

ICAR AIEEA PG

QUESTION PAPER

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PREVIEW QUESTION BANK

Module Name : FOOD SCIENCE TECHNOLOGY-ENG
Exam Date : 09-Jul-2023 Batch : 10:00-12:00

Sr. No.	Client Question ID	Question Body and Alternatives	Marks	Negative Marks
Objective Question				
1	3701	<p>AGMARK functions under which ministry ?</p> <ol style="list-style-type: none"> 1. Ministry of Consumer Affairs 2. Ministry of Agriculture and Rural Reconstruction 3. Ministry of Agriculture and Farmers Welfare 4. Ministry of Consumer Affairs Food and Public Distribution <p>A1 : 1 A2 : 2 A3 : 3 A4 : 4</p>	4.0	1.00
Objective Question				
2	3702	<p>Which of the following mineral is used in metabolism of carbohydrates and proteins and synthesis of nucleic acid ?</p> <ol style="list-style-type: none"> 1. Zinc 2. Cobalt 3. Sodium 4. Magnesium <p>A1 : 1 A2 : 2 A3 : 3 A4 : 4</p>	4.0	1.00
Objective Question				
3	3703		4.0	1.00



_____ is widely used for the analysis of small molecules and ions, such as sugars and amino acids, and is applied to the separation and purification of macromolecules, such as protein and polysaccharides.

1. GC-MS
2. SFC
3. HPLC
4. IR spectroscopy

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

4 3704

Glycerol has _____ reactive hydroxyl groups.

1. Two
2. Three
3. Nine
4. One

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00



Objective Question

5 3705

_____ involves use of high intensity light for killing microorganisms on the surface of the food or its packaging materials.

1. Pulsed light treatment
2. PEF
3. Ohmic heating
4. Oscillating magnetic fields

A1 : 1

A2 : 2

A3 : 3

4.0 1.00

A4 : 4

Objective Question

6 3706

Which of the following is a poisonous mushroom ?

1. *Amanita phalloides*
2. *Ganoderma lucidum*
3. *Russula emetic*
4. *auricularia angiospermarum*

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

Objective Question

7 3707

Which of the following chemical is used to delay the ripening ?

1. Ethylene
2. Ascorbic acid
3. EDTA
4. Auxins

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00



Objective Question

8 3708

The Coorg mandarins are harvested when juice has an acidity of _____% and _____% of TSS.

1. 0.3 and 8-10
2. 0.4 and 12-14
3. 0.5 and 15-18
4. 0.6 and 19-20

A1 : 1

A2 : 2

4.0

1.00

A3 : 3

A4 : 4

Objective Question

9	3709	<p>The vapour heat treatment is specially used to fruits to kill _____.</p> <ol style="list-style-type: none"> 1. Insect eggs 2. Larvae 3. 1 only 4. 1 and 2 both 	4.0	1.00
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

10	3710	<p>Which one of the following has highest amount of carbohydrates ?</p> <ol style="list-style-type: none"> 1. Lettuce 2. Carrot 3. Peas 4. Knol Khol 	4.0	1.00
		A1 : 1		
		A2 : 2		
		A3 : 3		
		A4 : 4		

Objective Question

11	3711	<p>Which one of the following is not a variety of aonla ?</p> <ol style="list-style-type: none"> 1. Narendra-7 2. Kanchan 3. Banarasi 4. Sultana 	4.0	1.00
		A1 : 1		
		A2 : 2		



A3 : 3

A4 : 4

Objective Question

12	3712	<p>For making aonla murabba the normally fruit to sugar ratio used is _____.</p> <ol style="list-style-type: none"> 1. 1 : 1 2. 1.5 : 1 3. 1 : 1.5 4. 1 : 2 <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
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Objective Question

13	3713	<p>In dry ginger making during bleaching the rhizomes are soaked in _____.</p> <ol style="list-style-type: none"> 1. 2% lime 2. 4% lime 3. 2% Citric acid 4. 4% Citric acid <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
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Objective Question

14	3714	<p>Which one of the following is a bacterial disease ?</p> <ol style="list-style-type: none"> 1. Toxoplasmosis 2. Trichinellosis 3. Shigellosis 4. Cysticercosis <p>A1 : 1</p>	4.0	1.00
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A2 : 2

A3 : 3

A4 : 4

Objective Question

15 3715

4.0 1.00

Match List-I with List-II

List-I	List-II
(Spice)	(Aroma)
(A) Funnel	(I) Sweet flavour
(B) Cumin	(II) Sweet and pungent flour
(C) Paprica	(III) Warm anise like flavour
(D) Nutmeg	(IV) Strong musty flavour

Choose the *correct* answer from the options given below :

- (A)-(III), (B)-(IV), (C)-(I), (D)-(II)
- (A)-(I), (B)-(II), (C)-(III), (D)-(IV)
- (A)-(II), (B)-(III), (C)-(IV), (D)-(I)
- (A)-(III), (B)-(I), (C)-(II), (D)-(IV)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

16 3716

4.0 1.00

Due to which property the product returns to original shape after deformation ?

- harness
- Denseness
- Cohesivenss
- Springiness

A1 : 1



A2 : 2

A3 : 3

A4 : 4

Objective Question

17 3717

4.0

1.00

Which one of the following is least expensive and most popular form of data carrier ?

1. Barcode
2. RFID
3. TTIs
4. Biosensors

A1 : 1

A2 : 2

A3 : 3

A4 : 4



Objective Question

18 3718

4.0

1.00

_____ of the following is not adsorbent for thin layer chromatography.

1. Silica gel
2. Alumina
3. Cellulose powder
4. Protein power

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

19 3719

4.0

1.00

Karl Fisher Reagent Titration Method is used for determination of _____.

1. Moisture
2. Sugars
3. Protein
4. Vit. E

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

20 3720

_____ bacteria are more sensitive to ultra sound inactivation.

1. Rod shaped
2. Cocci shaped
3. Spores
4. Both 2 and 3

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00



Objective Question

21 3721

Bloom, overrun and crumb are terms associated with manufacture of _____, respectively.

1. Chocolate, ice cream and bread
2. Chocolate, bread and ice cream
3. Ice cream, chocolate and bread
4. Bread, ice cream and chocolate

A1 : 1

4.0 1.00

A2 : 2

A3 : 3

A4 : 4

Objective Question

22 3722

HTST utilizes difference in _____ of the microorganisms and vitamins to create better product.

1. D value
2. Z value
3. F value
4. Acid value

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

Objective Question

23 3723

The treatment of waste water by infraction of sunlight, bacteria and algae using shallow ponds is called as _____.

1. Deoxygenation ponds
2. Anaerobic ponds
3. Activated sludge
4. Oxidation ponds

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00



Objective Question

24 3724

4.0

1.00

For liquid foods, viscosity is inversely related to their _____.

1. Heat transfer efficiency
2. Total soluble solids
3. Concentration
4. Stability

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

25 3725

Zein is predominant protein of maize endosperm and is also called _____.

1. Albumin
2. Glutelin
3. Prolamine
4. Globulins

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00



Objective Question

26 3726

Potato are sliced, dried and then rehydrated. Corresponding water activity during adsorption will be _____ than that during desorption.

1. Higher
2. Lower
3. Equal
4. Not related

A1 : 1

A2 : 2

A3 : 3

4.0 1.00

A4 : 4

Objective Question

27 3727

UV radiation are excellent for food processing except for the fact that _____.

1. They have poor penetration power
2. They are not safe
3. They may induce radioactivity
4. They generate a lot of heat

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

Objective Question

28 3728

_____ is not a low pressures process.

1. Freeze drying
2. Flash evaporation
3. Supercritical fluid extraction
4. Hypobaric storage

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

Objective Question

29 3729

Factor considered constant in a moisture sorption isotherm, is _____.

1. Water activity
2. Moisture content
3. Temperature
4. Total solids

A1 : 1

A2 : 2

4.0

1.00



A3 : 3

A4 : 4

Objective Question

30 3730

Proteins are denatured if food is heated above _____.

1. 30°C
2. 60°C
3. 100°C
4. 121°C

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

Objective Question

31 3731

The solubility of protein is _____ at its isoelectric pH.

1. Most
2. Least
3. Not changed
4. Variable

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00



Objective Question

32 3732

_____ is a marker for testing pasteurization of milk.

1. *Coxiella burnetti*
2. Xanthine oxidase
3. Alkaline phosphatase
4. Lipoxxygenase

A1 : 1

4.0

1.00

A2 : 2

A3 : 3

A4 : 4

Objective Question

33 3733

4.0

1.00

Roquefort cheese is made from _____.

1. Cow milk
2. Sheep milk
3. Buffalo milk
4. Yak milk

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

34 3734

4.0

1.00

Ghee may become rancid due to _____.

1. Oxidative rancidity
2. Hydrolytic rancidity
3. Both oxidative and hydrolytic rancidity
4. Does not become rancid at all

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

35 3735

4.0

1.00



Which of the methods is not commonly used to remove anti-nutritional factors from legumes ?

1. Germination
2. Boiling
3. Drying
4. Soaking & Milling

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

36 3736

Botanical name of hard wheat is _____.

1. *Triticum monococcum*
2. *Triticum aestivum*
3. *Triticum durum*
4. *Triticum dicoccum*

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00



Objective Question

37 3737

For manufacturing of biscuits, wheat variety is used ?

1. Soft wheat
2. Hard wheat
3. Durum wheat
4. Buck wheat

A1 : 1

A2 : 2

A3 : 3

4.0 1.00

A4 : 4

Objective Question

38	3738	<p>Noodles are originated from....</p> <ol style="list-style-type: none"> 1. Taiwan 2. Korea 3. Japan 4. China <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
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Objective Question

39	3739	<p>Shortenings dose not impart _____ to bread.</p> <ol style="list-style-type: none"> 1. Odour 2. Aerate dough 3. Provide soft texture 4. Increase the strength <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
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Objective Question

40	3740	<p>Glutenin portion of gluten is responsible in dough for _____.</p> <ol style="list-style-type: none"> 1. Water holding capacity 2. Elongation 3. Strength and elasticity 4. All of the above <p>A1 : 1</p> <p>A2 : 2</p>	4.0	1.00
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A3 : 3

A4 : 4

Objective Question

41 3741

During extraction of oil from oil seeds, the process of removal of mucilaginous material is termed as _____.

1. Tempering
2. Bleaching
3. Winterizing
4. Degumming

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

Objective Question

42 3742

Decrease in smoke point is the indication of _____.

1. High shelf- life oil
2. Low quality of oil
3. High quality of oil
4. No relation with quality

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00



Objective Question

43 3743

Which oil contains more free fatty acids ?

1. Safflower oil
2. Mustard oil
3. Rice bran oil
4. Groundnut oil

4.0

1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

44	3744	<p>Which cereal contains more protein ?</p> <ol style="list-style-type: none"> 1. Ragi 2. Rice 3. Sorghum 4. Wheat <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
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Objective Question

45	3745	<p>The limiting amino acids in legumes is _____.</p> <ol style="list-style-type: none"> 1. Lysine 2. Methionine 3. Threonine 4. Tryptophan <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
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Objective Question

46	3746		4.0	1.00
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Puffed rice products are produced from parboiled and cooked rice by drying up to moisture content _____.

1. 4%
2. 8%
3. 12%
4. 30%

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

47 3747

The reversion process in oil is due to the presence of _____.

1. Pamitic acid
2. Oleic acid
3. Stearic acid
4. Linolenic acid

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00



Objective Question

48 3748

The only Non covalent bonds that are known to be significant in dough structure are the _____.

1. Hydrogen bond between protein and starch
2. Hydrophobic bond between nonpolar groups
3. Disulphide linkages between proteins
4. Van der Waals forces between the non polar groups

A1 : 1

A2 : 2

A3 : 3

4.0 1.00

A4 : 4

Objective Question

49 3749

What is the primary objective of cereal fortification ?

1. To enhance the taste and flavor of cereals
2. To increase the protein content of cereals
3. To add vitamins and minerals to improve nutritional value
4. To extend the shelf life of cereals

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

Objective Question

50 3750

Which of the following is associated with flatulence ?

1. Stachyose
2. Trehalose
3. Cellulose
4. Sucrose

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00



Objective Question

51 3751

As per FSSAI regulations, every package of food containing monosodium glutamate shall carry the following warning and declaration, in a rectangular box, namely.

1. Not recommended for infants below 6 months and pregnant women
2. Not recommended for infants below 6 months and lactating women
3. Not recommended for infants below 9 months and lactating women
4. Not recommended for infants below 12 months and pregnant women

A1 : 1

4.0

1.00

A2 : 2

A3 : 3

A4 : 4

Objective Question

52 3752

4.0 1.00

A product advertising claim as Sodium Free is true when the product contains _____.

1. Not more than 0.005 g of sodium per 100 g for solids or 100 ml for liquids
2. Not more than 0.020 g of sodium per 100 g for solids or 100 ml for liquids
3. Not more than 0.030 g of sodium per 100 g for solids or 100 ml for liquids
4. Not more than 0.050 g of sodium per 100 g for solids or 100 ml for liquids

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

53 3753

4.0 1.00

Term "oligopeptides" is used for those with _____.

1. 10 or less amino acid residues
2. 25 or less amino acid residues
3. 50 or less amino acid residues
4. 100 or less amino acid residues

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

54 3754

4.0 1.00



Cronobacter sakazaki is a _____.

1. Gram positive, non motile, spore-forming, rod-shaped coliform bacterium
2. Gram negative, non motile, spore-forming, cocci bacterium
3. Gram negative, motile, non-spore-forming, rod-shaped coliform bacterium
4. Gram positive, non motile, non-spore-forming, cocci bacterium

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

55 3755

Biotin which is included in vitamin B complex, is often denoted as

1. Vitamin G
2. Vitamin H
3. Vitamin L
4. Vitamin K

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00



Objective Question

56 3756

The egg shell membrane contains bacteriolytic enzyme namely

1. Endoglycosidase
2. Endoglycosidase H
3. N-acetylglucosaminidase
4. Glucan-4-glucanohydrolase

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

57	3757	<p>A spoilage bacteria producing hypoxanthine which cause bitter off-flavor in fish is _____.</p> <ol style="list-style-type: none"> 1. <i>Streptococcus cremoris</i> 2. <i>Shewanella putrefaciens</i> 3. <i>Paraburkholderia fungorum</i> 4. <i>Shewanella frigidimarina</i> <p>A1 : 1 A2 : 2 A3 : 3 A4 : 4</p>	4.0	1.00
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Objective Question

58	3758	<p>The sweetest polyol with a relative sweetness similar to glucose and very low glycemic index of 7 is _____.</p> <ol style="list-style-type: none"> 1. Xylitol 2. Sucralose 3. Neotame 4. Aspartame <p>A1 : 1 A2 : 2 A3 : 3 A4 : 4</p>	4.0	1.00
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Objective Question

59	3759	<p>In the luciferase and luciferin reaction, the luciferyl adenylate molecule reacts with oxygen to form _____.</p> <ol style="list-style-type: none"> 1. L-luciferin, and Light at 200 nm 2. Oxyluciferin, CO₂, and Light at 400 nm 3. L-luciferin, CO₂, Water, and Light at 200 nm 4. Oxyluciferin, CO₂, Water, and Light at 600 nm <p>A1 : 1</p>	4.0	1.00
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A2 : 2

A3 : 3

A4 : 4

Objective Question

60 3760

One of the causative molds for the black spot spoilage in frozen meat transported long distances is _____.

1. *Aspergillus fumigatus*
2. *Aureobasidium pullulans*
3. *Cladosporium herbarum*
4. *Aspergills pullulans*

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

Objective Question

61 3761

_____ spores are used to measure sterilizing values in aseptic processing technologies for viscous liquid foods.

1. *Bacillus subtilis*
2. *Micrococcus flavus*
3. *Geobacillus stearothermophilus*
4. *Clostridium botulinum*

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

Objective Question

62 3762

4.0

1.00

An example for a single polar flagellum is _____ organism.

1. *E.coli*
2. *Salmonella typhi*
3. *Pseudomonas aeruginosa*
4. *B.subtilis*

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

63 3763

Patulin contamination in Apple juice shall not exceed

1. 10 µg/kg
2. 50 µg/kg
3. 100 µg/kg
4. 200 µg/kg

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00



Objective Question

64 3764

Any alcoholic beverage when declared as "matured", shall be matured for a period of

1. Not less than one year in oak or other suitable wood vats or barrels
2. Not less than two years in oak or other suitable wood vats or barrels
3. Not less than three years in oak or other suitable wood vats or barrels
4. Not less than six months in oak or other suitable wood vats or barrels

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

65	3765	<p>The pigments used as additives in poultry feeds to strengthen the color of the yolk of eggs are _____.</p> <ol style="list-style-type: none">1. Anthocyanins2. Carmoisine3. Zeaxanthin4. Indigo Carmine <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
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Objective Question

66	3766	<p>As per drinking water specification of IS 10500, thermotolerant coliform bacteria or <i>E. coli</i> shall not be detectable in any _____ ml sample.</p> <ol style="list-style-type: none">1. 152. 503. 1004. 250 <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
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Objective Question

67	3767		4.0	1.00
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Match List-I with List-II

List-I	List-II
(Type of gums)	(Charecteristics)
(A) Gums from Plants	(I) Carrageenans
(B) Gums from Seaweeds	(II) Carboxymethylcellulose
(C) Gums from Fermentation	(III) Galactomannans
(D) Chemically Modified Gums	(IV) Curdlan Gum

Choose the *correct* answer from the options given below:

- (A) - (II), (B) - (III), (C) - (IV), (D) - (I)
- (A) - (VI), (B) - (I), (C) - (II), (D) - (III)
- (A) - (III), (B) - (I), (C) - (IV), (D) - (II)
- (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

A1 : 1

A2 : 2

A3 : 3

A4 : 4



Objective Question

68 3768

Hexose Phosphoketolase Pathway is also called as _____.

- Otto Meyerhof pathway
- Jakub Parnas pathway
- Bifidus pathway
- Malonic pathway

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

69 3769

4.0 1.00

An example for heterocyclic biogenic amine is _____.

1. Tryptamine
2. Spermine
3. Phenylethylamine
4. Cadaverine

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

70 3770

The spontaneous generation theory was disproved by _____.

1. Esther Lederberg
2. Edward Jenner
3. Sergei Winogradsky
4. Lazzaro Spallanzani

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00



Objective Question

71 3771

In actual practice, one ton of refrigeration is taken as equivalent to _____.

1. 3.5 Kw/s
2. 2.5 Kw/s
3. 1 Kw/s
4. 4.5 Kw/s

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

72 3772

The COP of a reversed Carnot cycle is most strongly depend up on _____.

1. Evaporator temperature
2. Condenser temperature
3. Refrigerant
4. Specific heat

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

Objective Question

73 3773

For winter air conditioning, the relative humidity should not be more than _____%.

1. 40
2. 60
3. 75
4. 90

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00



Objective Question

74 3774

In simple enzyme kinetics, when V becomes V_{max} , K_m is equal to _____.

1. $\frac{1}{2} V_{max}$
2. $\frac{V_{max}}{3}$
3. $\frac{V_{max}}{4}$
4. $\frac{V_{max}}{6}$

4.0

1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

75	3775	<p>In a mass transfer operation, there is an analogy between _____.</p> <ol style="list-style-type: none"> 1. Mass, heat and Momentum 2. Mass, heat and temperature 3. Mass, heat and concentration 4. Mass, heat and pressure <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
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Objective Question

76	3776	<p>The _____ value is defined as the number of minutes required to destroy a stated number of organisms at a defined temperature usually 121°C.</p> <ol style="list-style-type: none"> 1. F 2. Z 3. D 4. DRT <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
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Objective Question

77	3777		4.0	1.00
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In the year 1810, the first British Patent on canning of foods in tin containers was obtained to _____.

1. Nicolas appert
2. Peter Durand
3. Louis Pasteur
4. Fredrick Sterilizer

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

78 3778

The characteristics of 100% barrier to water vapor or oxygen transmission rate is occurred in _____.

1. Polyethylene film
2. PVC film
3. PVDC film
4. Aluminium foil

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00



Objective Question

79 3779

The disinfectant that acts by disrupting microbial membranes is _____.

1. Cationic detergents
2. Heavy metals
3. Halogens
4. Aldehydes

A1 : 1

A2 : 2

A3 : 3

4.0 1.00

A4 : 4

Objective Question

80 3780

The rate of heat flux from a metal plate is 1000 w/m^2 . The surface temperature of the plate is 12°C . Estimate the convective heat transfer coefficient.

4.0

1.00

1. $10 \text{ w/m}^2\text{C}$
2. $1 \text{ w/m}^2\text{C}$
3. $100 \text{ w/m}^2\text{C}$
4. $1000 \text{ w/m}^2\text{C}$

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

81 3781

Which of the following is not mounting of boiler ?

4.0

1.00

1. Blow-off cock
2. Feed check valve
3. Steam stop valve
4. Steam strap

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

82 3782

4.0

1.00

_____ represents the failure of the material when subjected to the cyclic load.

1. Fatigue
2. Creep
3. Toughness
4. Elasticity

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

83 3783

In Michaelis menten equation, K_{+1} stands for _____.

1. Dissolution constant
2. Forward reaction rate constant
3. Backward reaction rate constant
4. Enzyme inhibition

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00



Objective Question

84 3784

In convection SI unit of heat transfer coefficient is _____.

1. Kcal/hr m°C
2. W/m²°C
3. W/m°C
4. Kcal/hr

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

85	3785	<p>In a market structure in which there are only few buyers _____.</p> <ol style="list-style-type: none"> 1. Monopsony 2. Oligopsony 3. monopolistic competition 4. Oligopoly <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
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Objective Question

86	3786	<p>In an active packaging, there is _____.</p> <ol style="list-style-type: none"> 1. Maintenance of gaseous composition inside package 2. Incorporation of additives into packaging film 3. Quick changes of gaseous composition inside package 4. Contamination of food <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
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Objective Question

87	3787	<p>The relationship between Heat Utilization Factor (HUF) and Coefficient of Performance (COP) of a grain dryer is expressed as _____.</p> <ol style="list-style-type: none"> 1. $HUF = 1 + COP$ 2. $HUF = 1 - COP$ 3. $HUF = COP$ 4. $HUF = 1/COP$ <p>A1 : 1</p> <p>A2 : 2</p>	4.0	1.00
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A3 : 3

A4 : 4

Objective Question

88 3788

Cryogenic grinding improves the aroma of spices by minimizing the loss of essential oils of about _____.

1. 3-10 %
2. 10-15 %
3. 15-43 %
4. 30-50 %

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

Objective Question

89 3789

In a multiple effect evaporator

1. Fresh steam is supplied from a source for each 'effect'
2. No steam is used for the subsequent 'effect'
3. Steam produced in the first effect is used for the next 'effect'
4. Heat is supplied through electrical heaters

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00



Objective Question

90 3790

At _____ relative humidity, the dry bulb temperature, wet bulb temperature and dew point temperature are same.

1. 10 percent
2. 50 percent
3. 100 percent
4. Difficult to predict

4.0

1.00

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

91 3791

4.0 1.00

Given below are two statements, one is labelled as **Assertion (A)** and other one labelled as **Reason (R)**.

Assertion (A) : The spiral separator is the best type of separator to separate mustard seeds from wheat.

Reason (R) : The spiral separator separates the grains as per their roundness.

In light of the above statements, choose the *correct* answer from the options given below.

1. Both (A) and (R) are true and (R) is the correct explanation of (A).
2. Both (A) and (R) are true but (R) is NOT the correct explanation of (A).
3. (A) is true but (R) is false.
4. (A) is false but (R) is true.

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

92 3792

4.0 1.00

Lactose is disaccharide containing _____.

1. Glucose and Fructose
2. Glucose and Galactose
3. Glucose and Glucose
4. Glucose and Maltose

A1 : 1

A2 : 2

A3 : 3



A4 : 4

Objective Question

93	3793	<p>Plank's law can be used for estimation of _____.</p> <ol style="list-style-type: none">1. Time of drying2. Time of boiling3. Time of germination4. Time of freezing <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
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Objective Question

94	3794	<p>The process to increase in volume caused by whipping air into the ice cream mix during freezing is called _____.</p> <ol style="list-style-type: none">1. Homogenization2. Aging3. Overrun4. Hardening <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
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Objective Question

95	3795		4.0	1.00
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Fat soluble vitamins are _____.

- (A) Vitamin A
- (B) Vitamin C
- (C) Vitamin D
- (D) Vitamin K

Choose the *correct* answer from the options given below :

1. (A), (B) and (D) only.
2. (A), (C) and (D) only.
3. (A), (B), (C) and (D).
4. (B), (C) and (D) only.

A1 : 1

A2 : 2

A3 : 3

A4 : 4



Objective Question

96 3796

4.0 1.00

Match **List-I** with **List-II**

List-I	List-II
(Process)	(Effect)
(A) Micro filtration	(I) Concentration of solution by removal of water
(B) Ultra filtration	(II) Removal of bacteria
(C) Nano filtration	(III) Concentration of large and macro molecules
(D) Reverse osmosis	(IV) Concentration of organic components (Demineralization)

Choose the *correct* answer from the options given below:

1. (A) - (II), (B) - (IV), (C) - (I), (D) - (III)
2. (A) - (I), (B) - (IV), (C) - (II), (D) - (III)
3. (A) - (IV), (B) - (II), (C) - (III), (D) - (I)
4. (A) - (II), (B) - (III), (C) - (IV), (D) - (I)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

97 3797

4.0 1.00

Match List-I with List-II

List-I	List-II
(Name of Deficiency Disease)	(Deficiency of Nutrients/ Minerals/ Vitamins)
(A) Anemia	(I) Niacin
(B) Pellagra	(II) Iodine
(C) Kwashiorkor	(III) Iron
(D) Goiter	(IV) Protein

Choose the *correct* answer from the options given below :

- (A) - (II), (B) - (I), (C) - (IV), (D) - (III)
- (A) - (II), (B) - (IV), (C) - (I), (D) - (III)
- (A) - (III), (B) - (I), (C) - (IV), (D) - (II)
- (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

98 3798

4.0 1.00

In which storage high concentration of CO₂ and low concentration of O₂ is used ?

- Cold storage
- Frozen Storage
- Lypholization
- Controlled Atmospheric Storage



A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

99 3799

4.0

1.00

The main objectives of blanching are _____.

- (A) To retain the colour and flavour
- (B) To remove tissue gas
- (C) To reduce the size
- (D) To inactivate the enzymes

Choose the *correct* answer from the options given below :

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

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

100 3800

4.0

1.00

The time required to kill microorganisms at a given lethal temperature is called _____.

- 1. Thermal Inactivation Time
- 2. Thermal Death Time
- 3. Thermal Critical Time
- 4. Lag phase

A1 : 1

A2 : 2



A3 : 3

A4 : 4

Objective Question

101 3801

Which of the following packaging is not straight/sack carton ?

1. Tuck end carton
2. Seal end carton
3. Sleeve
4. Collapsible carton

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

Objective Question

102 3802

_____ is not a three piece can.

1. Soldered side seam can
2. Cemented side seam can
3. Welded side seam can
4. Drawn and redrawn can

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00



Objective Question

103 3803

_____ of the following plastic food packaging material has low WVTR.

1. Cellophane
2. Polycarbamate
3. Polyvinylidene chloride
4. Nylon

A1 : 1

4.0

1.00

A2 : 2

A3 : 3

A4 : 4

Objective Question

104	3804	<p>_____ is nonsaponifiable matter.</p> <ol style="list-style-type: none">1. Fat2. Sterols3. Waxes4. Phospholipids <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
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Objective Question

105	3805	<p>_____ measures the amount of volatile insoluble fatty acids.</p> <ol style="list-style-type: none">1. Saponification number2. Reichert meissl number3. Polenske number4. Iodine number <p>A1 : 1</p> <p>A2 : 2</p> <p>A3 : 3</p> <p>A4 : 4</p>	4.0	1.00
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Objective Question

106	3806		4.0	1.00
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_____ egg protein is inhibitor of hemagglutination.

1. Lysozyme
2. Ovomucin
3. Globulins G2
4. Avidin

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

107 3807

Which of the following additive helps in enhancement of keeping quality or stability of meat ?

1. Meat cures
2. Thickeners
3. Clarifiers
4. Bleaching agents

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00



Objective Question

108 3808

The bundles of muscle fibers are held together in a single muscle by covering of connective tissue sheath is known as _____.

1. Epimysium
2. Perimysium
3. Ligaments
4. Epidermis

A1 : 1

A2 : 2

A3 : 3

4.0 1.00

A4 : 4

Objective Question

109 3809

_____ is much more rapidly oxidized during browning of meat.

1. Hemoglobin
2. Myoglobin
3. Ferroprotoporphyrin
4. Methmyoglobin

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

Objective Question

110 3810

_____ is not correct statement regarding smoking of meat.

1. It has drying effect
2. It imparts desirable organoleptic properties
3. It causes discolouration inside the cured meat
4. It imparts antioxidants to the meat fat

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00



Objective Question

111 3811

_____ added in canned meat/shrimps has greatest ability to absorb/bind water and reduce the drip loss.

1. Metaphosphate
2. Pyrophosphate
3. Orthophosphate
4. Polyphosphate

A1 : 1

4.0

1.00

A2 : 2

A3 : 3

A4 : 4

Objective Question

112 3812

The phosphatase test for testing adequate pasteurization of milk is developed by _____.

1. Kay and Graham
2. Pastuer
3. Schardinger
4. Babcock

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

Objective Question

113 3813

The cereal proteins soluble in dilute acid and alkali are called _____.

1. Globulins
2. Glutelins
3. Albumins
4. Prolamines

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

Objective Question

114 3814

4.0

1.00

Match List-I with List-II

List-I	List-II
(Type of taste)	(Compound)
(A) Sour	(I) Li^+
(B) Bitter	(II) Formic Acid
(C) Salty	(III) Sulfonamide
(D) Sweet	(IV) Quinine

Choose the *correct* answer from the options given below :

- (A)-(II), (B)-(IV), (C)-(I), (D)-(III)
- (A)-(III), (B)-(I), (C)-(IV), (D)-(II)
- (A)-(I), (B)-(IV), (C)-(II), (D)-(III)
- (A)-(IV), (B)-(II), (C)-(III), (D)-(I)

A1 : 1

A2 : 2

A3 : 3

A4 : 4



Objective Question

115 3815

_____ is hindquarter cut of beef.

- Chunk
- Sirloin
- Ribs
- Shank

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00

Objective Question

116 3816

4.0 1.00

In Gram-ve organism's cell wall _____ is site of considerable metabolic activity, particularly concerned with transport of metabolites.

1. Outer membrane
2. Periplasm
3. Peptidoglucon layer
4. Cell membrane

A1 : 1

A2 : 2

A3 : 3

A4 : 4

Objective Question

117 3817

The secondary metabolites are produced by microbial cells during _____ Phase of growth.

1. Lag
2. Logarithmic
3. Stationary
4. Decline

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0 1.00



Objective Question

118 3818

The Pasteur culture collection center is located at _____.

1. Aberdeen, Scotland
2. Baam, Netherlands
3. Kew, UK
4. Paris, France

A1 : 1

A2 : 2

A3 : 3

4.0 1.00

A4 : 4

Objective Question

119 3819

_____ is most commonly used method for detection of mercury from packaged drinking water.

1. Flame AAS
2. Electrothermal AAS
3. Cold vapour AAS
4. HPLC

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00

Objective Question

120 3820

_____ fish proteins are very important in making surimi.

1. Scarcoplasmic
2. Myofibrillar
3. Collagen
4. Proteases

A1 : 1

A2 : 2

A3 : 3

A4 : 4

4.0

1.00



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