

Examination: P.G. Dip Food safety and Quality assurance in food industry

Section 1 - Section 1

Question No.1

4.00

Bookmark ☐

In the construction of laminated packaging material used for aseptic packaging which one of the following is correct sequence of laminate.

- ☐ Polyethylene/duplex paper/polyethylene/ aluminium foil/ printing ink /polyethylene
- ☐ Polyethylene/printing ink/ polyethylene/ duplex paper/aluminium foil/polyethylene
- ☐ Polyethylene/ duplex paper/polyethylene/ printing ink/aluminium foil/polyethylene
- ☐ Polyethylene/printing ink/duplex paper/polyethylene/ aluminium foil/polyethylene

Question No.2

4.00

Bookmark ☐

Which one of the microorganisms given below is *not responsible* for ropiness or stringy fermentation of milk?

- ☐ *Streptococcus lactis*
- ☐ *Streptococcus cremoris*
- ☐ *Enterobacter aerogenes*
- ☐ *Alcaligenes viscolactis*

Question No.3

4.00

Bookmark ☐

Correct the error in the italicized part of the sentence by choosing the most appropriate option.
Whenever the two sisters *go out for shopping*, they take their pet dog with them.

- ☐ go out shopping
- ☐ go out of shopping
- ☐ go out to shopping
- ☐ go out on shopping

Question No.4

4.00

Bookmark ☐

Which method creates free radicals in food that can destroy cell membranes, attack DNA and proteins, thus preventing microorganism growth

- ☐ Sterilization
- ☐ Plasmolysis
- ☐ Pasteurization
- ☐ Irradiation

Question No.5

4.00

Bookmark ☐

Pasteurization by radiation in food is called

- ☐ Radurization
- ☐ Radappertization
- ☐ Radicidation
- ☐ Cold sterilization

Question No.6

4.00

Bookmark ☐

Which one of the following microorganisms is used in the preparation of bread?

- ☐ *Saccharomyces cerevisiae*
- ☐ *Saccharomyces bayanus*
- ☐ *Saccharomyces cerevarum*
- ☐ *Saccharomyces boulardii*

Question No.7

4.00

Bookmark ☐

Choose the best antonym of the italicized word.

The task assigned to him was *arduous*.

- ☐ easy
- ☐ absorbing
- ☐ plain
- ☐ good

Question No.8

4.00

Bookmark ☒

Green color of the whey is due to

- ☐ Riboflavin
- ☐ Niacin
- ☐ Chlorophyll
- ☐ Chlorophyceae

Question No.9

4.00

Bookmark ☐

Based on the information given, answer the below question.

1. A,B,C,D,E and F are travelling in a bus.
2. There are two reporters, two mechanics, one photographer and one writer in the group.
3. Photographer A is married to D who is a reporter.
4. The writer is married to B who is of the same profession as that of F.
5. A,B,C,D are two married couples and no one in this belong to the same profession.
6. F is the brother of C.

Which of the following is the pair of reporters?

- ☐ Cannot be determined
- ☐ DE
- ☐ AE
- ☐ DF

Question No.10

4.00

Bookmark ☐

Which of the followings are carotenoid terpenoids?

- ☐ Terpene, perillyl alcohol
- ☐ Lycopene, zeaxanthin
- ☐ Terpene, limonoids
- ☐ Saponins, terpenol

Question No.11

4.00

Bookmark ☐

Fractional sterilization means

- ☐ Incineration
- ☐ Tyndallisation.
- ☐ Membrane filtration
- ☐ Radiation sterilization

Question No.12

4.00

Bookmark ☐

A psychrophilic halophile would be a microbe that prefers

- ☐ Warm temperatures and increased amounts of acid
- ☐ Cold temperatures and increased amounts of salt
- ☐ Cold temperatures and the absence of oxygen
- ☐ Warm temperatures and increased amounts of pressure

Question No.13

4.00

Bookmark ☐

Study the following information carefully and answer the question below it:

Aasha, Bhuvnesh, Charan, Danesh, Ekta, Farhan, Ganesh and Himesh are sitting around a circle, facing the centre. Aasha sits fourth to the right of Himesh while second to the left of Farhan. Charan is not the neighbour of Farhan and Bhuvnesh. Danesh sits third to the right of Charan. Himesh never sits next to Ganesh.

Who is to the immediate left of Aasha?

- ☐ Aasha
- ☐ Ganesh
- ☐ Bhuvnesh
- ☐ Charan

Question No.14

4.00

Bookmark ☐

Which of the natural antimicrobial found in Egg

- ☐ Allicin
- ☐ Avidin
- ☐ Lysozyme
- ☐ Eugenol

Question No.15

4.00

Bookmark ☐

X is twice as good a workman as Y and together they finish a piece of work in 18 days. In how many days will X alone finish the work?

- ☐ 28
- ☐ 25
- ☐ 27
- ☐ 26

Question No.16

4.00

Bookmark ☐

Lister monocytogenes can grow at temperature as low as

- ☐ 12°C
- ☐ 4°C
- ☐ 7°C
- ☐ 15°C

Question No.17

4.00

Bookmark ☐

Choose the best synonym of the italicized word.

Reena has an *insatiable* love for music.

- ☐ irreconcilable
- ☐ unchanging
- ☐ unquenchable
- ☐ undesirable

Question No.18

4.00

Bookmark ☐

The SI unit of overall heat transfer coefficient is

- ☐ WK/ m²
- ☐ W/m² K
- ☐ Wm²/ K
- ☐ m²/s

Question No.19

4.00

Bookmark ☐

Which of the following is not element of ISO 22000

- ☐ HACCP principle
- ☐ System Management
- ☐ Product specification
- ☐ Pre-requisite program

Question No.20

4.00

Bookmark ☐

Amla products are difficult to preserve due to

- ☐ Delicate flavor
- ☐ High acidity
- ☐ Non-enzymatic browning
- ☐ Astringent taste

Question No.21

4.00

Bookmark ☐

The National Codex Contact Point (NCCP) for India is at

- ☐ Food Safety and Standards Authority of India, Delhi
- ☐ Ministry of Health and Family welfare
- ☐ Ministry of commerce
- ☐ FDA

Question No.22

4.00

Bookmark ☐

Codex Alimentarius Commission is formed by

- ☐ FAO & FDA
- ☐ FAO & WHO
- ☐ USA & FAO
- ☐ FDA & WHO

Question No.23

4.00

Bookmark ☒

Dual action oxygen scavenger/carbon dioxide emitter sachets contains

- ☐ KmnO₄
- ☐ NaOH pellets and citric acid crystals
- ☐ Ferrous carbonate and a metal halide
- ☐ Sodium chloride and sugar

Question No.24

4.00

Bookmark ☐

The step at which control can be applied and is essential to prevent or eliminate a food safety hazards or reduce it to an acceptable level is

- ☐ Critical limit
- ☐ OPRPs
- ☐ PRPs
- ☐ CCP

Question No.25

4.00

Bookmark ☐

----- is not a true filtration process , because the separation is not solely based on particle size

- ☐ Microfiltration
- ☐ Distillation
- ☐ Reverse osmosis
- ☐ Ultrafiltration

Question No.26

4.00

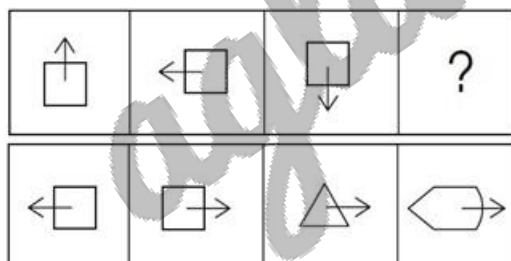
Bookmark ☐

If Milk is water, water is sugar, sugar is road, road is sky and sky is track where do aeroplanes fly?

- ☐ Road
- ☐ Sugar
- ☐ Sky
- ☐ Milk

Question No.27

4.00

Bookmark ☐

(A) (B) (C) (D)

- ☐ D
- ☐ B
- ☐ C
- ☐ A

Question No.28

4.00

Bookmark ☐

Bristle : Brush

- ☐ Stage: Chairs
- ☐ Art: Sculpture
- ☐ Arm : Leg
- ☐ Key: Piano

Question No.29

4.00

Bookmark ☐

When biological contaminant such as salmonella is not allowed in a food product like Ready-to-eat products, it is called a ----- policy.

- ☐ Zero
- ☐ Zero tolerance
- ☐ Sterile
- ☐ Absolute

Question No.30

4.00

Bookmark ☐

As a country, the United States is _____ that there are five time zones.

- ☐ much big
- ☐ very big
- ☐ too big
- ☐ so big

Question No.31

4.00

Bookmark ☐

Twin screw extruders are generally categorized according to the

- ☐ Direction of screw rotation
- ☐ Weight of screw
- ☐ Length of the screw
- ☐ Diameter of the screw

Question No.32

4.00

Bookmark ☐

Vitamin D, (cholecalciferol) is converted into

- ☐ 25-hydroxycholecalciferol in the kidney.
- ☐ 1,25-dihydroxycholecalciferol in the kidney.
- ☐ 25-hydroxycholecalciferol in the liver.
- ☐ 1-hydroxycholecalciferol in the liver.

Question No.33

4.00

Bookmark ☐

The chief amino acid exclusively present in tea is

- ☐ Theaflavin
- ☐ Caffeine
- ☐ Thearubigin
- ☐ Theanine

Question No.34

4.00

Bookmark ☐

Maillard reaction is due the involvement of

- ☐ Sugar and amino acid
- ☐ Sugar and vitamins
- ☐ Fat and sugar
- ☐ Fat and amino acid

Question No.35

4.00

Bookmark ☐

The mother gripped her child's arm _____ he be trampled.

- ☐ lest
- ☐ if not
- ☐ if
- ☐ unless

Question No.36

4.00

Bookmark ☐

Study the following information carefully and answer the question below it

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 to be 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 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 between Leadership and Group Discussion

Which of the pairs of lectures were organised on first and last day?

- ☐ Quality Circle and Motivation
- ☐ Group Discussion and Quality Circle
- ☐ Group Discussion and Decision Making
- ☐ None of these

Question No.37

4.00

Bookmark ☐

Chill injury is most common in

- ☐ Banana
- ☐ Mango
- ☐ Grape
- ☐ Apple

Question No.38

4.00

Bookmark ☐

Isolation of protein from oilseeds is

- ☐ Gas – liquid extraction
- ☐ Solid – liquid extraction
- ☐ Solid – solid extraction
- ☐ Liquid – liquid extraction

Question No.39

4.00

Bookmark ☐

Which guideline/ standard deals with auditing practices?

- ☐ ISO 19021
- ☐ ISO 9001
- ☐ ISO 19011
- ☐ ISO 9004

Question No.40

4.00

Bookmark ☐

When pathogenic invasive agents like Salmonella were ingested live with foods, and eventually reach and colonize in the GI tract causing diarrhea, nausea, or stomach flu is known as

- ☐ Food contamination
- ☐ Food intoxication
- ☐ Food infection
- ☐ Mycotoxicosis

Question No.41

4.00

Bookmark ☐

The speed at which the centrifugation takes place in a ball mill is called as

- ☐ Operating speed
- ☐ Normal speed
- ☐ Centrifugation speed
- ☐ Critical speed

Question No.42

4.00

Bookmark ☐

Reassociation of amylose and formation of crystalline structure upon cooling of cooked starch solution is termed as

- ☐ Syneresis
- ☐ Retrogradation
- ☐ Gelatinization
- ☐ Denaturation

Question No.43

4.00

Bookmark ☐

Choose the missing term: SHG, RIF, QJE, PKD, ?

- ☐ NMD
- ☐ OLD
- ☐ OLC
- ☐ MLB

Question No.44

4.00

Bookmark ☐

How many principles are identified by Codex Alimentarius Commission (CAC)

- ☐ 12
- ☐ 7
- ☐ 8
- ☐ 5

Question No.45

4.00

Bookmark ☐

Which of the following is NOT an example of Verification?

- ☐ CCP compliance checks
- ☐ Trials to standardize the amount of sodium benzoate in the ketchup
- ☐ Routine hygiene monitoring
- ☐ Analysis of customer complaints

Question No.46

4.00

Bookmark ☐

In the following question, the first two words (given in italics) have a definite relationship. Choose one word out of the given four alternatives which will fill the blank space and show the same relationship with the third word as between the first two.

Truthfulness is to *Liar* as *Loyalty* is to?.....

- ☐ Worker
- ☐ Traitor
- ☐ Devotion
- ☐ Falsehood

Question No.47

4.00

Bookmark ☐

FFS packaging stand for

- ☐ Form file seal
- ☐ Fold fill seal
- ☐ Fold file seal
- ☐ Form fill seal

Question No.48

4.00

Bookmark ☐

Which of the following is the definition of K_m (Michaelis constant)?

- ☐ The velocity when substrate and product are at 1 molar concentrations
- ☐ The concentration of substrate required to give half maximal velocity.
- ☐ The half maximal velocity
- ☐ The velocity at saturating concentrations of substrate

Question No.49

4.00

Bookmark ☐

The primary bacterial spoilage of poultry meat at low temperature, with characteristic sliminess at outer surface, is caused by

- ☐ *Pseudomonas* spp.
- ☐ *Aspergillus* spp.
- ☐ *Bacillus* spp.
- ☐ *Candida* spp.

Question No.50

4.00

Bookmark ☐

Blanching influences vegetable tissues in terms of

- ☐ Alteration of cytoplasmic membrane
- ☐ Stabilization of cytoplasmic proteins
- ☐ Enzymes production
- ☐ Stabilization of nuclear proteins

Question No.51

4.00

Bookmark ☐

Which does the following task come under? – Maintaining inventory of food processing systems and their environments.

- ☐ Product specifications
- ☐ Physical systems hazards control
- ☐ Purchasing requirements
- ☐ All of the mentioned

Question No.52

4.00

Bookmark ☐

Lacquering of cans helps in

- ☐ Providing cheaper way of can coloring
- ☐ Preventing cans from discoloration
- ☐ Gives mechanical strength
- ☐ Prevents shock during transpotation

Question No.53

4.00

Bookmark ☐

Identify the incorrect statement

- ☐ Nitrates maintain the red color of preserved meats & Inhibit mould growth
- ☐ Nitrates maintain the red color of preserved meats and are among the most widely used preservatives.
- ☐ Nitrates maintain the red color of preserved meats and maintain a high osmotic pressure to kill microorganisms.
- ☐ Nitrates maintain the red color of preserved meats and inhibit germination of botulism spores.

Question No.54

4.00

Bookmark ☐

The brown colour of bread crust during baking is due to Maillard reaction between

- ☐ aldehyde groups of sugars and salt
- ☐ aldehyde groups of sugars and amino groups of proteins
- ☐ starch and yeast
- ☐ aldehyde groups of sugars and vitamins

Question No.55

4.00

Bookmark ☐

Study the following information carefully and answer the question below it

- (i) There is a group of five persons- A, B, C, D and E
- (ii) One of them is manual scavenger, one is sweeper, one is watchman, one is human scarecrow and one is grave-digger
- (iii) Three of them – A, C and grave-digger prefer tea to coffee and two of them – B and the watchman prefer coffee to tea
- (iv) The human scarecrow and D and A are friends to one another but two of these prefer coffee to tea.
- (v) The manual scavenger is C's brother

Which of the above statements is unnecessary?

- ☐ (ii)
- ☐ (iii)
- ☐ Nill
- ☐ (iv)

Question No.56

4.00

Bookmark ☐

The shelf-life of a packaged food will generally increase under storage conditions of

- ☐ Increased humidity and increased temperature
- ☐ Increased humidity and decreased temperature
- ☐ Decreased humidity and increased temperature
- ☐ Decreased humidity and decreased temperature

Question No.57

4.00

Bookmark ☐

_____ is added to fruits prior to freezing commercially to protect their quality.

- ☐ Ascorbic acid
- ☐ sugar
- ☐ Vitamin C
- ☐ Water

Question No.58

4.00

Bookmark ☐

Rancimat method measures

- ☐ pH
- ☐ conductivity
- ☐ Acidity
- ☐ Oxygen stability of fat and oils

Question No.59

4.00

Bookmark ☐

Poising Capacity refers to

- ☐ Food that resist to change in pH
- ☐ Foods that resist to change in Eh
- ☐ Food that alter their pH
- ☐ Foods that alter their Eh

Question No.60

4.00

Bookmark ☐

The term "denaturation", when used in connection with nucleic acids or proteins refers to a change in structural characteristics due to

- ☐ changes in primary structure.
- ☐ the disruption of covalent bonds.
- ☐ the binding of toxic compounds.
- ☐ the disruption of non-covalent bonds.

Question No.61

4.00

Bookmark ☐

Most ubiquitous etiologic agent that causes bacterial soft rot in vegetables

- ☐ E.coli and *Salmonella*
- ☐ *Erwinia* and Pectobacterium
- ☐ Candida and Saccharomyces
- ☐ Aspergillus and Rhizopus

Question No.62

4.00

Bookmark ☐

Which of the following is at lowest risk of foodborne illness?

- ☐ Alcoholics
- ☐ Elderly people
- ☐ Adolescents
- ☐ Pregnant women

Question No.63

4.00

Bookmark ☐

Double vision, muscle paralysis and breathing problems are symptoms of

- ☐ Botulism
- ☐ *E. Coli*
- ☐ *Salmonella*
- ☐ *Staphylococcus aureus*

Question No.64

4.00

Bookmark ☐

Hydrogenation of oils decreases their nutritional quality by

- ☐ Decreasing saturation of fatty acids
- ☐ Formation of trans-fatty acids
- ☐ Increasing unsaturation of fatty acids
- ☐ Decreasing level of essential fatty acids

Question No.65

4.00

Bookmark ☐

Which chemical is used for controlling sprouting of onions in storage

- ☐ Ethylene (C₂H₄)
- ☐ Gallic Acid
- ☐ Gibberellic Acid
- ☐ Maleic Hydrazide

Question No.66

4.00

Bookmark ☐

Radappertization is

- ☐ Pasteurization
- ☐ Cooling
- ☐ Sterilization
- ☐ Heating

Question No.67

4.00

Bookmark ☐

Gelatinization of starch is a

- ☐ Responsible for staling of bread
- ☐ Endothermic reaction
- ☐ Exothermic reaction
- ☐ Reversible reaction

Question No.68

4.00

Bookmark ☐

Which of the following is a major component present in endospore

- ☐ Dipcolinic acid
- ☐ Phosphoric acid
- ☐ Benzoic acid
- ☐ Ascorbic acid

Question No.69

4.00

Bookmark ☐

Vitamin C ,vitamin E, BHA and BHT, are all

- ☐ Incidental food agent
- ☐ Antioxidants
- ☐ Antimicrobial agent
- ☐ Flavour enhancer

Question No.70

4.00

Bookmark ☐

Spreading bacteria to clean food from contaminated work surfaces, hands, utensils, or food is called

- ☐ Botulism
- ☐ Hygiene
- ☐ Food-borne illness
- ☐ Cross-contamination

Question No.71

4.00

Bookmark ☒

Tetra pack launched its tetrahedral milk in

- ☐ 1932
- ☐ 1956
- ☐ 1920
- ☐ 1975

Question No.72

4.00

Bookmark ☐

Which one of the following is not part of verification, but a separate activity prior to authorizing the HACCP plan

- ☐ Measurement
- ☐ Management review
- ☐ Internal audit
- ☐ Validation

Question No.73

4.00

Bookmark ☐

The "gate mark" is seen in which kind of moulded bottles

- ☐ Injection moulded bottles
- ☐ Blow moulded bottles
- ☐ Extruded moulded bottles
- ☐ All of them

Question No.74

4.00

Bookmark ☐

Strength of brine is being measured by

- ☐ hydrometer
- ☐ Salinometer
- ☐ Hygrometer
- ☐ pH meter

Question No.75

4.00

Bookmark ☐

The portion of the starch which is not digested in the small intestine is called

- ☐ Gelatinized starch
- ☐ Resistant starch
- ☐ Dextrified starch
- ☐ Modified starch

Question No.76

4.00

Bookmark ☐

Due to _____, the subways were closed all morning.

- ☐ floods
- ☐ flood
- ☐ its flooding
- ☐ are flooded

Question No.77

4.00

Bookmark ☐

_____ is NOT a thermoplastic material

- ☐ Poly vinyl chloride
- ☐ Poly propylene
- ☐ Polyethylene
- ☐ Phenol formaldehyde

Question No.78

4.00

Bookmark ☐

Which portion of wheat is rich in cellulose and hemicellulose

- ☐ Aleurone layer
- ☐ Endosperm
- ☐ Germ
- ☐ Bran

Question No.79

4.00

Bookmark ☐

The phenomenon of spontaneous exudation of fluid from a gel is called

- ☐ Crystallization
- ☐ Gelatinization
- ☐ Weeping of jelly
- ☐ Premature gelatin

Question No.80

4.00

Bookmark ☐

A container that is sealed completely against the ingress of gas and vapors called

- ☐ Aseptic
- ☐ Hermetic
- ☐ Septic
- ☐ Hydraulic

Question No.81

4.00

Bookmark ☐

Which of the following is biodegradable plastic?

- ☐ Polythene
- ☐ LDPE
- ☐ Poly propylene
- ☐ Polyhydroxy butyrate

Question No.82

4.00

Bookmark ☐

Which of the following is NOT identified as an allergen by European Union (EU)?

- ☐ Peanuts
- ☐ Gluten containing cereals
- ☐ Mustard Oil
- ☐ SO₂ more than 10 ppm

Question No.83

4.00

Bookmark ☐

One atmospheric pressure is equal to

- ☐ 1 kg/cm²
- ☐ 1 g/m³
- ☐ 1 g/cm²
- ☐ 1 kg/m²

Question No.84

4.00

Bookmark ☐

Statement 1: At low temperatures, the rate of respiration of harvested fruits and vegetables decreases.

Statement 2: Under conditions where respiration rate is retarded, changes in chlorophyll loss are also delayed.

- ☐ False, True
- ☐ True, False
- ☐ True, True
- ☐ False, False

Question No.85

4.00

Bookmark ☐

neohesperidinedihydrochalcone from citrus rind is responsible for

- ☐ Sweetness
- ☐ Bitterness
- ☐ Astringency
- ☐ Sourness

Question No.86

4.00

Bookmark ☐

Kosher law talks about dietary suitability for

- ☐ Christian community
- ☐ Jewish community
- ☐ Muslim community
- ☐ Hindu community

Question No.87

4.00

Bookmark ☐

In dried milk product which protein fraction seems to be responsible for the cooked and caramelized flavor

- ☐ Alpha lactalbumin
- ☐ Albumin
- ☐ Beta lactoglobulin
- ☐ Casein

Question No.88

4.00

Bookmark ☐

Oxidation of lipids takes place in the

- ☐ Mitochondria
- ☐ Ribosome
- ☐ Cell wall
- ☐ Cytoplasm

Question No.89

4.00

Bookmark ☐

Which of the following methods is a quick test for sugar content during the early stages of the brewing process for beer?

- ☐ wet ashing
- ☐ Babcock test
- ☐ hydrometry
- ☐ Soxhlet extraction

Question No.90

4.00

Bookmark ☒

Identify the adverb in the following sentence:

We looked upwards and saw a bright shooting star

- ☐ bright
- ☐ upwards
- ☐ looked
- ☐ shooting

Question No.91

4.00

Bookmark ☐

Fat bloom is a defect occurring in chocolate products due to improper

- ☐ Refining
- ☐ Conching
- ☐ Packaging
- ☐ Tempering

Question No.92

4.00

Bookmark ☐

Anand is heavier than Gopal.Mohan is lighter than Jagan.Pandian is heavier than Jagan but lighter than Gopal. Who is the heaviest of all ?

- ☐ Jagan
- ☐ Pandian
- ☐ Anand
- ☐ Gopal

Question No.93

4.00

Bookmark ☐

Which of the following is used as a fat replacer

- ☐ Mannitol
- ☐ Tocopherols
- ☐ Olestra (Sucrose polyester)
- ☐ Menthol

Question No.94

4.00

Bookmark ☐

Assertion: Crude oil is abundantly found in nature

Reason: It is the main raw material for all automobiles

- ☐ Both A and R are true and R is not the correct explanation of A
- ☐ Both A and R are true and R is the correct explanation of A
- ☐ A is true but R is false
- ☐ A is false but R is true

Question No.95

4.00

Bookmark ☐

What term describes food where an ingredient such as a vitamin or mineral has been added for dietary purposes only?

- ☐ Fermented Food
- ☐ Enteral Food
- ☐ Fortified Food
- ☐ Homogenised Food

Question No.96

4.00

Bookmark ☐

An effective and safe method employed in the decontamination of spices is

- ☐ Irradiation
- ☐ Fumigation
- ☐ Encapsulation
- ☐ Heat sterilization

Question No.97

4.00

Bookmark ☐

The "temperature danger zone" is:

- ☐ 0°-100°F
- ☐ 180°-350°F
- ☐ 40°-140°F
- ☐ 65°-140°F

Question No.98

4.00

Bookmark ☐

Dry storage means at a temperature about _____ and humidity below _____

- ☐ 100, 50-100%
- ☐ 20, 50%
- ☐ 100, 50%
- ☐ 20, 50-100%

Question No.99

4.00

Bookmark ☐

These poultry belong to Mr. Kishen, our new neighbor
The underlined word is a _____ noun.

- ☐ proper
- ☐ abstract
- ☐ collective
- ☐ common

Question No.100

4.00

Bookmark ☐

Foods that have been altered carefully by controlled growth of microorganisms are called as

- ☐ Spoiled Foods
- ☐ Enteral Foods
- ☐ Fermented Foods
- ☐ Probiotic Foods

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Sr No.	PG DIP Food safety and Quality Assurance
1	Which term will replace the question mark in the series: ABD,DGK,HMS,MTB,SBL, ?
Alt1	ZKU
Alt2	ZKW
Alt3	ZAB
Alt4	XKW

2	Choose word from the given options which bears the same relationship to the third word, as the first two bears: Illiteracy: Education:: Flood:?
Alt1	Rain
Alt2	Bridge
Alt3	Dam
Alt4	River

3	Select the lettered pair that has the same relationship as the original pair of words: Sip : Gulp
Alt1	Touch: Push
Alt2	Cup: Class
Alt3	Tent: Hut
Alt4	Soup: Water

4	Select the lettered pair that has the same relationship as the original pair of words: Low : Cattle
Alt1	Sheep: Beef
Alt2	Gaggle: Chicken
Alt3	Grunt: Hogs
Alt4	Flock: Goat

5	Find out the number that has the same relationship as the numbers of the given pair: 8 : 81 :: 64 : ?
Alt1	125
Alt2	137
Alt3	525
Alt4	625

6	Spot the defective segment from the following:
Alt1	It's time
Alt2	the students dispersed
Alt3	to go to home
Alt4	after study hours

7	There is no ----- in our car and it is already crowded.
Alt1	room
Alt2	place
Alt3	seat

Alt4	space
------	-------

8	Newton ----- loved his pet dog very much.
Alt1	a scientist
Alt2	the scientist
Alt3	scientist
Alt4	one scientist

9	Choose the option closest in meaning to the given word: JINGOISM
Alt1	deism
Alt2	chauvinism
Alt3	extremism
Alt4	pacifism

10	Choose the antonymous option you consider the best: QUACK
Alt1	bizarre
Alt2	procurer
Alt3	charlatan
Alt4	authority

11	In a village there are 1000 persons. Out of which 800 are literates. Out of 1000,700 are criminals. There are 550 literate criminals in that village. How many Illiterate non criminals are there?
Alt1	150
Alt2	250
Alt3	50
Alt4	200

12	Average weight of A,B,C is 45; Average weight of A&B is 40; Average weight of B&c is 43, Weight of B is
Alt1	17
Alt2	20
Alt3	26
Alt4	31

13	Which of the following cannot be the Median of the three positive Integers X,Y & Z ?
Alt1	X
Alt2	Z
Alt3	X+Z
Alt4	$(X+Z)/3$

14	How many Zero's are there in the product $1*2*3*-----*10$
Alt1	2
Alt2	10
Alt3	5

Alt4	6
------	---

15	A,B,C,D work on a project. Together A,B & C can complete in 100 days; Together B,C & D can complete in 101 days; Together C,D & A can complete in 102 days; together D,A & B can complete in 103 days . Rank them from the best to the worst performer.
Alt1	C>B>A>D
Alt2	C>A>B>D
Alt3	D>B>A>C
Alt4	D>A>B>C

16	22 Students are evenly spaced on the circumference of a big circle. They are numbered 1 to 22. which number is opposite to 17?
Alt1	8
Alt2	5
Alt3	7
Alt4	6

17	The fare of a luxury cab is Rs. X for the first five Kilometres and Rs,13/- per Kilometre thereafter. If a passenger pays Rs.2402/- for a journey of 187 kilometres, what is the value of X ?
Alt1	Rs.29
Alt2	Rs.39
Alt3	Rs.36
Alt4	Rs.31

18	An HR Company employs 4800 people out of which 45 per cent are males and 60 per cent of males are either 25 years or older. How many males are employed in that company who are younger than 25 years ?
Alt1	2640
Alt2	2160
Alt3	1296
Alt4	864

19	A person buys a shirt with marked price Rs.400/- at 20% discount. In order to make a profit of 20% the person should sell the shirt for
Alt1	Rs.400/-
Alt2	Rs.384/-
Alt3	Rs.320/-
Alt4	Rs.480/-

20	The following information is given:(i) Five friends P, Q, R, S and T travelled to five different cities of Chennai, Calcutta, Delhi, Bangalore and Hyderabad by five different modes of transport of Bus, Train, Aeroplane, Car and Boat from Mumbai. (ii) The person who travelled to Delhi did not travel by boat. (iii) R went to Bangalore by car and Q went to Calcutta by aeroplane.(iv) S travelled by boat whereas T travelled by train. (v) Mumbai is not connected by bus to Delhi and Chennai. Which of the following combinations of place and mode is not correct ?
----	--

Alt1	Delhi — Bus
Alt2	Calcutta — Aeroplane
Alt3	Bangalore — Car
Alt4	Chennai — Boat

21	Anthocyanins are found in
Alt1	Capsicum
Alt2	Carrots
Alt3	Blueberries
Alt4	Banana

22	Which of the following is a gram positive bacteria?
Alt1	Escherichia coli
Alt2	Yersinia pestis
Alt3	Chlamydia trachomatis
Alt4	Staphylococcus aureus

23	The chemical that is present in hand sanitizer
Alt1	Triclosan
Alt2	Endosulfan
Alt3	Cyclohexylamine
Alt4	Hexazinone

24	Insulin regulates the metabolism of
Alt1	Minerals
Alt2	Amino acids
Alt3	Glucose
Alt4	Vitamins

25	Mycology is the study of
Alt1	Bacteria
Alt2	Fungus
Alt3	Virus
Alt4	Protozoa

26	Food Safety and Standards Act was passed in the year
Alt1	2006
Alt2	2007
Alt3	2008
Alt4	2009

27	Which disease was caused by Vitamin A deficiency ?
Alt1	Pellagra
Alt2	Beri Beri

Alt3	Scurvy
Alt4	Night blindness

28	The protein present in egg white is
Alt1	Casein
Alt2	Whey
Alt3	Gluten
Alt4	Albumin

29	Bacteria that is present in curd is
Alt1	Enterobacter
Alt2	Listeria sp
Alt3	Lactic acid bacteria
Alt4	E. coli

30	Which of the following is commonly abbreviated as "ecosan"
Alt1	economical sanitation
Alt2	ecological sanitation
Alt3	ecotone of sanitation
Alt4	ecocidal sanitation

31	Which of the following vitamins is water soluble?
Alt1	Vitamin A
Alt2	Vitamin E
Alt3	Vitamin D
Alt4	Vitamin B-Complex

32	Which of the following is not a soap making process?
Alt1	Double Boiler Hot Process
Alt2	Crock Pot Hot Process
Alt3	Bessemer process
Alt4	Cold process

33	Water can be purified on a large scale by
Alt1	Storage, self purification and oxidation
Alt2	Distillation, boiling and UV light treatment
Alt3	Storage, bromination and sedimentation
Alt4	Filtration and chlorination

34	Potable water is
Alt1	Water stored in pot
Alt2	Water passed through muslin cloth
Alt3	Water taken from a reservoir
Alt4	Water which is safe, clean and wholesome

35	Which types of fatty acids are essential for human nutrition?
Alt1	Saturated fatty acids
Alt2	Unsaturated fats
Alt3	Trans fatty acids
Alt4	Mineral oil

36	Which of the following is not a biological function of folic acid?
Alt1	Healing wounds
Alt2	DNA synthesis
Alt3	RNA synthesis
Alt4	Cell division

37	Which of the following is the regulation of an enzyme by binding an effector molecule at a site other than the enzyme's active site.
Alt1	Non competitive inhibition
Alt2	Allosteric inhibition
Alt3	Competitive inhibition
Alt4	Feedback inhibition

38	The net change in enthalpy of the decomposition of ATP into hydrated ADP and hydrated inorganic phosphate at standard temperature and pressure is
Alt1	-33.5 kJ/mol
Alt2	-32.5 kJ/mol
Alt3	-31.5 kJ/mol
Alt4	-30.5 kJ/mol

39	Which hormones functions as a first line of defense against oxidative stress in plants?
Alt1	Cytokinins
Alt2	Auxins
Alt3	Melatonin
Alt4	Absciscic acid

40	Which of the following alkaloids contain nitrogen in the heterocycle, but does not originate from amino acids.
Alt1	Caffeine
Alt2	Atropine
Alt3	Nicotine

Alt4	Morphine
------	----------

41	In the current food good manufacturing practices (GMPs), published in 21 CFR 110 of US FDA, the sub part B deals with
Alt1	General Provisions
Alt2	Buildings and Facilities
Alt3	Equipments
Alt4	Production and Process Controls

42	Which of the following is a water soluble dietary fiber
Alt1	Hexose
Alt2	Pentose
Alt3	Lignin
Alt4	Inulin

43	In the Plastic Identification Code, which plastic is identified by the number 4
Alt1	High-density polyethylene
Alt2	Polyethylene terephthalate
Alt3	Low-density polyethylene
Alt4	Polyvinyl chloride

44	Which of the following standard, developed by the International Organization for Standardization deals with food safety
Alt1	ISO 10000
Alt2	ISO 14000
Alt3	ISO 22000
Alt4	ISO 50001

45	Which of the following is not a Class 2 preservative?
Alt1	Potassium Sorbate
Alt2	Sodium Ascorbate
Alt3	Calcium Sorbate
Alt4	Potassium Benzoate

46	Optimum storage temperature range of ripe banana is
Alt1	0-4 Degree Celcius
Alt2	6-10 Degree Celcius
Alt3	13-16 Degree Celcius
Alt4	18-22 Degree Celcius

47	The key component of Rennet that curdles the casein in milk is
Alt1	Trypsin
Alt2	Pepsin
Alt3	Lipase
Alt4	Chymosin

48	As per FSSAI guidelines, a health claim of 'trans fat free' may be made in cases where the trans fat is less than
Alt1	0 gm per serving of food
Alt2	0.1 gm per serving of food
Alt3	0.2 gm per serving of food
Alt4	0.3 gm per serving of food

49	Which of the following is not used as a sausage casing
Alt1	Cellulose
Alt2	Starch
Alt3	Collagen
Alt4	Intestine

50	Which of the following is a unit operation done prior to freezing, canning, or drying in which fruits or vegetables are heated for the purpose of inactivating enzymes.
Alt1	Pasteurization
Alt2	Sterilization
Alt3	Blanching
Alt4	Baking

51	Which of the following is not a mycotoxin
Alt1	Roquefortine
Alt2	Ochratoxin
Alt3	Anatoxin
Alt4	Patulin

52	Liquor ammonia bottles are opened only after cooling. This is because
Alt1	It is a mild explosive
Alt2	It is a corrosive liquid
Alt3	It is a lachrymatory
Alt4	It generates high vapour pressure

53	By heating phenol with chloroform in alkali, it is converted into
Alt1	Salicylic acid

Alt2	Salicylaldehyde
Alt3	Anisole
Alt4	Phenyl benzoate

54	_____ is a dimensionless number, which gives a simple index of the ratio of the heat transfer resistances inside of and at the surface of a body.
Alt1	Biot number
Alt2	Fourier number
Alt3	Reynold number
Alt4	Lewis number

55	The boiling point of milk is
Alt1	98.12 °C
Alt2	99.15 °C
Alt3	100.17 °C
Alt4	101.19 °C

56	Which of the following is not an instrumental technique used to detect color?
Alt1	Hunter color
Alt2	Tintometer
Alt3	CIE Colorimeter
Alt4	Scanning Calorimeter

57	The oligosaccharide that stimulates the growth of <i>bifidobacterium bifidum</i> , which is beneficial in establishing useful microflora in the gut
Alt1	Galactose
Alt2	Fructose
Alt3	Lactose
Alt4	Lactulose

58	An intercellular communication process that helps the pathogens to induce a colony of bacteria to produce biofilm is
Alt1	Remote sensing
Alt2	Myers-Briggs sensing

Alt3	Quorum sensing
Alt4	Sensing microbiota

59	Which of the following toxin is not a shellfish poison?
Alt1	domoic acid
Alt2	okadaic acid
Alt3	brevetoxins
Alt4	Muscarine

60	Which of the following is the ratio of the mass of water vapor to the total mass of the moist air
Alt1	Absolute humidity
Alt2	Relative humidity
Alt3	Specific humidity
Alt4	Degree of saturation

61	Dunnett's test is used for
Alt1	Monitoring the quality of imported grains in terms of its pesticide content
Alt2	Comparing a sample against a pre-determined control
Alt3	A test for monitoring the quality of imported grains in terms of its pesticide content Testing of GM foods
Alt4	Deciding whether a company has followed PFA standards.

62	The kind of information that is not mandatory in food label as per FSSAI
Alt1	List of Ingredients
Alt2	Nutritional information
Alt3	Sources of food ingredients
Alt4	Declaration regarding Food Additives

63	Which sugar has a characteristic petal-shaped crystal form of osazones.
Alt1	Maltose
Alt2	Lactose
Alt3	Galactose
Alt4	Glucose

64	Hurdle technology consists of
Alt1	Mixture of different ingredients to form a uniform quality product
Alt2	A combination of different preservation techniques
Alt3	Using irradiation for increasing shelf life

Alt4	Fermentaion technique
------	-----------------------

65	The amino acid that is heated with glucose to produce meat like flavour is
Alt1	Leucine
Alt2	Proline
Alt3	Lysine
Alt4	Cysteine

66	The cis and trans forms of unsaturated fatty acid with the chemical formula $C_9H_{17}C_9H_{17}O_2$ is
Alt1	oleic acid and elaidic acid
Alt2	oleic acid and stearic acid
Alt3	Linoleic acid and Linolenic acid
Alt4	Linolenic acid and Linoleic acid

67	Which of the following is a sensitive chemical test for detecting the presence of carbohydrates, based on the dehydration of the carbohydrate by sulfuric acid or hydrochloric acid to produce an aldehyde.
Alt1	Caramalization test
Alt2	Barfoed's test
Alt3	Molisch's test
Alt4	Bial's test

68	Eyes are the round holes that are a characteristic feature of
Alt1	Granular cheese
Alt2	Swiss cheese
Alt3	Cottage cheese
Alt4	Coulommiers cheese

69	Expand HACCP
Alt1	Hazard Analysis Critical Control Point
Alt2	Hazard Analysis Control Critical Point
Alt3	Hazard And Control Critical Process
Alt4	None

70	Blanching helps to -----
Alt1	Inactivate enzyme activity
Alt2	Activate enzyme activity
Alt3	Improves flavour
Alt4	Improves taste

71	Enzymatic browning of cut apples prevented by ----- before blanching
Alt1	Immersing in brine solution
Alt2	Washing with salt water

Alt3	Washing with warm water
Alt4	Washing in cold water

72	Brown colouration in fried potato is due to -----
Alt1	Enzymatic browning
Alt2	Non enzymatic browning
Alt3	Inactivation of enzymes
Alt4	Activation of enzymes

73	Expand MAP- a packing technology
Alt1	Modified Atmospheric Packing
Alt2	Mixed Atmospheric Packing
Alt3	Modern Artistic Packing
Alt4	Modified Accurate Packing

74	In bakery oven, food is heated from circulating air inside the oven is by -----
Alt1	Coduction
Alt2	Convection
Alt3	Radition
Alt4	Microwaves

75	Microwave containers are madeup of -----
Alt1	Polypropylene
Alt2	PVC
Alt3	Low Density polyesters
Alt4	PET

76	Laboratory glasswares are made up of ----- glass
Alt1	Lead glass
Alt2	Borosilicate glass
Alt3	Soda-lime glass
Alt4	All

77	To pack high fat content products ----- type of paper is used
Alt1	Kraft paper
Alt2	Parchment paper
Alt3	White paper
Alt4	Paper boards

78	Example for aspectic packing is -----
Alt1	Tins
Alt2	Cans
Alt3	Tetrapak
Alt4	All

79	Protien present in milk is -----
Alt1	Oryzenin

Alt2	Casein
Alt3	Opsin
Alt4	Globulin

80	Gaseous chemical food preservative generally used in fruits and vegetables is -----
Alt1	Helium
Alt2	Hydrogen
Alt3	Sulphur di-oxide
Alt4	Oxygen

81	In meat curing -----salt is used
Alt1	Calcium
Alt2	Nitrogen
Alt3	Magnesium
Alt4	Phosphorus

82	Acrylamide in bakery products is formed by ----- reaction
Alt1	Enzymatic reaction
Alt2	Maillard reaction
Alt3	Thermal reaction
Alt4	Nonthermal reaction

83	Stiffening of muscles in meat after slaughtering is termed as -----
Alt1	Rigormortis
Alt2	Maillard reaction
Alt3	Enzymatic reaction
Alt4	Smoking

84	Additives used in food processing is mainly for -----
Alt1	Preservation
Alt2	Nutritional supplement
Alt3	Colour modifiers
Alt4	all the above

85	The manufacturing of vinegar requires ----- fermentation
Alt1	Yeast and vinegar bacteria
Alt2	Yeast
Alt3	Vinegar bacteria
Alt4	Lactic acid bacteria

86	Strength of brine is measured by -----
Alt1	Refractometer
Alt2	salinometer
Alt3	hygrometer
Alt4	PH meter

87	Egg powder is prepared using ----- technology
----	---

Alt1	Tray drying
Alt2	Spraydrying
Alt3	Cabinet drying
Alt4	solar drying

88	Combination of roasting and stewing is termed as -----cooking method
Alt1	Moist heat
Alt2	Dry heat
Alt3	Frying
Alt4	Braising

89	The layer which envelops the endosperm in wheat is -----
Alt1	Pericarp
Alt2	Bran
Alt3	Aleurone layer
Alt4	Ectosperm

90	The limiting aminoacids in wheat are -----
Alt1	Lysine and Tryptophan
Alt2	Arginine and asparagine
Alt3	Tryptophan and histidine
Alt4	Histidine and Glutinin

91	Roquefort cheese is obtained by ----- ripening
Alt1	Bacterial
Alt2	Mould
Alt3	Unripened
Alt4	none

92	Enzyme present in pineapple which causes curdling of milk is -----
Alt1	Papain
Alt2	Bromelain
Alt3	Renin
Alt4	Pectinase

93	The layer surrounds the egg shell is termed as -----
Alt1	Cuticle
Alt2	Endosperm
Alt3	Ectosperm
Alt4	Air cells

94	In baking ----- acts as a leavening agent
Alt1	Fat
Alt2	Sugar
Alt3	Flour
Alt4	Milk

95	The natural setting material present on fruits -----
Alt1	Gelatin
Alt2	Agar-Agar
Alt3	Pectin
Alt4	Collagen

96	The only fruit that contains fat is -----
Alt1	Jack fruit
Alt2	Avacado
Alt3	mango
Alt4	Papaya

97	Ajinomoto is otherwise known as -----
Alt1	Potassium sulphate
Alt2	Mono sodium Glutamate
Alt3	Sodium carbonate
Alt4	Sodium bicarbonate

98	Codex Alimentarius is an -----
Alt1	Independent law
Alt2	International Agreement
Alt3	World Trade Organisation
Alt4	National law

99	Repeated heating of oil produces -----
Alt1	Amide
Alt2	Acrolin
Alt3	Acid
Alt4	Acetone

100	The common adulterant found in Turmeric -----
Alt1	Rhodamine B
Alt2	Argemone oil
Alt3	Brick powder
Alt4	Metanil yellow

482 PU P G Diploma Food Safety and Quality Assurance in Food Industry

1 of 100

134 PU_2016_482_E

Which one yield maximum energy?

- ☐ Aerobic respiration
- ☐ Anaerobic respiration
- ☐ Krebs Cycle
- ☐ Glycolysis

2 of 100

218 PU_2016_482_E

Sugar capable of reducing _____ are called reducing agents.

- ☐ Cu^{2+}
- ☐ Ferricyanide
- ☐ Ag^+
- ☐ Fe^{2+}

3 of 100

135 PU_2016_482_E

Salivary pH is:-

- ☐ 9.4
- ☐ 7.1
- ☐ 3.5
- ☐ 5.6

4 of 100

117 PU_2016_482_E

Highest unit of radiation is:-

- ☐ Megarad
- ☐ Gray
- ☐ Kilogray
- ☐ Rad

5 of 100

137 PU_2016_482_E

End product of β -oxidation of fatty acids is:-

- ☐ CO_2 and H_2O
- ☐ Acetyl co A
- ☐ ATP

- ☐ Acetone

6 of 100

121 PU_2016_482_E

Which one of the following statement is not associated with contributions of Louis Pasteur?

- ☐ The disease causing microorganisms must be isolated from pure culture.
- ☐ Anthrax is caused by Anthrax bacillus.
- ☐ Bacteria cause the wine disease.
- ☐ Bacteria causing food spoilage comes from air.

7 of 100

114 PU_2016_482_E

A chemical with sporicidal properties is:-

- ☐ Gluteraldehyde
- ☐ Phenol
- ☐ Quaternary ammonium compound
- ☐ Alcohol

8 of 100

105 PU_2016_482_E

Which of the following is a natural uncoupler?

- ☐ Acetyl coenzyme
- ☐ Rotinone
- ☐ Thermogenin
- ☐ Calmodulin

9 of 100

160 PU_2016_482_E

One who approves the use of pesticide tolerance levels for pesticide levels in food in the US.

- ☐ USDA
- ☐ EPA
- ☐ FDA
- ☐ NMFS

10 of 100

168 PU_2016_482_E

_____ grams of a day's food intake should be protein.

- ☐ 55
- ☐ 35
- ☐ 65

☐ 45

11 of 100

124 PU_2016_482_E

Relate the vitamin listed below (Left hand side) with the associated with diseases (Right hand side).

P. Thiamine	1. Pellagra
Q. Nicotinic acid	2. Beriberi
R. Folic acid	3. Scurvy
S. Ascorbic acid	4. Anaemia

- ☐ P-4, Q-3, R-2, S-1
- ☐ P-3, Q-4, R-1, S-2
- ☐ P-1, Q-2, R-3, S-4
- ☐ P-2, Q-1, R-4, S-3

12 of 100

120 PU_2016_482_E

An actively growing culture of E. coli divides in about 20 minutes. Under laboratory conditions, time taken to replicate the entire genome of this bacterium would be about:-

- ☐ 10
- ☐ 20
- ☐ 18
- ☐ 40

13 of 100

130 PU_2016_482_E

Allosteric enzymes have modulators for:-

- ☐ Activation only
- ☐ Reduction in activation energy
- ☐ Inhibition only
- ☐ Both activation and inhibition

14 of 100

132 PU_2016_482_E

Enzymes functional in cells are called:-

- ☐ Endoenzymes
- ☐ Exoenzymes
- ☐ Apoenzyms
- ☐ Isoenzymes

15 of 100

119 PU_2016_482_E

Ropiness in bread is caused by:-

- ☐ *E. coli*
- ☐ *Serratia marcescens*
- ☐ *Geotrichum auranticum*
- ☐ *Bacillus licheniformis*

16 of 100

156 PU_2016_482_E

Tea is originated from:-

- ☐ India
- ☐ Africa
- ☐ China
- ☐ Australia

17 of 100

217 PU_2016_482_E

What is phytic acid?

- ☐ Phosphorous associated with mannitol
- ☐ Potassium salt of hexaphosphoric acid
- ☐ Phosphoric acid of Sorbitol
- ☐ Hexaphosphoric acid of inositol

18 of 100

106 PU_2016_482_E

Water inside coconut is:-

- ☐ Juice of mesoderm
- ☐ Molten seed
- ☐ Endosperm
- ☐ Pith

19 of 100

136 PU_2016_482_E

Blocking enzyme action through blocking its active site is:-

- ☐ Non competitive inhibition
- ☐ Feedback inhibition
- ☐ Competitive inhibition
- ☐ Allosteric inhibition

20 of 100

108 PU_2016_482_E

Foaming nature of protein is:-

- ☐ Maximum at acidic pH
- ☐ Maximum at isoelectric pH
- ☐ Maximum at alkaline pH
- ☐ Maximum at neutral pH

21 of 100

155 PU_2016_482_E

Which of the following spice is known as the "king of spices"?

- ☐ Dill
- ☐ Clove
- ☐ Asfoetida
- ☐ Pepper

22 of 100

172 PU_2016_482_E

The net yield of ATPs in complete oxidation of glucose in aerobic respiration is:-

- ☐ 8
- ☐ 38
- ☐ 40
- ☐ 6

23 of 100

101 PU_2016_482_E

Which of the following is not a natural antioxidant?

- ☐ Peroxide dismutase
- ☐ Glucose oxidase
- ☐ Pectin
- ☐ Glutathione peroxidase

24 of 100

115 PU_2016_482_E

Who laid the foundation for a scientific approach to the classification of microorganisms?

- ☐ Lehmann and Niemann
- ☐ Leeuwenhoek
- ☐ Lederberg and Tatum
- ☐ Aristotle

25 of 100

171 PU_2016_482_E

A reduced compound is:-

- ☐ FAD
- ☐ NADH
- ☐ ADP
- ☐ NAD

26 of 100

158 PU_2016_482_E

Most hygienic way of drying hands is by using:-

- ☐ A hand towel
- ☐ A warm air dryer
- ☐ The dish cloth
- ☐ The apron

27 of 100

104 PU_2016_482_E

Gelling and whipping agents used in confectionery provides:-

- ☐ Texture
- ☐ Microbial safety
- ☐ Taste
- ☐ Colour

28 of 100

103 PU_2016_482_E

In cola soft drinks the common colorant is:-

- ☐ Caramel
- ☐ Charcoal
- ☐ Coal tar
- ☐ Tannin

29 of 100

109 PU_2016_482_E

Ergotism is due to:-

- ☐ Alkaloids
- ☐ Bacterial toxin
- ☐ Polypeptides
- ☐ Phenolic compounds

30 of 100

116 PU_2016_482_E

Which of the following is not a storage granule in bacteria?

- ☐ Polyglucan granules
- ☐ Polymetaphosphate
- ☐ Poly α -hydroxy butyrate granules
- ☐ Glycogen

31 of 100

154 PU_2016_482_E

Now a days, bread is usually packaged in:-

- ☐ LDPE bags
- ☐ PC bags
- ☐ PP bags
- ☐ HDPE bags

32 of 100

110 PU_2016_482_E

According to GMP, food handlers should keep their finger nails:-

- ☐ Treated with chemicals
- ☐ Trimmed short
- ☐ Appended with artificial nails
- ☐ Varnished

33 of 100

129 PU_2016_482_E

The government agency responsible for ensuring that meat and poultry are safe and wholesome for consumption US is the _____.

- ☐ United States Department of Agriculture
- ☐ Department of Health Services
- ☐ Food and Drug Administration
- ☐ Animal Health Inspection Service

34 of 100

131 PU_2016_482_E

At temperature near freezing point, the enzymes are:-

- ☐ Inactivated
- ☐ Slightly activated
- ☐ Denatures
- ☐ Activated

35 of 100

122 PU_2016_482_E

Quinolones inhibit bacterial growth by targeting:-

- ☐ mRNA translation
- ☐ Active transport of nutrients in to cell
- ☐ RNA Polymerase
- ☐ DNA replication

36 of 100

127 PU_2016_482_E

Soy sauce is made with the use of _____.

- ☐ Mold
- ☐ Yeast
- ☐ Bacteria
- ☐ Fungi

37 of 100

133 PU_2016_482_E

ELISA test is used for:-

- ☐ Separate viral RNA
- ☐ Isolate DNA sequence
- ☐ Purity Testing
- ☐ Protein testing

38 of 100

118 PU_2016_482_E

The temperature /pressure combination for an autoclave is:-

- ☐ 121° C and 15 PSI
- ☐ 131° C and 9 PSI
- ☐ 100° C and 4 PSI
- ☐ 115° C and 3 PSI

39 of 100

161 PU_2016_482_E

_____are places in the food processing system where the lack of proper control can result in a safety risk for the consumer.

- ☐ Critical control points
- ☐ Contamination processing points
- ☐ Concentrated contamination control processes
- ☐ Critical contamination places

40 of 100

113 PU_2016_482_E

Which of the following disease do not spread by air?

- ☐ Pneumonia
- ☐ Antrax
- ☐ Tuberculosis
- ☐ Malaria

41 of 100

170 PU_2016_482_E

Fiske and Rao method is used for the estimation of:-

- ☐ pentathonic acid
- ☐ Pectin
- ☐ Phytates
- ☐ Phosphorous

42 of 100

219 PU_2016_482_E

Which of the following is a sachharifying enzyme?

- ☐ β -galactisidase
- ☐ Invertase
- ☐ Amylase
- ☐ Pectinase

43 of 100

164 PU_2016_482_E

_____ is defined as individual cells of crop plants exhibiting desirable characteristics, which are selected and grown into mature plants.

- ☐ Recombinant RNA
- ☐ Pathoclonal variation
- ☐ Somaclonal variation
- ☐ Recombinant DNA

44 of 100

157 PU_2016_482_E

Food considered unfit for use should be:-

- ☐ Frozen immediately to pevent further spoilage
- ☐ Discarded at once
- ☐ Cooked well to destroy germs
- ☐ Fed to domestic animals

45 of 100

128 PU_2016_482_E

Fats and oils are part of a family of compounds called _____.

- ☐ Lipids
- ☐ Fibre
- ☐ Proteins
- ☐ Carbohydrates

46 of 100

107 PU_2016_482_E

Sugar more than _____ act as preservative.

- ☐ 95%
- ☐ 10%
- ☐ 70%
- ☐ 40%

47 of 100

112 PU_2016_482_E

For a successful implementation of a quality system in a industry who should be trained?

- ☐ All employers from management to workers
- ☐ Supervisors
- ☐ Workers only
- ☐ Managers only

48 of 100

162 PU_2016_482_E

A food additive that promotes or produces a desired physical state or texture is called a(n) _____.

- ☐ Enzyme
- ☐ Formulation aid
- ☐ Fumectants
- ☐ Firming agent

49 of 100

165 PU_2016_482_E

An addition to of a nutrient to foods such as adding vitamin 0 to milk is called _____.

- ☐ Nutrification
- ☐ Fermentation
- ☐ Irradiation
- ☐ Fortification

50 of 100

166 PU_2016_482_E

Only Lactic acid bacteria can ferment sugars and nutrients in pickles because they:-

- ☐ Are tolerant of salt levels
- ☐ Produce lactic acid
- ☐ Use acetic acid
- ☐ Use a naturally occurring enzyme

51 of 100

100 PU_2016_482_E

Benzoic acid is naturally not found in:-

- ☐ Strawberries
- ☐ Cranberries
- ☐ Grape fruit
- ☐ Banana

52 of 100

163 PU_2016_482_E

Tomatoes are stored and shipped at temperatures between:-

- ☐ -10°F to 00°C
- ☐ 00°C to 10°C
- ☐ 10°C to 18°C
- ☐ 20°C to 30°C

53 of 100

111 PU_2016_482_E

Poly saprobic water has the microbial load of:-

- ☐ 10^4 cfu/ml
- ☐ 10^6 cfu/ml
- ☐ 10^8 cfu/ml
- ☐ 10^3 cfu/ml

54 of 100

123 PU_2016_482_E

During ripening of cheese by *Penicillium roqueforti* the characteristic aroma is because of

- ☐ Acetoacetic acid
- ☐ Acetoin
- ☐ Diacetyl
- ☐ Methyl ketones

55 of 100

159 PU_2016_482_E

Potable water is:-

- ☐ Water stored in pot
- ☐ Water which is safe, clean and wholesome
- ☐ Water taken from reservoir
- ☐ Water passed through muslin cloth

56 of 100

126 PU_2016_482_E

Fibre is not digestible; it passes through the intestine system and is removed in the stools. It absorbs water on its way through the digestive systems and results in a softer stool, reducing the risk of:-

- ☐ Osteoporosis
- ☐ Pernicious anemia
- ☐ Hemorrhoids
- ☐ Heart disease

57 of 100

169 PU_2016_482_E

A list of ingredients must be included on a food label. The first ingredient listed is by its amount of:-

- ☐ Fat content
- ☐ Percent protein
- ☐ Total weight
- ☐ Grams of carbohydrates

58 of 100

167 PU_2016_482_E

Which is of the following food components is primarily derived from fruits, vegetables, and grains?

- ☐ Minerals
- ☐ Carbohydrates
- ☐ Protein
- ☐ Fat

59 of 100

125 PU_2016_482_E

Anaemia is a disease resulting from a low red blood cell count. The red blood cells are the cells that carry_____ throughout the body for absorption.

- ☐ Vitamin B12
- ☐ Iron
- ☐ Carbon dioxide

- ☐ Fibre

60 of 100

102 PU_2016_482_E

According to FPO specification, a tomato paste must contain:-

- ☐ 35% TSS
- ☐ 25 % TSS
- ☐ 40% TSS
- ☐ 15% TSS

61 of 100

225 PU_2016_482_M

Cellulose, the structural polysaccharides of the plant, is a polymer of:-

- ☐ α -D Galacturonic acid
- ☐ β - D Glucose
- ☐ β - D Galactose
- ☐ α -D Glucose

62 of 100

220 PU_2016_482_M

One of the following is not the function of casing in sausage:-

- ☐ Packing
- ☐ Prevention of fat and moisture loss during smoking and cooking
- ☐ Improving texture
- ☐ Tenderization of meat

63 of 100

231 PU_2016_482_M

Application efficiency of pesticides can be improved by:-

- ☐ Using resistant fertilizer
- ☐ Scouting fields
- ☐ Certified seed application
- ☐ Cultivating fields

64 of 100

227 PU_2016_482_M

A mild heat treatment of foods that destroys pathogens and extends its shelf life is called ____.

- ☐ Blanching
- ☐ Baking
- ☐ Sterilization

- ☐ Pasteurization

65 of 100

229 PU_2016_482_M

Re-association of amylose and formation of crystalline structure upon cooling of cooked starch solution is termed as _____.

- ☐ Denaturation
- ☐ Syneresis
- ☐ Gelatinization
- ☐ Retrogradation

66 of 100

248 PU_2016_482_M

Roquefortine is:-

- ☐ Bacterial toxin
- ☐ Mycotoxin
- ☐ A fermented product
- ☐ Antinutritional factor

67 of 100

222 PU_2016_482_M

Fish proteins are more digestible than meat protein because:-

- ☐ The amount of connective tissue present is more
- ☐ The amount of muscle fiber present is less
- ☐ The amount of connective tissue present is less
- ☐ The amount of muscle fibers present is more

68 of 100

232 PU_2016_482_M

A left-over hot dish needs to be reheated prior to serving again. The internal temperature of the food should reach _____ degrees.

- ☐ 80
- ☐ 90
- ☐ 125
- ☐ 100

69 of 100

235 PU_2016_482_M

FSSAI is implemented through:-

- ☐ Ministry of agriculture, Govt. of India
- ☐ Ministry of food processing, Govt. of India

- ☐ Ministry of health and family welfare, Govt. of India
- ☐ Ministry of parliamentary affairs, Govt. of India

70 of 100

224 PU_2016_482_M

Glazing of fish is done to protect the fish from:-

- ☐ Freezer burn
- ☐ Chemical spoilage
- ☐ Microbial spoilage
- ☐ Oxidation and freezer burn

71 of 100

223 PU_2016_482_M

Method of fish liver oil extraction generally followed in small cottage scale industry is_____.

- ☐ Method of boiling
- ☐ Method of chemical digestion
- ☐ Method of steaming
- ☐ Method of auto fermentation

72 of 100

221 PU_2016_482_M

For smoking, which type of wood is used:-

- ☐ Sandal wood
- ☐ Hard wood
- ☐ Soft wood
- ☐ Pine wood

73 of 100

228 PU_2016_482_M

The most common and least expensive plastic film used for packaging of solid food material is_____.

- ☐ Polystyrene
- ☐ Polyethylene
- ☐ Polyvinyl chloride
- ☐ Polyproelene

74 of 100

246 PU_2016_482_M

A calorie is the amount of energy required to raise _____ of water one degree _____.

- ☐ 1 gram, Centigrade
- ☐ 1 gram, Centigrade

- ☐ 1 kilo, Fahrenheit
- ☐ 1 ounce, Fahrenheit

75 of 100

230 PU_2016_482_M

The _____ dose is the largest dose that the animal in an experiment can take without endangering its health.

- ☐ Maximum tolerated dose
- ☐ No-observed effect level
- ☐ Acceptable daily intake
- ☐ LD50

76 of 100

234 PU_2016_482_M

Turbidostat and chemostats are:-

- ☐ Instrument to enumerate the microbial cells
- ☐ Types of fermenter
- ☐ Continuous culture medium
- ☐ Types of sterilizer

77 of 100

245 PU_2016_482_M

Water functions in the body to:-

- ☐ Dissolve oxygen
- ☐ Serve as a medium for chemical reactions
- ☐ Moderate metabolism
- ☐ Induce glycogen

78 of 100

244 PU_2016_482_M

The % Daily Value is based on a _____ calorie diet.

- ☐ 2500
- ☐ 3500
- ☐ 3000
- ☐ 2000

79 of 100

247 PU_2016_482_M

Aflatoxin M is found in:-

- ☐ Soybean

- ☐ Groundnut
- ☐ wheat
- ☐ Milk

80 of 100

233 PU_2016_482_M

In which of the following foods is solanine considered a toxin?

- ☐ Tea
- ☐ Tomato
- ☐ Coffee
- ☐ Potato

81 of 100

296 PU_2016_482_D

For curing, sweet potato are kept for 10 days at:

- ☐ 30°C and 80% RH
- ☐ 80°C and 30% RH
- ☐ 25° C and 85% RH
- ☐ 40°C and 70% RH

82 of 100

292 PU_2016_482_D

Which of the following amino acid will be absent in a (alph helix structure of protein?

- ☐ Glycine
- ☐ Galine
- ☐ Proline
- ☐ Glutamic acid

83 of 100

291 PU_2016_482_D

Tomato fruits for canning are harvested at:-

- ☐ Mature green stage
- ☐ Red ripe stage
- ☐ Half-ripe/pink stage
- ☐ Immature green stage

84 of 100

294 PU_2016_482_D

What is the molecular formula of sucrose?

- ☐ $C_{10}H_{20}O_{10}$

- ☐ $C_{12}H_{22}O_{11}$
- ☐ $C_6H_{12}O_6$
- ☐ $C_{12}H_{20}O_{11}$

85 of 100

293 PU_2016_482_D

Benzoic Acid is most effective to:-

- ☐ Mould
- ☐ Yeast
- ☐ Virus
- ☐ Bacteria

86 of 100

263 PU_2016_482_D

Modification of starch does not affect:-

- ☐ Gelatinization and heating time
- ☐ Chemical structure
- ☐ Viscosity
- ☐ Freezing stability and cold water stability

87 of 100

267 PU_2016_482_D

In case of TBA test for determination of rancidity in fat or oil the compound formed during rancidity that react with thiobarbituric acid is :-

- ☐ Malonaldehyde
- ☐ Salicylaldehyde
- ☐ Ketone
- ☐ Hydroperoxide

88 of 100

297 PU_2016_482_D

Number of milligrams of KOH required to neutralize fatty acid present in 1 g of fat is called:-

- ☐ Iodine number
- ☐ Acid number
- ☐ Potassium number
- ☐ Saponification number

89 of 100

261 PU_2016_482_D

Hemicelluloses are:-

- ☐ Isomers of cellulose
- ☐ Derivatives of cellulose
- ☐ Polymer of different pentoses
- ☐ Polymer of cellulose

90 of 100

269 PU_2016_482_D

Xanthoproteic test will give positive result with:-

- ☐ Arginine
- ☐ Arginine, lysine as well as tyrosine
- ☐ Tyrosine
- ☐ Lysine

91 of 100

290 PU_2016_482_D

Naturally occurring fats are _____.

- ☐ L types
- ☐ D types
- ☐ Symmetric
- ☐ An equi-molar mixture of L and D types

92 of 100

262 PU_2016_482_D

When valine is heated with glucose at 180° C the flavor produced is/are:-

- ☐ Bread like
- ☐ Acidic
- ☐ Chocolate
- ☐ Caramel

93 of 100

298 PU_2016_482_D

Polenske value of fatty acid indicates _____.

- ☐ Indication of branching of fatty acid in the fat
- ☐ How much volatile fatty acid can be extracted through saponification
- ☐ Level of saturation in the fatty acid
- ☐ How much unsaturation is there in the fatty acid

94 of 100

295 PU_2016_482_D

Generally fats with unsaturated fatty acids are _____ at room temperature (25°C).

- ☐ Liquid in the presence of oxygen
- ☐ Liquid in the absence of oxygen
- ☐ Solid
- ☐ Liquid

95 of 100

268 PU_2016_482_D

You are provided with two samples of sugars in different test tubes. One contains pentoses and other hexoses. Which of the following test would you prefer to distinguish between the two?

- ☐ Caramalization test
- ☐ Bial's test
- ☐ Molish test
- ☐ Barfoed's test

96 of 100

265 PU_2016_482_D

Agricultural Produce Grading and Marketing Act (AGMARK) was formulated in which of the following year:-

- ☐ 1987
- ☐ 1937
- ☐ 1897
- ☐ 2004

97 of 100

266 PU_2016_482_D

Koettsstorfer number is also called:-

- ☐ Iodine value
- ☐ Hehner value
- ☐ Kirschner value
- ☐ Saponification value

98 of 100

260 PU_2016_482_D

The food pyramid indicates that the group is the where you should obtain the most servings each day.

- ☐ Bread
- ☐ Vegetable
- ☐ Fruit
- ☐ Milk

99 of 100

264 PU_2016_482_D

ISO 9000 gives sets of guidelines covering:-

- ☐ Manufacturing and service industries
- ☐ Meat industries
- ☐ Food service establishments
- ☐ Only fabric manufacturing

100 of 100

299 PU_2016_482_D

For distant marketing, tomato fruits are harvested at:-

- ☐ Red ripe stage
- ☐ Mature green stage
- ☐ Immature green stage
- ☐ Turning stage