18	4.00
Study the following information carefully and answer the question below it	Bookmark
Lakshman passes through seven lanes to reach his school. He finds that 'Truth lane' is between house and 'Lie lane'. The third lane from his school is 'Karma lane'. 'Dharma lane' is immediate before the 'Yog lane'. He passes 'Salvation lane' at the end, 'Lie lane' is between 'Truth lane' 'Dharma lane', the sixth lane from his house is 'Devotion lane'.	diately
How many lanes are there between 'Lie lane' and 'Devotion lane'? © five © two	
o four three	
Question No.19	4.00
Reabsorption of water in the kidney is controlled by Growth hormone	Bookmark □
Antidiuretic hormone	
© Oxytocin	
○ Aldosterone	
Question No.20	4.00
Significance of World Food Day is	BOOKITIAIK [
© Foundation day of FAO	
Foundation day of ICARFoundation day of ICMR	
© Foundation day of WHO	
Question No.21	4.00
	Bookmark □
Choose the correct meaning of the italicized idiom. The party in power came down on the side of a flexible and early economic policy to help the	e weaker
sections.	
 Decide to speak secretly Decide to rebuke severely 	
© Decide to support	
O Decide to go to the corner	
Question No.22	4.00
Constipation caused due to lack of fluid is	Bookmark □
© Spastic	
Obstractive	I I
O Atonic O Tonic	

Question No.23	4.00 Bookmark
Cut vegetables, when exposed to air for long duration causes loss of	DOOKIIIAIK [
C Carbohydrates Vitamins	
© Minerals	
© Lipids	
Overation No 04	1.00
Question No.24	4.00 Bookmark □
Vitamin A deficiency causes	
C Bigot's spot Dermatitis	
© Bone deformity	
© All the above	
Question No.25	4.00 Bookmark □
Cooking of starch drastically improves	
O Flavor	
TextureDigestibility	
O None of these	
Question No.26	4.00 Bookmark □
Nutrition is defined as	
C Science of foods, the nutrients, their interaction and balance to health and disease	
O Science of foods, balance to disease	
 Science of ingestion, digestion, absorption Science of nutrients 	
O Science of Humania	
Question No.27	4.00
Prevalence of Bitot Spot to call it a public health problem is	Bookmark □
C >0.50 %	
o >0.01 %	
C >0.10 %	
C >0.05 %	
Question No.28	4.00
Fat calories in a balanced diet should be % of total calories	Bookmark □
© 10-12	
C 50-60	
○ 40-50	
C 20-25	

Question No.29	4.00 Bookmark
Canning of foods is based on principles of	BOOKIIIAIK [
© Cold sterilization	
© Clarification	
C Heat sterilization	
C All the above	
Question No.30	4.00 Bookmark
Statement: Opening a Library in Achupatti will be a wastage.	
Assumptions:	
I. Inhabitants of Achupatti are illiterate. II. Inhabitants of Achupatti are not interested in reading	
© If only assumption II is implicit	
If neither I nor II is implicit	
© If both I and II are implicit	
© If only assumption I is implicit	
i only assumption is implicit	
Question No.31	4.00
-	Bookmark □
The organ that stores bile is	
o Kidney	
O Brain	
O Liver	
○ Gall bladder	
Question No.32	4.00
	4.00 Bookmark ☐
Lipid digesting enzyme present in saliva is	
Lipid digesting enzyme present in saliva is Amylase	
Lipid digesting enzyme present in saliva is O Amylase O Pepsin	
Lipid digesting enzyme present in saliva is Amylase Pepsin Lingual Lipase	
Lipid digesting enzyme present in saliva is O Amylase O Pepsin	
Lipid digesting enzyme present in saliva is Amylase Pepsin Lingual Lipase	Bookmark 4.00
Lipid digesting enzyme present in saliva is Amylase Pepsin Lingual Lipase Pancreatin Question No.33	Bookmark
Lipid digesting enzyme present in saliva is Amylase Pepsin Lingual Lipase Pancreatin Question No.33 Factors that affect the growth of bacteria in the food are known as	Bookmark 4.00
Lipid digesting enzyme present in saliva is Amylase Pepsin Lingual Lipase Pancreatin Question No.33 Factors that affect the growth of bacteria in the food are known as Explicit factors	Bookmark 4.00
Lipid digesting enzyme present in saliva is	Bookmark 4.00
Lipid digesting enzyme present in saliva is	Bookmark 4.00
Lipid digesting enzyme present in saliva is	Bookmark 4.00
Lipid digesting enzyme present in saliva is	Bookmark 4.00
Lipid digesting enzyme present in saliva is Amylase Pepsin Lingual Lipase Pancreatin Question No.33 Factors that affect the growth of bacteria in the food are known as Explicit factors Intrinsic factors Processing factors Implicit factor Question No.34	4.00 Bookmark
Lipid digesting enzyme present in saliva is Amylase Pepsin Lingual Lipase Pancreatin Question No.33 Factors that affect the growth of bacteria in the food are known as Explicit factors Intrinsic factors Processing factors Implicit factor Question No.34 Normal fasting blood sugar level ismg/dl	4.00 Bookmark 4.00
Lipid digesting enzyme present in saliva is Amylase Pepsin Lingual Lipase Pancreatin Question No.33 Factors that affect the growth of bacteria in the food are known as Explicit factors Intrinsic factors Processing factors Implicit factor Question No.34 Normal fasting blood sugar level ismg/dl 60-120	4.00 Bookmark 4.00
Lipid digesting enzyme present in saliva is Amylase Pepsin Lingual Lipase Pancreatin Question No.33 Factors that affect the growth of bacteria in the food are known as Explicit factors Intrinsic factors Processing factors Implicit factor Question No.34 Normal fasting blood sugar level ismg/dl 60-120 70-100	4.00 Bookmark 4.00
Lipid digesting enzyme present in saliva is C Amylase Pepsin Lingual Lipase Pancreatin Question No.33 Factors that affect the growth of bacteria in the food are known as Explicit factors Intrinsic factors Processing factors Implicit factor Question No.34 Normal fasting blood sugar level ismg/dl C 60-120 C 70-100 C 120-130	4.00 Bookmark 4.00
Lipid digesting enzyme present in saliva is Amylase Pepsin Lingual Lipase Pancreatin Question No.33 Factors that affect the growth of bacteria in the food are known as Explicit factors Intrinsic factors Processing factors Implicit factor Question No.34 Normal fasting blood sugar level ismg/dl 60-120 70-100	4.00 Bookmark 4.00
Lipid digesting enzyme present in saliva is C Amylase Pepsin Lingual Lipase Pancreatin Question No.33 Factors that affect the growth of bacteria in the food are known as Explicit factors Intrinsic factors Processing factors Implicit factor Question No.34 Normal fasting blood sugar level ismg/dl C 60-120 C 70-100 C 120-130	4.00 Bookmark 4.00

0 " N 05	1.00
Question No.35	4.00
Hyperkalaemia occurs only in severe	Bookmark 🗆
C Cirrhosis	
Glomerular filtration failure	
© Diabetes	
© Hypertension	
Question No.36	4.00
	Bookmark □
Thermophilic micro-organism grows at	
[©] 20 − 35°C	
[©] 40 − 80°C	
° 30 - 50°C	
○ 10 – 20°C	
Question No.37	4.00
Question No.37	Bookmark
During pregnancy folate requirement increases to	
C 200 ug/day	-715 A
○ 400 ug/day	
○ 250 ug/day	
○ 300 ug/day	
Question No.38	4.00
	Bookmark □
Kupffer's cells are found in	
o Bones	
O Brain	
O Liver	
O Spleen	
Question No.39	4.00
Question No.39	Bookmark [
FSSAI stands for	
 Food Standards and Social Authority of India 	
○ Food Security and Standards Authority of India	
 Food Standards and Safety Authority of India 	
 Food Safety and Standards Authority of India 	
Question No.40	4.00
T-Lymphocytes first mature in	Bookmark 🗆
© Thymus	
O Liver	
O Pancreas	
© Spleen	
O Spieeri	

Question No.41 Heart covering is called	4.00 Bookmark 4.00 Bookmark
୍ତ Fat ୍ତ Calcium	
Dook:: comb: tooth Title Knowledge Cover Page	4.00 Bookmark
Question No.44 Find the odd one out? Cover: Page Chair: Arm Flower: Petal Circle: Arc	4.00 Bookmark ☐
Cuestion No.45 Essential amino acid limiting in pulses is Methionine Tyrosine Lysine Glycine	4.00 Bookmark □
Niacin deficiency causes O Underweight Tongue fissuring O CVD None of the above	4.00 Bookmark □

Question No.47	4.00
D and Z value are critical in food	Bookmark
○ Contamination	
 Preservation 	
○ Storage	
None of these	
Question No.48	4.00
A source of omega 3 fatty acid is	Bookmark □
○ Ghee	
C Dry coconut	
○ Butter	
C Linseed	
Question No.49	4.00
Lactose comprises of glucose and	Bookmark □
○ Sucrose	
○ Maltose	
○ Galactose	
○ Fructose	
Question No.50	4.00
The cut off point for anemia in pregnant women is	Bookmark 🗆
© 11mg/dl	
© 12mg/dl	
© 10mg/dl	
C 13mg/dl	
Question No.51	4.00
	Bookmark □
Choose the correct meaning of the italicized idiom. When Peter left he was extremely disappointed. I think he has <i>gone for good</i> .	
© To a good place	
© To a foreign country	
© Permanently	
To seek good fortune	
Question No.52	4.00
	Bookmark □
Pre school children health status is evaluated by using	
© Growth index	
© Growth curve	
© Growth chart	
○ Growth marker	

Bookmark □	
Select the Pair that best respresents the relationship that is given in the question: Professor: Erudite	
○ Entrepreneur : Hardwork	
C Inventor : Imaginative	
○ Carpenter : Furniture	
○ Mason : Architecure	
Question No.54 4.00 Bookmark □	
Based on physiologically functions foods can be divided into	
○ 3 groups	
C 4 groups	
© 2 groups	
○ 5 groups	
Question No.55	
During pregnancy glycosuria results in	
© Preterm birth	
C Hypertension	
© Gestational diabetes mellitus	
○ None of the above	
Question No.56 4.00	
Study the following information carefully and answer the question below it:	
P, Q, R, S T went on a picnic. P is son of Q but Q is not the father of P. R is the son of S, who is the	
brother of P. T is the wife of S.	
How many males are present in the group?	
O 4	
C 4 C 2	
C 4 C 2 C 1	
C 4 C 2	
C 4 C 2 C 1	
C 4 C 2 C 1	

Question No.57	4.00
Study the following information carefully and answer the question below it	Bookmark
The Director of an MBA college has decided that six guest lectures on the topics of Motivation Decision Making, Quality Circle, Assessment Centre, Leadership and Group Discussion are organised on each day from Monday to Sunday. (i) One day there will be no lecture (Saturday is not that day), just before that day Group Discussion and the control of	e to be
will be organised. (ii) Motivation should be organised immediately after Assessment Centre. (iii) Quality Circle should be organised on Wednesday and should not be followed by Group Discussion (iv) Decision Making should be organised on Friday and there should be a gap of two days be Leadership and Group Discussion	petween
On which day there is no lecture? Tuesday Monday	
○ Wednesday○ Sunday	
Question No.58	4.00
PEM stands for	Bookmark □
Question No.59	4.00
RDA for an expectant mother recommends additional © 300 kcal © 250 kcal © 200 kcal © 350 kcal	Bookmark □
Question No.60	4.00
It is important to realize that the ties that bind us together in common activity are so can disappear at any moment. © tenacious © tentative	Bookmark ☐ that they
© restrictive © tenuous	
Citious	

Question No.61	4.00
Which of the following heat describes the networkships collulated	Bookmark □
Which of the following best describes the polysaccharide cellulose? α 1,4-O-β-linked poly-D-galactose	
© α 1,4-O-β-linked poly-D-glucose	
© α 1,4-O-α-linked poly-D-glucose	
C α 1,4-O-α-linked poly-D-galactose	
Question No.62	4.00
	Bookmark □
One day, Ravi walked a distance of 75 metres towards the north. Then he turned left and w	
about 25 metres, he turned left again and walked 80 metres. Finally, he turned to the right a of 45°. In which direction was he moving finally?	at an angle
South-east	
O North-west	
© South-west	
○ North-east	
Question No.63	4.00
	Bookmark □
Significant feature of Kwashiorkor is	
C Less height	
C Low weight	
Both low height and weight	
Oedema	
Question No.64	4.00
	Bookmark □
Bulimia Nervosa among adolescent girl is	
C Eating disorder	
Normal growth pattern	
Weight loss method	
○ Weight gain method	
Question No.65	4.00
Question 140.00	Bookmark □
Fat soluble vitamins can not be utilized without	
C Lipids	
O Minerals	
© Water	
○ Protein	
Question No.66	4.00
For Indian food industry the standards are enceified by	Bookmark □
For Indian food industry the standards are specified by	
o FSSAI	
© FPO	
○ FAO	

Question No.67	4.00
Ribosome is center(site) for	Bookmark
© Protein synthesis	
© Respiration	
C Lipid synthesis	
Glucose synthesis	
Overtice No CO	4.00
Question No.68	4.00 Bookmark
Moisture retention agents are also called	
 Anticaking agents 	
 Preservatives 	
 Humectants 	
○ Flavor enhancers	
Question No.69	4.00
Mid Day meal programme is designed by Covernment for	Bookmark □
Mid- Day meal programme is designed by Government for	4884
© Teenagers	MA
o Adults	
o Teachers	
5 Todd/id/	<i>'</i>
Question No.70	4.00
The calorific value of fats is	Bookmark 🖂
0 9	
0.4	
0.8	
C 6	
Question No.71	4.00
Clatera and a Classic All the classical and a second	Bookmark
Statements: Stories are True, All true incidents are rumours. Conclusion:	
I. Stories are rumours.	
II. Rumours are stories	
○ If either I or II follows	
○ If only conclusion If follows	
○ If only conclusion I follows	
O If neither I nor II follows	
Question No.72	4.00
	Bookmark
Choose the antonym of the italicized word.	
The habit of <i>squandering</i> money should not be encouraged. © discarding	
© collecting	
© hoarding	
© saving	

Question No.73	4.00 Bookmark
is a good cholesterol	BOOKIIIai K
C VLDL	
C Cholesterol C LDL	
© HDL	
1.22	
Question No.74	4.00 Bookmark □
Generation time is the time required for population to	DOORIIIAI K
© Four times	
© Double	
© None of these	
○ Triple	
Question No.75	4.00
Edema is seen indeficiency	Bookmark □
C Thiamine	
© Riboflavin	-44
O Niacin	
○ Folic acid	
Question No.76	4.00
Main aim of food preservation is to prevent contamination from	Bookmark □
© Physical	
○ Microbes	
C Chemical	
○ Human	
Question No.77	4.00
Mixed vegetable puree is an example of diet	Bookmark 🗆
© Normal	
○ Fullliquid	
C Soft	
Clear fluid	
Question No.78	4.00
	Bookmark 🗆
The hormones employed in glucose homeostasis are © Insulin and glucagon	
© Glucagon and statin	
© Pancreatinand pepsin	
○ Insulin and estrogen	

Principles for planning the meal is C RID RPA DI RDA Question No.80 4.00 Bookmark Bookmark 4.00 Bookmark 1 Question No.81 Nissi granules are found in C Nephron C Hepatic cells C Nerve cell C Brain Question No.82 An example of conjugated protein is C Hemoglobin C Peptities C Globulin C Alburnin	Principles for planning the meal is
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C DI C RDA Question No.80 Bookmark O 4 O 3 O 1 C 2 Question No.81 Nissl granules are found in Nephron Hepatic cells Nerve cell Brain Question No.82 An example of conjugated protein is Hemoglobin Peptides Globulin	C DI C RDA Question No.80 Bookmark O 4 O 3 O 1 C 2 Question No.81 Nissl granules are found in Nephron Hepatic cells Nerve cell Brain Question No.82 An example of conjugated protein is Hemoglobin Peptides Globulin
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C Albumin	○ Albumin
Ouestion No.83	Question No 83
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Question No.85	4.00
Example of empty calorie food is	Bookmark □
O Health drinks	
© Fruit juice	
C Carbohydrate drinks	
O Milk shakes	
O Milk Grands	
Question No.86	4.00
Question No.00	Bookmark □
is the fermented vegetable product	
○ Sauerkraut	
○ Soy sauce	
○ Nari	
○ Miso	
Question No.87	4.00 Bookmark □
Only incomplete animal protein is	
© Keratin	
© Gelatin	
© Glycogen	
O Zein	
Question No.88	4.00 Bookmark
During HTST (high temperature short time) food products are heated for a period of	DOOKINAIK [
O 15 seconds	
C 15 minutes	
© 30 seconds	
© 30 minutes	
Question No.89	4.00
The temperature found in cellar storage is about	Bookmark
© 5°C	
○ 0 ₀ C	
[©] 15°C	
[©] 10°C	
Question No.90	4.00
	Bookmark
An example of non essential fatty acid	
C Linoleic acid	
C Linolenicacid	
O Arachidonic acid	
C Palmitic acid	

Question No.91	4.00 Bookmark □
Each meal should consist of food groups. © Three	
○ Five ○ Eight	
© Six	
Question No.92	4.00
Dad often comes home late these days,?	Bookmark
O is it?	
O does he? O doesn't he?	
C isn't it?	
Question No.93	4.00
Psychologist : Neurosis	Bookmark □
C Oncologist: Measles	MV
Opthamologist : CatractKids : Pediatrician	
© Dermatologist: Sprain	
Question No.94	4.00
Melatonin is secreted by gland	Bookmark
C Pineal	
C Pituitary C Thyroid	
○ Adrenal	
Question No.95	4.00
Foods rich in carbohydrates are	Bookmark □
C Vegetables	
Oils and fatsNuts and seeds	
C Cereals, millets, tubers	
Question No.96	4.00
she had been lied to, Sally got really angry.	Bookmark □
○ If Sally discovered	
○ Having discovered○ Sally discovered	
C Sally when discovered	
<u> </u>	

Question No.97	4.00 Bookmark
BMI stands for	
© Basic Muscle Indices	
© Basal Mass Index	
○ Body Mass Index	
© Based Metabolic Index	
Question No.98	4.00
	Bookmark □
Acid base balance is maintained by	
© Brain	
○ Gall bladder	
© Stomach	
○ Kidney	
Ougstion No 00	4.00
Question No.99	4.00 Bookmark □
Question No.99 Choose the correct meaning of the italicized idiom.	4.00 Bookmark □
Choose the correct meaning of the italicized idiom. Raju has a very nice manner, but you would better take what he says with a grain of salt.	
Choose the correct meaning of the italicized idiom. Raju has a very nice manner, but you would better take what he says with a grain of salt. To complement	
Choose the correct meaning of the italicized idiom. Raju has a very nice manner, but you would better take what he says with a grain of salt. To complement To criticize	
Choose the correct meaning of the italicized idiom. Raju has a very nice manner, but you would better take what he says with a grain of salt. To complement To criticize To talk sensibly	
Choose the correct meaning of the italicized idiom. Raju has a very nice manner, but you would better take what he says with a grain of salt. To complement To criticize	
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Choose the correct meaning of the italicized idiom. Raju has a very nice manner, but you would better take what he says with a grain of salt. To complement To criticize To talk sensibly To listen to something with considerable doubt Question No.100	Bookmark [
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