Question Paper Preview

Question Paper Name: Food Technology 11th May 2017 Shift 2

Subject Name: Food Technology

Duration: 120

Food Technology

Display Number Panel: Yes
Group All Questions: No

Question Number: 1 Question Id: 871112601 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical

Pulses are deficient in

Options:

1. Methionine

- 2 Lysine
- , Threonine
- Tryptophan

Question Number : 2 Question Id : 871112602 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

What is the relation between enzyme unit (U) and katal?

Options:

- $_1$ 1U = 16.67 nanokatal
- , 1U = 12.76 nanokatal
- $_3$ 1U = 10.67 nanokatal
- 1U = 5.67 nanokatal

Question Number : 3 Question Id : 871112603 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Diauxic growth is observed in microbes when it is cultivated in the media containing

Options:

Two mineral salts

1

Two carbon sources Two nitrogen sources High viscous nutrients Question Number: 4 Question Id: 871112604 Display Question Number: Yes Single Line Question Option: No Option Which of the following is not true of phospholipids? A basic component in phospholipids is phosphatidic acid. Sphingolipids are the predominant phospholipid in membranes. Phospholipids are amphipathic Serine is a molecule that may be part of a phosphoglyceride. Question Number: 5 Question Id: 871112605 Display Question Number: Yes Single Line Question Option: No Option A bacterium which causes food spoilage by producing enterotoxin is **Options:** Entamoeba Straphylococci Enterococci Enterobacteriaceae Question Number: 6 Question Id: 871112606 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** Free fatty acids are transported in the blood **Options:** combined with fatty acid binding protein combined with lipoprotein in unbound free salts combined with albumin

Question Number: 7 Question Id: 871112607 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** In bacteria causing food borne disease, the multiple-antibiotic resistance is mediated by **Options:** Co-plasmid 2. Pili Plasmid 4. Cell membrane Question Number: 8 Question Id: 871112608 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** Vitamin A or retinol, is a **Options:** Steroid Polyisoprenoid compound containing a cyclohexenyl ring Benzoquinone derivative 6-Hydroxychromane Question Number: 9 Question Id: 871112609 Display Question Number: Yes Single Line Question Option: No Option Each myoglobin molecule contains **Options:** Two iron atoms Four iron atoms Six iron atoms One iron atom Question Number: 10 Question Id: 871112610 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** In humans, a dietary essential fatty acid is **Options:** Palmitic acid 2 Stearic acid

Oleic acid

Linoleic acid

Question Number: 11 Question Id: 871112611 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
Orleans process is the method used for production of
Options:
1. Beer
2. Wine
Industrial sprit
4. Vinegar
Question Number : 12 Question Id : 871112612 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical
Gastroenteritis is caused by
Options:
Clostridium botulinum
2. Staphylococcus aureus
Streptococcus pyogenes 3.
4. Shigella dysentriae
Question Number: 13 Question Id: 871112613 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical What is the normal range of exit cone angle of a venturimeter?
Options:
2 to 5
2. 7 to 15
3. 15 to 25
4. >25
Question Number: 14 Question Id: 871112614 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical A surface having a property of constant monochromatic absorptivity is called
Options :
Black body
2. White body
3. Gray body
4. Red body
Ouestion Number : 15 Ouestion Id : 871112615 Display Question Number : Yes Single Line Question Ontion : No Ontion

Question Number: 15 Question Id: 871112615 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical

Salmonella bacteria are usually spread through
Options: raw meats, poultry and eggs 1.
pickled vegetables
home-canned vegetables
4. raw vegetables
Question Number: 16 Question Id: 871112616 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical Laminar flow of a Newtonion fluid ceases to exist, when the Reynolds number exceeds
Options:
1. 4000
2. 2100
3. 1500
4. 3000
Question Number: 17 Question Id: 871112617 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical Reverse osmosis removes% of ions.
Options:
1. 10
2. 50
3. 99
4. 99.9
Question Number: 18 Question Id: 871112618 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
Fish is a good source of
Options:
Carbohydrate 1.
Protein 2.
3. Fat
4. Vitamin C
Question Number: 19 Question Id: 871112619 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical

Fruits which are not recommended for low temperature storage are

Options:
1. Banana
2. Apple
3. Orange
4. Strawberry
Question Number : 20 Question Id : 871112620 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical
If the discharge of a centrifugal pump is throttled, then its suction lift
Options:
increases
2. decreases
3. remains unchanged
data insufficient to predict
Question Number : 21 Question Id : 871112621 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical
Which of the following is a climacteric fruit?
Options: Apple 1. Presented the second sec
Banana 2.
Melon 3.
4. Orange
Question Number : 22 Question Id : 871112622 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical
A dietary deficiency of tryptophan and nicotinate leads to
Options:
Beri Beri 1.
2. Xerophthalmia
3. Pellegra
4. Anemia
Question Number: 23 Question Id: 871112623 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical Name of the essential amino acid for adults

Options:

- Phenylalanine
- , Alanine
- Valine
- Histidine

Question Number: 24 Question Id: 871112624 Display Question Number: Yes Single Line Question Option: No Option

The velocity profile for turbulent flow through a closed conduit is

Options:

- logarithmic
- 2 parabolic
- hyperbolic
- linear

Question Number: 25 Question Id: 871112625 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical**

Cook-freeze production technology requires

Options:

- High speed, low temperature
- Low speed, high temperature
- Low speed, low temperature
- High speed, high temperature

Question Number: 26 Question Id: 871112626 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical**

The essential amino acids

Options:

Must be supplied in the diet because the organism has lost the capacity to aminate the corresponding ketoacids

Must be supplied in the diet because the human has an impaired ability to synthesize the carbon chain of the corresponding ketoacids

Are identical in all species studied

Are defined as those amino acids which cannot be synthesized by the organism at a rate adequate to meet metabolic requirements

Question Number: 27 Question Id: 871112627 Display Question Number: Yes Single Line Question Option: No Option

Orientation: Vertical

Vodka is a fermented product of
Options:
Turnip
2. Potato
Beet 3.
Carrot
Question Number : 28 Question Id : 871112628 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical
Which one of the following is known as a pseudo-cereal?
Options:
Wheat
2. Quinoa
Horse gram
Barley
Question Number: 29 Question Id: 871112629 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
In 100°S brine, amount of salt is
Options:
1. 100%
2. 75%
3. 50%
25%
Question Number : 30 Question Id : 871112630 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical
The spoilage of food products by Clostridium botulinum is generally found in
Options:
Highly Acidic food products
Low carbohydrate foods
Low acid food
Low protein food

Question Number : 31 Question Id : 871112631 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Most commonly used joint in the underground pipe lines is the
Options:
sleeve joint
2. coupling
3. flange
expansion joint
Question Number: 32 Question Id: 871112632 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical Which pigment is responsible for the yellow colour in corn?
Options:
Xanthophyll
2. Chlorophyll
Zeaxanthin 3.
4. Cryptoxanthin
Question Number: 33 Question Id: 871112633 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical The correct folding of tertiary proteins in vivo is assisted by proteins called
Options:
chaperones
2. motifs
domains 3.
families .
Question Number: 34 Question Id: 871112634 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical Fluidized bed cleaner makes the separation of grains based on
Options:
1. Density
2. Specific gravity
3. Size
Density and size
One day Nambar 25 One day 11 971112/25 Parks One day Nambar Var Stock Carlo Carlo One day On day

Question Number : 35 Question Id : 871112635 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

The terminal velocity of a small sphere settling in a viscous fluid varies as the
Options:
first power of its dimeter.
inverse of the fluid viscosity.
inverse square of the diameter.
square of the difference in specific weights of solid & fluid.
Question Number: 36 Question Id: 871112636 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical Which of the following is an Indian fermented product?
Options:
Scotch whisky
2. Teekwass
3. Thumba
4. Vodka
Question Number: 37 Question Id: 871112637 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical The form of penicillin, which is produced in industrial scale submerged fermentation is
Options:
Penicillin-G
2. Penicillin-A
Penicillin-D 3.
4. Penicillin-V
Question Number : 38 Question Id : 871112638 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical
Clostridium perfingens poisoning is associated with
Options:
Fish products
2. Vegetables
Meat products 3.
4. Canned disease
Question Number : 39 Question Id : 871112639 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical

Gum Arabic is a type of
Options:
Seed gum
2. Microbial gum
3. Exudate gum
4. Sea weed gum
Question Number: 40 Question Id: 871112640 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
The permissible limit of total solids in water to be used in beverage (fruit juice) is
Options:
1. 200 ppm
2. 300 ppm
3. 400 ppm
4. 500 ppm
Question Number: 41 Question Id: 871112641 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical Which of the following is not a bacteria?
Options:
1. Pediococcus
2. Proteus
Pseudomonas 3.
Penicillium 4.
Question Number: 42 Question Id: 871112642 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
Which of the following conveyor is the most suitable for transportation of sticky materials
Options:
1. Screw
2. Pneumatic
3. Belt
4. Apron
Question Number: 43 Question Id: 871112643 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical

Apart from nutritional value, the microbial food product which provides health benefits is called as
Options:
Prebiotics 1.
2. Probiotics
3. Symbiotic
4. Abiotic
Question Number : 44 Question Id : 871112644 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical
The CO ₂ concentration in commercially available carbonated beverages vary between
Options:
1. 1-8 g/L
2. 8-16 g/L
3. 16-32 g/L
4. 32-40 g/L
Question Number: 45 Question Id: 871112645 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical Which centrifuge is widely used in dairy industry?
Options:
1. Solid bowl
2. Disc bowl
3. Tubular bowl
Cylinder bowl 4.
Question Number: 46 Question Id: 871112646 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
In the diet of a diabetic patient, the recommended carbohydrate intake should preferably be in the form of
Options:
Monosaccharides 1.
2. Dissaccharides
3. Polysaccharides
4. Oligosaccharides

Question Number: 47 Question Id: 871112647 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
Phospholipids from soya bean oil are used as
Options:
1. Sweetner
2. Anticaking agent
3. Emulsifier
4. Preservative
Question Number: 48 Question Id: 871112648 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical One of the following is not the method for the preservation of meat to inhibit the postmortem changes
Options :
1. Freezing and storing below -20°C
Curing both brine and dry-salt
Smoking and Drying
4. Finning & racking
Question Number: 49 Question Id: 871112649 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
Koji is a fermented product made from
Options:
1. Wheat
Rice 2.
3. Soybean
4. Lentil
Question Number: 50 Question Id: 871112650 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
The microbe Clostridium botulinum which is responsible for most of the food spoilage is a
Options :
1. Yeast
Bacteria 2.
3. Mold
4. Fungi

Question Number : 51 Question Id : 871112651 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical
If the humidity of the storage environment exceeds the of the food, the food will gain moisture during storage.
Options:
Equilibrium relative humidity (ERH)
Thermodynamic relative humidity (TRH)
Water activity (aw)
4. Dew point
Question Number: 52 Question Id: 871112652 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical Mastitis in cows may be caused by
Options:
Staphylococcus aureus 1.
2. Mycobacterium
Bacillus cereus 3.
Streptococcus aureus 4.
Question Number: 53 Question Id: 871112653 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
Most of the ultraviolet absorption of proteins at 280 nm is due to their content of
Options:
1. Tryptophan
2. Aspartate
Glutamate 3.
4. Alanine
Question Number : 54 Question Id : 871112654 Display Question Number : Yes Single Line Question Option : No Option Orientation : Vertical
Brownian movement is prominent in the particle size range of microns in case of settling of a particle in a fluid.
Options:
1. 2 to 3
2. 0.01 to 0.10
2000 to 3000 3.

4 100 to 1000 Question Number: 55 Question Id: 871112655 Display Question Number: Yes Single Line Question Option: No Option Among the following foods short and medium chain fatty acids are enriched in **Options:** 1. Milk Ground nut Soya bean 4. Almonds Question Number: 56 Question Id: 871112656 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** Which of the following is not a mold? **Options:** 1 Mucor Rhizopus Penicillium Saccharomyces Question Number: 57 Question Id: 871112657 Display Question Number: Yes Single Line Question Option: No Option Diethyl pyro-carbonate is used as a preservative agent in **Options:** Processed Milk Products Fruit juices & beverages Processed Meat products Processed Cheese Question Number: 58 Question Id: 871112658 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** In butter making the term 'working' means **Options:** Kneading of butter Pasteurization of butter Salting of butter

Addition of colour

Question Number: 59 Question Id: 871112659 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
Yellowing of plants is due to absence of Options:
calcium
chlorophyll 2.
magnesium 3.
4. nitrogen
Question Number: 60 Question Id: 871112660 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
A device which is not used for measuring the flow rate of fluid through a pipe
Options:
Pitot tube
2. Orificemeter
Rotameter 3.
4. Venturimeter
Question Number: 61 Question Id: 871112661 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
For the transfer of solution of thick slurry, the pump used is a pump.
Options:
reciprocating
gear 2.
3. diaphragm
centrifugal 4.
Question Number: 62 Question Id: 871112662 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
Fatter fish are in general rich sources of Vitamins
Options:
1. A and D
_{2.} B and C
3 C and D
<u>-</u>
C and K

Orientation : Ver	
The state of the s	ugars creates environment, so that they will prevent growth of the
microorgan	ism/spoilage of food.
Options:	
1 Acidic	
Hypotonio	
Hypertoni	ic
High cond	luctivity
Question Number Orientation : Ver	r: 64 Question Id: 871112664 Display Question Number: Yes Single Line Question Option: No Option
	ne following microbe is widely used for industrial production of Vitamin-B ₁₂ ?
Options:	
Bacillus s	ubtilis
2. Penicilliu	m chrysogenum
٥.	myces cereviceae
4. Propionib	pacterium sp.,
Question Number Orientation : Ver	r: 65 Question Id: 871112665 Display Question Number: Yes Single Line Question Option: No Option
What is the	fat content of egg yolk?
Options :	
1.11.8%	
2. 11.0%	
3. 17.5%	
4. 32.5%	
Question Number Orientation : Ver	r: 66 Question Id: 871112666 Display Question Number: Yes Single Line Question Option: No Option tical
In the follo	wing statements identify the correct ones.
I.	Coffee is a plantation crop grown in the tropical regions.
II.	Coffee seeds are used in beverage preparation.
III.	Arabica, Robusta & Liberia are three popular coffee varieties
IV.	Inferior quality coffee is grown mostly in India
Options:	
1. I, II and I	11

2. IV only

III only I, II, III and IV Question Number: 67 Question Id: 871112667 Display Question Number: Yes Single Line Question Option: No Option The only fuel that can be used in anaerobic glycolysis is **Options:** Glucose 2 Amino acids 3. Alcohol Fatty acids Question Number: 68 Question Id: 871112668 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** Fourier's law of heat conduction gives the heat flow for **Options:** Irregular surfaces Nonuniform temperature surfaces One dimensional cases only Two dimensional cases only Question Number: 69 Question Id: 871112669 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** One of the following enzymes is not metabolic carbohydrate **Options:** 1 Anyglucosidax Pullunase 3 Iso amylase 4. Ligase Question Number: 70 Question Id: 871112670 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** A rotary drum filter is **Options:** a continuous vacuum filter a discontinuous pressure filter a continuous pressure filter 4. a discontinuous vacuum filter

Question Number: 71 Question Id: 871112671 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical**

In the following food, which interacts with microwaves to generate heat in micro oven

Options:

- Lipids, proteins
- Water, Salt, Ash
- Carbohydrates, Lipids
- 4. Carbohydrates, Proteins

Question Number: 72 Question Id: 871112672 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical**

The Codex secretariat is located at

Options:

- 1 Delhi
- Rome
- Japan
- 4. USA

Question Number: 73 Question Id: 871112673 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical**

When a ball mill rotates at a speed higher than the critical speed, its efficiency is

Options:

- maximum
- ₂ minimum
- optimum
- zero

Question Number: 74 Question Id: 871112674 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical**

Black pepper is adulterated by

Options:

- Cotton
- Papaya seeds
- Stones
- Black granules

Question Number: 75 Question Id: 871112675 Display Question Number: Yes Single Line Question Option: No Option

Orientation: Vertical

One of the following is a food derived toxin one has to avoid
Options:
_{1.} α- Lipoic acid
2. Ferulic acid
3. Prussic acid
Hydroxy Cinnamic acid 4.
Question Number: 76 Question Id: 871112676 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical At what temperature range will an egg yolk coagulate (set)?
Options: 1. 40-50° C
_{2.} 50-60° C
_{3.} 65-70°C
4. 70-80° C
Question Number: 77 Question Id: 871112677 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical In the process of production of beer, HOPS is used as
Options:
Antimicrobial agent
2. Antifungal agent
Colour enhancing agent
Salting agent
Question Number: 78 Question Id: 871112678 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
Spinach has a very high iron content, but low bioavailability. The iron in spinach is in the form of
Options: Elemental iron
Myoglobin 2.
Nonheme iron
4. Hemoglobin
Question Number: 79 Question Id: 871112679 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical A prophage containing bacterium is called as

Options:
1. Lysogen
Lytic 2.
Lytogen 3.
Proteus 4.
Question Number: 80 Question Id: 871112680 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical Whey is the by-product in the manufacture of
Options:
Skimmed milk
2. Butter
3. Cheese
Yogurt 4.
Question Number: 81 Question Id: 871112681 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical Which of the following is a coarse crusher?
Options:
dire crusher
2. conical crusher
3. single roll crusher
4. jaw crusher
Question Number: 82 Question Id: 871112682 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical The rate of energy transferred by convection to that by conduction is called
Options:
Stanton number
Nusselt number
3. Biot number
Peclet number 4.
Question Number: 83 Question Id: 871112683 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical MSG is
Options:

A natural protein 2 A flavoring agent A flavor enhancer, bringing out the natural flavor of a food An extender, adding texture and bulk to a product Question Number: 84 Question Id: 871112684 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** Which of the following denotes the effect of compressibility in fluid flow? **Options:** Weber number Mach number Euler number 4 Reynolds number Question Number: 85 Question Id: 871112685 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** Carr-Price reaction is used to detect **Options:** Vitamin A Vitamin D Ascorbic acid Vitamin E Question Number: 86 Question Id: 871112686 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** The maximum delivery pressure of compressors can be upto atmospheres. **Options:** 1. 10 3 250 4 1000 Question Number: 87 Question Id: 871112687 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** Growth and death rate of microorganisms will be observed in **Options:** Logarithmic order

Geometric order Arithmetic order 4. Linear order Question Number: 88 Question Id: 871112688 Display Question Number: Yes Single Line Question Option: No Option **Orientation**: Vertical Food should be cooked to which temperature? **Options:** 1 5° C , 75° C 3. 100° C 4. 60° C Question Number: 89 Question Id: 871112689 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** Temperature, concentration of CO₂ & oxygen are the main environmental factors which influence the **Options:** Rate of growth of fruits & vegetables Rate of respiration Yield 4 Quality Question Number: 90 Question Id: 871112690 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** What is OHSAS? **Options:** Operation Hazards Safety Application System Occupational Hazard Safety Application System Occupational Health Safety Assessment Series Operational Health Safety Assessment Series Question Number: 91 Question Id: 871112691 Display Question Number: Yes Single Line Question Option: No Option The agar gelling agent in food industry is derived from the following microorganism **Options:** Gracilaria

2 Palmarial 3 Carolar 4. Ceramium Question Number: 92 Question Id: 871112692 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** Vegetative forms of microorganisms are effectively killed by **Options:** Freeze drying Frosting Chilling 4 Pasteurisation Question Number: 93 Question Id: 871112693 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** In drying of fruit which chemical is used to minimize browning? **Options:** Carbon dioxide Sulphur dioxide 3. Benzene 4. Chlorophyll Question Number: 94 Question Id: 871112694 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** Which of the following microbes cause rancidity in spoiled foods? **Options:** Saccharolytic microbes Proteolytic microbes Nucleolytic microbes Lipolytic microbes Question Number: 95 Question Id: 871112695 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** Which one of the following is not a germinated product? **Options:** 1 Khamam Dhoklar

2. Sabudane Kheer
3. Burzer
Pizzar 4.
Question Number: 96 Question Id: 871112696 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical Codex Alimentarious commission was established in
Options:
1. 1982
2. 1992
3. 1972
4. 1962
Question Number: 97 Question Id: 871112697 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical Which of the following is a secondary protein structure?
Options:
1. Sulfide bond
2. Beta pleated sheet
3. Alpha carbon
Peptide bond
Question Number: 98 Question Id: 871112698 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical The terminal velocity of a particle moving through a fluid varies as d_p^n . What is the value
of n' for Newton's law regime?
Options:
1. 0.5
2. 1
3. 1.5
4. 3
Question Number: 99 Question Id: 871112699 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
The agar gelling agent used in food industry is a polymer of
Options:
Subunits of sugar D-galactose
Subunits of sugar D-galactose & L-fructose

Subunits of sugar D-galactose & L-galactose Subunits of sugar L- galactose Question Number: 100 Question Id: 871112700 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** A manometer is used to measure **Options:** High pressure Differential pressure Moderate pressure Atmospheric pressure Question Number: 101 Question Id: 871112701 Display Question Number: Yes Single Line Question Option: No Option Which one of the following carbohydrates in grapes that cannot be fermentable by yeast? **Options:** Glucose Fructose Arabinose Galactose Question Number: 102 Question Id: 871112702 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** The foods most often contaminated with aflatoxins are **Options:** Cheeses made from unpasteurized milk Meats from wild animals such as bear and deer Fish and shell fish Wheat, corn, peanuts and tree nuts Question Number: 103 Question Id: 871112703 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** Disaccharide produced after hydrolysis of cellulose is **Options:** glucose 2 Maltose

- 3 celluboise
- 4. Lactose

Question Number: 104 Question Id: 871112704 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical**

Which one of the following is not a best source for important dietary omega 3- fatty acids?

Options:

- 1 Flax seeds
- Walnuts
- Agar agar
- 4 Spinach

Question Number: 105 Question Id: 871112705 Display Question Number: Yes Single Line Question Option: No Option **Orientation**: Vertical

A U-tube manometer filled with mercury is connected between two points in a pipeline. If the manometer reading is 26 mm of Hg, calculate the pressure difference between the points when water is flowing through the pipe.

Data: Manometer reading(h) = 26 mm Hg = 0.026 m Hg,

Density of mercury= 13.6 gm/cc, Density of water = 1 gm/cc,

Molecular weight of air(MW) = 28.8, Temperature of air = 20° C = 293 K,

R = 8314 J/(kmol.K)

Options:

- 32.144 N/m²
- ₂ 3214.4 N/m²
- 3.2144 N/m²
- 0.32144 N/m²

Question Number: 106 Question Id: 871112706 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical**

Yeast and mould count determination requires

Options:

- Nutrient agar
- Acidified potato glucose agar
- Macconkey agar
- Violet red bile agar

Question Number: 107 Question Id: 871112707 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical**

Which of the following is not a component of dietary fiber except?

Options:
1. Cellulose
2. Pectin
Lignin 3.
4. Agar
Question Number: 108 Question Id: 871112708 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
The continuity equation is the result of application of the following law to the flow field
Options:
first law of thermodynamics
conservation of energy
newtons second law of motion
4. conservation of mass
Question Number: 109 Question Id: 871112709 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
The preservative that is commonly used in coke distillery products
Options:
Monosodium glutamate
_{2.} EDTA
3. Photo phonic Acid
4. BHA
Question Number: 110 Question Id: 871112710 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
The drag co-efficient for a bacterium moving in water at 1 mm/s, will be of the following
order of magnitude (assume size of the bacterium to be 1 micron and kinematic viscosity of water to be $10^{-6} \mathrm{m^2/s}$).
Options:
1. 24000
2. 24
3. 0.24
4. 0.44
Question Number: 111 Question Id: 871112711 Display Question Number: Yes Single Line Question Option: No Option

Orientation: Vertical

The most hygienic way of drying hands is by using
Options:
A warm drier
A hand towel
3. The dish cloth
The apron
Question Number: 112 Question Id: 871112712 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
A dietary deficiency of tryptophan and nicotinate leads to
Options:
Beri Beri
2. Xerophthalmia
3. Pellegra
4. Anemia
Question Number: 113 Question Id: 871112713 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
The dynamic viscosity of a liquid is $1.2 \times 10^{-4} \text{ Ns/m}^2$, whereas, the density is 600 kg/s
The kinematic viscosity in m ² /s is
Options:
1.72×10^{-3}
$_{2.}$ 20 × 10 ⁻⁸
7.2×10^{3}
70×10^6
Question Number: 114 Question Id: 871112714 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical
Specific gravity of fats and oils are approximately compared to water.
Options:
1. 0.6
2. 0.8
3. 0.9
4. 0.1
Question Number: 115 Question Id: 871112715 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical

A deficiency of vitamin E is most likely found in **Options:** Infants and small children People with a very high intake of foods rich in pufa Vegetarians People with fat malabsorption syndromes Question Number: 116 Question Id: 871112716 Display Question Number: Yes Single Line Question Option: No Option Reynolds number is the ratio of inertial force to **Options:** Pressure force Viscous force Elastic force Gravity force Question Number: 117 Question Id: 871112717 Display Question Number: Yes Single Line Question Option: No Option **Orientation: Vertical** The microbial growth state where microbes grow under different rate limiting carbon source is called as **Options:** Dicarbonic growth Mixed growth fermentation Diauxic growth 4 Dibasic growth Question Number: 118 Question Id: 871112718 Display Question Number: Yes Single Line Question Option: No Option **Orientation**: Vertical The product of Reynolds number and Prandtl number is known as **Options:** Stanton number

Ouestion Number : 119 Question Id : 871112719 Display Question Number : Ves Single Line Question

Biot number

Peclet number

Grashoff number

Question Number: 119 Question Id: 871112719 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical

	The production of a high fructose corn syrup-sweetened soft drink includes processing industry.
Or	ptions :
1.	Sugar & molasses
2.	Fats & oil
	Corn & Beverage

Milk & Dairy

Question Number: 120 Question Id: 871112720 Display Question Number: Yes Single Line Question Option: No Option Orientation: Vertical

The kinematic viscosity is the

Options:

- Ratio of density of the liquid to the absolute viscosity
- Product of absolute viscosity and density of the liquid
- Ratio of absolute viscosity to the density of the liquid
- Product of absolute viscosity and mass of the liquid