

Andhra Pradesh State Council of Higher Education

Notations :

- 1.Options shown in green color and with ✓ icon are correct.
- 2.Options shown in red color and with ✘ icon are incorrect.

Question Paper Name :	Food Technology 29th April 2026 Shift 2
Subject Name :	Food Technology
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Food Technology

Group Number :	1
Group Id :	75207659
Group Maximum Duration :	0
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Show Attended Group? :	No
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Food Technology

Section Id :	75207659
Section Number :	1
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	120
Number of Questions to be attempted :	120
Section Marks :	120
Section Negative Marks :	0
Maximum Instruction Time :	0
Sub-Section Number :	1
Sub-Section Id :	75207659
Question Shuffling Allowed :	Yes
Is Section Default? :	No

Question Number : 1 Question Id : 7520766961 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Moulds are usually detected in food by observing _____.

Options :

1. ✘ Pinpoint colonies on nutrient agar
2. ✘ Acid production in broth
3. ✔ Fuzzy, spreading colonies with mycelium
4. ✘ Gram-positive chains

Question Number : 2 Question Id : 7520766962 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which of the following is an intrinsic factor influencing microbial growth in food?

Options :

1. ✘ Storage temperature
2. ✘ Relative humidity of storage room
3. ✘ Packaging atmosphere
4. ✔ Food pH

Question Number : 3 Question Id : 7520766963 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

In the typical microbial growth curve in food, the lag phase is characterized by:

Options :

1. ✘ Rapid cell division
2. ✘ Maximum metabolic waste
3. ✘ Death of most cells
4. ✔ No net increase in cell number

Question Number : 4 Question Id : 7520766964 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which method is most appropriate for quantifying bacteria in a liquid food samples?

Options :

1. ✘ Direct microscopic count on slide
2. ✔ Serial dilution and standard plate count
3. ✘ Gram staining alone
4. ✘ Simple pH measurement

Question Number : 5 Question Id : 7520766965 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which fungal genus commonly produces aflatoxins in nuts and grains?

Options :

1. ✘ Penicillium
2. ✔ Aspergillus
3. ✘ Mucor
4. ✘ Rhizopus

Question Number : 6 Question Id : 7520766966 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

“Probiotic” yogurts usually contain added strains of _____.

Options :

1. ✘ Escherichia coli
2. ✘ Clostridium botulinum
3. ✔ Bifidobacterium and Lactobacillus
4. ✘ Aspergillus flavus

Question Number : 7 Question Id : 7520766967 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Meat food products order 1973 was promoted under the act

Options :

1. ✘ Right to food act
2. ✘ Essential services maintenance act
3. ✔ Essential commodities act, 1955
4. ✘ Consumer protection act, 1986

Question Number : 8 Question Id : 7520766968 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

The Hunter Lab system is commonly used for objective colour measurement in foods. The a^* value represents

Options :

1. ✘ lightness from black to white
2. ✔ red-green axis
3. ✘ blue-yellow axis
4. ✘ glossiness

Question Number : 9 Question Id : 7520766969 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which of the following is an example of a CCP in pasteurized milk processing?

Options :

1. ✘ Packaging
2. ✔ Pasteurization temperature and time
3. ✘ Transportation

4. ✘ Labelling

Question Number : 10 Question Id : 7520766970 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

The permitted preservative of Ghee is?

Options :

1. ✔ BHA
2. ✘ Potassium sorbet
3. ✘ Nisin
4. ✘ Hydrogen peroxide

Question Number : 11 Question Id : 7520766971 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which microorganism can grow at lowest water activity among common food spoilage organisms?

Options :

1. ✘ Bacteria
2. ✘ Yeasts

3. ✓ Molds

4. ✘ Viruses

Question Number : 12 Question Id : 7520766972 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

What is the oxidizing agent used during wheat milling?

Options :

1. ✓ Ascorbic acid

2. ✘ Acetic acid

3. ✘ Hydrogen peroxide

4. ✘ Potassium bromate

Question Number : 13 Question Id : 7520766973 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which of the following nutrients is rich in Barley that aids in cholesterol reduction?

Options :

1. ✓ Beta Glucan

2. ✘ flavonoids, and lignans
3. ✘ Omega 3 fatty acids
4. ✘ Palmitic acid

Question Number : 14 Question Id : 7520766974 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Among different oil seeds, which oilseed is considered the richest source of linoleic acid?

Options :

1. ✘ Sunflower
2. ✘ Soybean
3. ✔ Safflower
4. ✘ Mustard

Question Number : 15 Question Id : 7520766975 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Identify which volatile compounds are primarily responsible for the distinctive aroma of coffee?

Options :

1. ✘ Chlorogenic acid
2. ✘ Caffeine
3. ✔ Volatile aldehydes and ketones
4. ✘ Polyphenols

Question Number : 16 Question Id : 7520766976 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which biochemical process is responsible for aging of meat and improving the tenderness?

Options :

1. ✘ Collagen breakdown
2. ✔ Proteolytic enzyme activity
3. ✘ Fat oxidation
4. ✘ Moisture loss

Question Number : 17 Question Id : 7520766977 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

What is the main role and purpose of smoking in meat processing?

Options :

1. ✘ Flavour enhancing only
2. ✘ Antimicrobial agent only
3. ✘ Antioxidant only
4. ✔ Both antioxidant and flavour enhancing

Question Number : 18 Question Id : 7520766978 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

The Reynolds number is used to predict _____.

Options :

1. ✔ nature of flow such as laminar or turbulent
2. ✘ heat capacity of the fluid
3. ✘ pump efficiency only
4. ✘ compressibility of solids

Question Number : 19 Question Id : 7520766979 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which flow meter operates on Bernoulli's principle and causes a permanent pressure drop?

Options :

1. ✘ Rotameter
2. ✘ Venturimeter
3. ✔ Orifice meter
4. ✘ Orifice meter

Question Number : 20 Question Id : 7520766980 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

In a plane wall under steady-state one-dimensional conduction with no heat generation, the temperature profile is _____.

Options :

1. ✔ Linear
2. ✘ Exponential

3. ✖ Logarithmic

4. ✖ Sinusoidal

Question Number : 21 Question Id : 7520766981 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Black-body radiation refers to a surface that _____.

Options :

1. ✖ Reflects all incident radiation

2. ✔ Absorbs all incident radiation

3. ✖ Emits no radiation

4. ✖ Has zero temperature

Question Number : 22 Question Id : 7520766982 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

In food evaporators, condensation of steam on the heating side is important because it

Options :

1. ✘ Reduces latent heat transfer
2. ✔ Provides high heat transfer coefficient
3. ✘ Eliminates fouling completely
4. ✘ Prevents scaling in all cases

Question Number : 23 Question Id : 7520766983 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

In high-pressure homogenization, droplet size reduction is primarily governed by

Options :

1. ✘ Laminar shear only
2. ✔ Turbulent eddies and cavitation
3. ✘ Gravity settling
4. ✘ Surface tension only

Question Number : 24 Question Id : 7520766984 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

Stokes' law is NOT valid when:

Options :

1. ✘ Reynolds number < 0.1
2. ✘ Particles are spherical
3. ✘ Flow is laminar
4. ✔ Particle concentration is high

Question Number : 25 Question Id : 7520766985 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Sieving efficiency decreases significantly when

Options :

1. ✔ Particle size \approx aperture size
2. ✘ Particle size \gg aperture size
3. ✘ Particles are perfectly spherical
4. ✘ Moisture content is zero

Question Number : 26 Question Id : 7520766986 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

For heat-sensitive food materials (e.g., spices, nutraceuticals), the most suitable size reduction equipment is

Options :

1. ✘ Ball mill
2. ✘ Hammer mill
3. ✔ Fluid energy mill
4. ✘ Roller mill

Question Number : 27 Question Id : 7520766987 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Vacuum crystallizers are preferred in sugar manufacturing because

Options :

1. ✘ They increase boiling point
2. ✘ They increase solubility
3. ✘ They eliminate need for centrifugation

4. ✓ They prevent caramelization by reducing temperature

Question Number : 28 Question Id : 7520766988 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which of the following food grains has the highest amount of β carotene?

Options :

1. ✗ Wheat

2. ✓ Maize

3. ✗ Bajra

4. ✗ Rice

Question Number : 29 Question Id : 7520766989 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Double Fortified Salt consists

Options :

1. ✓ Iron & Iodine

2. ✗ Iodine & vitamin A

3. ✘ Iron & vitamin D

4. ✘ Iodine & vitamin D

Question Number : 30 Question Id : 7520766990 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which group of the global population is most affected by anaemia?

Options :

1. ✘ Pre-school children

2. ✔ Pregnant Women

3. ✘ Men

4. ✘ Non-Pregnant Women

Question Number : 31 Question Id : 7520766991 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

The amount of calories found in one gram of protein is _____.

Options :

1. ✘ 9 kilocalories

2. ✘ 7 kilocalorie
3. ✔ 4 kilocalories
4. ✘ 5 kilocalories

Question Number : 32 Question Id : 7520766992 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

The inadequate absorption or availability of proteins and energy in body is known as _____.

Options :

1. ✔ protein-energy malnutrition
2. ✘ pepsin-enzyme malnutrition
3. ✘ pepsin energy malnutrition
4. ✘ protein-excess malnutrition

Question Number : 33 Question Id : 7520766993 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

Which of the following is a water-soluble vitamin?

Options :

1. ✓ Folic Acid
2. ✘ Vitamin A
3. ✘ Vitamin K
4. ✘ Linolenic Acid

Question Number : 34 Question Id : 7520766994 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Phage controlling foodborne pathogen in food preservation is a _____.

Options :

1. ✘ Physical Method
2. ✘ Chemical Method
3. ✓ Biological Method
4. ✘ Radiation Method

Question Number : 35 Question Id : 7520766995 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Bacteria are more sensitive to antibiotics at what phase of growth curve?

Options :

1. ✘ Lag Phase
2. ✘ Log Phase
3. ✔ Stationary Phase
4. ✘ Decline Phase

Question Number : 36 Question Id : 7520766996 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Ochratoxin is produced by

Options :

1. ✘ A.flavus
2. ✘ A.niger
3. ✔ A.ochraceus
4. ✘ A.ochritis

Question Number : 37 Question Id : 7520766997 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which of the following nutrients show a dramatic increase in absorption during pregnancy?

Options :

1. ✘ Salt and sugar
2. ✘ Protein and fat
3. ✔ Calcium and iron
4. ✘ Thiamin and ascorbic acid

Question Number : 38 Question Id : 7520766998 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Proteins are separated on the basis of size by _____.

Options :

1. ✔ SDS-PAGE
2. ✘ HPLC
3. ✘ Affinity chromatography

4. ✘ Ion-Exchange chromatography

Question Number : 39 Question Id : 7520766999 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

In lactic acid fermentation, NADH is oxidized back to NAD⁺ by _____.

Options :

1. ✔ Pyruvate
2. ✘ Lactate
3. ✘ Glucose
4. ✘ Acetyl Co-A

Question Number : 40 Question Id : 7520767000 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

The production of CO₂ in fermented foods contributes to _____.

Options :

1. ✘ colour change
2. ✔ texture and aeration

3. ✘ vitamin loss

4. ✘ lipid breakdown

Question Number : 41 Question Id : 7520767001 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which dilution range is considered statistically reliable for plate count methods?

Options :

1. ✘ 1–10 colonies

2. ✘ 10–50 colonies

3. ✔ 30–300 colonies

4. ✘ 300–1000 colonies

Question Number : 42 Question Id : 7520767002 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

A bakery observes poor dough elasticity after switching wheat flour batches. Which factor is most likely responsible?

Options :

1. ✘ Reduced starch content

2. ✓ Lower gluten-forming proteins
3. ✗ Increased fiber
4. ✗ Higher moisture

Question Number : 43 Question Id : 7520767003 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

Which oilseed is a major source of protein isolate in the food industry?

Options :

1. ✗ Mustard
2. ✓ Soybean
3. ✗ Coconut
4. ✗ Palm

Question Number : 44 Question Id : 7520767004 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

Which enzyme is primarily responsible for the de-greening of citrus fruits during ripening?

Options :

1. ✘ Pectinase
2. ✔ Chlorophyllase
3. ✘ Polygalacturonase
4. ✘ Phenylalanine ammonia-lyase (PAL)

Question Number : 45 Question Id : 7520767005 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Bitterness in carrots during cold storage is often due to the synthesis of _____.

Options :

1. ✔ Isocoumarin
2. ✘ Solanine
3. ✘ Lycopene
4. ✘ Anthocyanin

Question Number : 46 Question Id : 7520767006 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which organic acid is predominant in grapes?

Options :

1. ✘ Citric Acid
2. ✘ Malic Acid
3. ✔ Tartaric Acid
4. ✘ Oxalic Acid

Question Number : 47 Question Id : 7520767007 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

The Golden Rice variety was bio-fortified to address deficiency in _____.

Options :

1. ✘ Vitamin C
2. ✘ Iron
3. ✔ Provitamin A
4. ✘ Essential Amino Acids

Question Number : 48 Question Id : 7520767008 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

In Coffee, the Roasting process causes the beans to expand and lose weight mainly due to the loss of _____.

Options :

1. ✘ caffeine
2. ✔ moisture and CO₂
3. ✘ lipids
4. ✘ proteins

Question Number : 49 Question Id : 7520767009 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Solanine is a toxic glycoalkaloid that develops in potatoes when they are exposed to _____.

Options :

1. ✘ High humidity
2. ✘ Extreme cold
3. ✔ Light

4. ✘ Low oxygen

Question Number : 50 Question Id : 7520767010 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which enzyme is responsible for the conversion of protopectin to soluble pectin, leading to fruit softening?

Options :

1. ✘ Amylase

2. ✔ Protopectinase

3. ✘ Lipoxygenase

4. ✘ Peroxidase

Question Number : 51 Question Id : 7520767011 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

The Yellow colour of cow milk compared to the White colour of buffalo milk is due to _____.

Options :

1. ✘ Riboflavin

2. ✓ Beta-carotene

3. ✗ Bilirubin

4. ✗ Casein concentration

Question Number : 52 Question Id : 7520767012 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

The TBA test (Thiobarbituric Acid) in meat science measures the concentration of

_____.

Options :

1. ✗ Free fatty acids

2. ✓ Malonaldehyde

3. ✗ Peroxides

4. ✗ Amino acids

Question Number : 53 Question Id : 7520767013 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

The Mach Number is a critical parameter in fluid flow when _____.

Options :

1. ✘ the fluid is highly viscous
2. ✘ the flow is taking place in an open channel
3. ✔ the velocity of the fluid approaches the speed of sound
4. ✘ surface tension effects are dominant

Question Number : 54 Question Id : 7520767014 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which of the following describes a Rheopectic fluid?

Options :

1. ✘ Viscosity decreases with time under constant shear
2. ✔ Viscosity increases with time under constant shear
3. ✘ Viscosity remains constant but the fluid has a yield stress
4. ✘ Viscosity increases as the shear rate increases

Question Number : 55 Question Id : 7520767015 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

During the Dropwise Condensation of steam on a chilled surface in a food plant, the heat transfer coefficient is _____.

Options :

1. ✘ much lower than film-type condensation
2. ✔ significantly higher than film-type condensation
3. ✘ equal to the coefficient of the cooling medium
4. ✘ independent of the surface material

Question Number : 56 Question Id : 7520767016 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

For sieving powders with a high moisture content that tend to agglomerate, which type of equipment is preferred?

Options :

1. ✘ Vibratory Shaker
2. ✘ Sonic Sifter
3. ✔ Rotary Sifter

4. ✖ Standard Tyler Screen

Question Number : 57 Question Id : 7520767017 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

In the HTST (High-Temperature Short-Time) pasteurization of milk, the minimum holding time of 15 seconds at 72°C is mathematically derived to ensure ____.

Options :

1. ✖ a 12-log reduction of Clostridium botulinum
2. ✔ a 5-log reduction of Coxiella burnetii
3. ✖ complete inactivation of Alkaline Phosphatase only
4. ✖ total destruction of thermophilic spores

Question Number : 58 Question Id : 7520767018 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

The Overrun in ice cream is essential for texture; it is defined as the % increase in volume due to the incorporation of _____.

Options :

1. ✖ sugar

2. ✘ fat

3. ✔ air

4. ✘ ice crystals

Question Number : 59 Question Id : 7520767019 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

In Food Safety, the HACCP system is primarily focused on _____.

Options :

1. ✘ end-product testing for quality

2. ✘ improving the aesthetic appeal of food

3. ✘ managing the marketing of food products

4. ✔ identifying and controlling hazards at critical points

Question Number : 60 Question Id : 7520767020 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

In Sensory Evaluation, a Duo-Trio Test is classified as a _____.

Options :

1. ✘ Descriptive test
2. ✘ Affective test
3. ✔ Difference test
4. ✘ Threshold test

Question Number : 61 Question Id : 7520767021 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

The Food Safety Officer (FSO) under FSSAI has the power to seize food articles.

Within how many days must the sample be sent to the Food Analyst?

Options :

1. ✘ Immediately (Same day)
2. ✘ Within 7 days
3. ✔ Next working day
4. ✘ Within 14 days

Question Number : 62 Question Id : 7520767022 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

When identifying a Critical Control Point (CCP) using a Decision Tree, what is the primary question asked to determine if a step is a CCP?

Options :

1. ✘ Is the hazard a biological one
2. ✔ Will a subsequent hazard eliminate the identified hazard
3. ✘ Does a hazard exist at this step
4. ✘ Is the step profitable for the business

Question Number : 63 Question Id : 7520767023 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

In ISO 22000:2005, 'Interactive Communication' specifically requires the organization to communicate hazard information to _____.

Options :

1. ✘ Internal staff only
2. ✘ Shareholders and investors
3. ✔ Upstream suppliers and downstream customers

4. ✘ Only to the ISO certification body

Question Number : 64 Question Id : 7520767024 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which section of the FSS Act, 2006 deals with the 'Penalty for manufacturing food under unsanitary conditions'?

Options :

1. ✘ 54

2. ✘ 55

3. ✔ 56

4. ✘ 57

Question Number : 65 Question Id : 7520767025 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

The 'Fruit Products Order' (FPO) mark was mandatory for fruit products in India until 2006. What was the specific symbol used for FPO?

Options :

1. ✘ A red circle in a square

2. ✘ A sun with a fruit basket
3. ✔ The letters 'FPO' inside a rectangle
4. ✘ An Agmark replica

Question Number : 66 Question Id : 7520767026 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

A packaged snack becomes rancid before expiry. Which packaging failure is most likely?

Options :

1. ✔ Poor oxygen barrier
2. ✘ Excess nitrogen flushing
3. ✘ High vacuum
4. ✘ Low humidity

Question Number : 67 Question Id : 7520767027 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Retrogradation in starch is primarily associated with _____.

Options :

1. ✘ Amylopectin recrystallization
2. ✔ Amylose reassociation after gelatinization
3. ✘ Hydrolysis of starch
4. ✘ Formation of resistant starch only at high temperature

Question Number : 68 Question Id : 7520767028 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

Denaturation followed by aggregation of proteins results in _____.

Options :

1. ✘ increased solubility
2. ✔ gel formation
3. ✘ peptide bond cleavage
4. ✘ increased enzymatic activity

Question Number : 69 Question Id : 7520767029 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

Conversion of chlorophyll to pheophytin occurs due to _____.

Options :

1. ✘ oxidation
2. ✔ acidic conditions
3. ✘ alkaline conditions
4. ✘ enzyme action

Question Number : 70 Question Id : 7520767030 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Quinones formed during enzymatic browning react with _____.

Options :

1. ✘ sugars
2. ✘ lipids
3. ✔ amino acids.
4. ✘ minerals

Question Number : 71 Question Id : 7520767031 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Maillard reaction rate is highest at _____.

Options :

1. ✘ very low pH
2. ✔ neutral to slightly alkaline pH
3. ✘ high moisture only
4. ✘ low temperature

Question Number : 72 Question Id : 7520767032 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

PER is influenced most by:

Options :

1. ✘ Calorie intake
2. ✔ Protein digestibility and amino acid profile
3. ✘ Fat content

4. ✘ Mineral content

Question Number : 73 Question Id : 7520767033 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Bioavailability of iron is enhanced by _____.

Options :

1. ✘ Phytates
2. ✘ Tannins
3. ✔ Ascorbic acid
4. ✘ Oxalates

Question Number : 74 Question Id : 7520767034 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which fatty acid has highest susceptibility to oxidation?

Options :

1. ✘ Stearic
2. ✘ Oleic

3. ✓ Linolenic

4. ✗ Palmitic

Question Number : 75 Question Id : 7520767035 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Anti-nutritional effect of tannins is due to _____.

Options :

1. ✗ mineral chelation

2. ✓ protein binding

3. ✗ fat hydrolysis

4. ✗ sugar degradation

Question Number : 76 Question Id : 7520767036 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Rickets results from impaired _____.

Options :

1. ✗ iron metabolism

2. ✓ calcium absorption

3. ✗ protein synthesis

4. ✗ fat digestion

**Question Number : 77 Question Id : 7520767037 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0**

Which mineral is part of hemoglobin?

Options :

1. ✗ Calcium

2. ✓ Iron

3. ✗ Zinc

4. ✗ Sodium

**Question Number : 78 Question Id : 7520767038 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0**

Essential amino acids cannot be synthesized due to_____.

Options :

1. ✓ lack of enzymes
2. ✗ lack of oxygen
3. ✗ lack of energy
4. ✗ lack of vitamins

Question Number : 79 Question Id : 7520767039 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which vitamin deficiency causes bleeding gums?

Options :

1. ✗ Vitamin A
2. ✓ Vitamin C
3. ✗ Vitamin D
4. ✗ Vitamin B

Question Number : 80 Question Id : 7520767040 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Lag phase represents:

Options :

1. ✘ Cell death
2. ✔ Adaptation phase
3. ✘ Maximum growth
4. ✘ Stationary phase

Question Number : 81 Question Id : 7520767041 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

Clostridium botulinum grows best in:

Options :

1. ✘ Aerobic acidic foods
2. ✔ Anaerobic low-acid foods
3. ✘ High sugar foods
4. ✘ Frozen foods

Question Number : 82 Question Id : 7520767042 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Thermophilic bacteria grow best at _____.

Options :

1. ✘ <math><10^{\circ}\text{C}</math>
2. ✘ 20°C
3. ✔ $45\text{--}70^{\circ}\text{C}$
4. ✘ 100°C

Question Number : 83 Question Id : 7520767043 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Listeria is dangerous because it:

Options :

1. ✘ Produces spores
2. ✔ Grows at refrigeration temperature
3. ✘ Requires oxygen

4. ✘ Is heat resistant

Question Number : 84 Question Id : 7520767044 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Fermentation improves food by:

Options :

1. ✘ Increasing spoilage

2. ✔ Enhancing shelf life and flavor

3. ✘ Reducing nutrients

4. ✘ Increasing toxins

Question Number : 85 Question Id : 7520767045 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which factor most influences microbial heat resistance?

Options :

1. ✘ Oxygen

2. ✘ Water activity

3. ✘ pH

4. ✔ Spore formation

**Question Number : 86 Question Id : 7520767046 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0**

Which microorganism produces heat-stable enterotoxin?

Options :

1. ✘ Salmonella

2. ✘ Clostridium

3. ✔ Staphylococcus aureus

4. ✘ Listeria

**Question Number : 87 Question Id : 7520767047 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0**

Which food is most prone to Clostridium growth?

Options :

1. ✘ Fruit juice

2. ✓ Canned low-acid food

3. ✗ Dry cereals

4. ✗ Pickles

Question Number : 88 Question Id : 7520767048 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which microorganism is used in vinegar production?

Options :

1. ✗ Yeast

2. ✗ Lactobacillus

3. ✓ Acetobacter

4. ✗ Mold

Question Number : 89 Question Id : 7520767049 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which condition reduces microbial growth most effectively?

Options :

1. ✘ High water activity
2. ✔ Low temperature + low aw
3. ✘ Neutral pH
4. ✘ Oxygen presence

Question Number : 90 Question Id : 7520767050 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

Which organism is psychrotrophic?

Options :

1. ✘ Salmonella
2. ✔ Listeria
3. ✘ Bacillus
4. ✘ Clostridium

Question Number : 91 Question Id : 7520767051 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

Which preservation method uses beneficial microbes?

Options :

1. ✘ Sterilization
2. ✔ Fermentation
3. ✘ Drying
4. ✘ Freezing

Question Number : 92 Question Id : 7520767052 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which process reduces enzymatic activity in vegetables before freezing?

Options :

1. ✘ Fermentation
2. ✔ Blanching
3. ✘ Drying
4. ✘ Smoking

Question Number : 93 Question Id : 7520767053 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Homogenization improves:

Options :

1. ✘ Shelf life only
2. ✔ Emulsion stability
3. ✘ Protein content
4. ✘ Sugar level

Question Number : 94 Question Id : 7520767054 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Jam setting depends on:

Options :

1. ✔ Sugar-acid-pectin balance
2. ✘ Pectin %
3. ✘ Protein %

4. ✘ Sugar %

Question Number : 95 Question Id : 7520767055 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which cereal has highest protein content?

Options :

1. ✘ Rice

2. ✘ Wheat

3. ✘ Maize

4. ✔ Oats

Question Number : 96 Question Id : 7520767056 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which oilseed has highest unsaturated fat?

Options :

1. ✘ Coconut

2. ✘ Groundnut

3. ✓ Sunflower

4. ✘ Palm

Question Number : 97 Question Id : 7520767057 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

HACCP is primarily:

Options :

1. ✘ Reactive system

2. ✓ Preventive system

3. ✘ Testing system

4. ✘ Packaging system

Question Number : 98 Question Id : 7520767058 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

Triangle test identifies:

Options :

1. ✘ Preference

2. ✓ Differences

3. ✗ Quality

4. ✗ Nutrition

Question Number : 99 Question Id : 7520767059 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

In food processing, tomato ketchup exhibits which type of non-Newtonian flow behaviour?

Options :

1. ✗ Dilatant

2. ✗ Bingham plastic

3. ✓ Pseudoplastic (shear-thinning)

4. ✗ Newtonian

Question Number : 100 Question Id : 7520767060 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which flow-measurement device works on the principle of differential pressure created by a constriction in the pipe?

Options :

1. ✘ Rotameter
2. ✔ Venturi-meter
3. ✘ Turbine flow meter
4. ✘ Magnetic flow meter

Question Number : 101 Question Id : 7520767061 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

In food industry CIP (Clean-In-Place) systems, which type of compressor is commonly used for supplying process air?

Options :

1. ✘ Reciprocating compressor
2. ✘ Screw compressor
3. ✔ Centrifugal blower

4. ✘ Vane compressor

Question Number : 102 Question Id : 7520767062 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which law governs radiation heat transfer, relating emissive power to the fourth power of absolute temperature?

Options :

1. ✘ Newton's Law of Cooling
2. ✘ Fick's Second Law
3. ✔ Stefan-Boltzmann Law
4. ✘ Planck's Law only

Question Number : 103 Question Id : 7520767063 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

In the size-reduction of cereals, Rittinger's Law assumes that energy consumed is proportional to:

Options :

1. ✔ New surface area created

2. ✘ Volume of material reduced
3. ✘ Diameter of feed particle
4. ✘ Moisture content of feed

Question Number : 104 Question Id : 7520767064 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

Which filtration law describes the relationship between filtration rate and pressure drop for incompressible filter cakes?

Options :

1. ✘ Stokes' Law
2. ✔ Darcy's Law
3. ✘ Fick's Law
4. ✘ Henry's Law

Question Number : 105 Question Id : 7520767065 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

Which sieving equipment is most commonly used in flour milling to separate bran from endosperm?

Options :

1. ✘ Vibrating screen
2. ✔ Plansifter (gyrating sifter)
3. ✘ Trommel screen
4. ✘ Grizzly screen

Question Number : 106 Question Id : 7520767066 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

Which test detects urea adulteration in milk?

Options :

1. ✘ Diacetyl test
2. ✔ p-Dimethylaminobenzaldehyde test
3. ✘ Molisch test

4. ✘ Benedict test

Question Number : 107 Question Id : 7520767067 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which sensory method provides quantitative description of sensory attributes using trained panelists?

Options :

1. ✘ Hedonic test

2. ✘ Difference test

3. ✔ Descriptive analysis

4. ✘ Ranking test

Question Number : 108 Question Id : 7520767068 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

The Gerber method is used to determine:

Options :

1. ✘ Milk protein

2. ✓ Milk fat
3. ✗ Milk lactose
4. ✗ Milk minerals

Question Number : 109 Question Id : 7520767069 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

Which oilseed has the highest risk of rancidity due to high PUFA content?

Options :

1. ✓ Sunflower
2. ✗ Groundnut
3. ✗ Sesame
4. ✗ Rice bran

Question Number : 110 Question Id : 7520767070 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

The characteristic flavor of tea is due to the presence of which compound?

Options :

1. ✘ Catechins
2. ✘ Theaflavins
3. ✘ Thearubigins
4. ✔ Catechins , Theaflavins and Thearubigins

Question Number : 111 Question Id : 7520767071 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

For dynamic similarity between model and prototype involving viscous and gravitational forces, which dimensionless numbers must be simultaneously matched?

Options :

1. ✘ Reynolds and Mach numbers
2. ✔ Reynolds and Froude numbers
3. ✘ Euler and Mach numbers
4. ✘ Weber and Strouhal numbers

Question Number : 112 Question Id : 7520767072 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which mixer is especially suitable for highly viscous food materials such as dough?

Options :

1. ✓ Planetary mixer
2. ✗ Propeller mixer
3. ✗ Turbine mixer
4. ✗ Ribbon blender

Question Number : 113 Question Id : 7520767073 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

The Food Safety and Standards Act (FSSA) of 2006 in India consolidated how many existing older laws?

Options :

1. ✓ 8
2. ✗ 9
3. ✗ 10

4. ✘ 11

Question Number : 114 Question Id : 7520767074 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which toxin is heat-stable and produced by Staphylococcus aureus?

Options :

1. ✔ Enterotoxin

2. ✘ Neurotoxin

3. ✘ Cytotoxin

4. ✘ Hemotoxin

Question Number : 115 Question Id : 7520767075 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Aflatoxins are:

Options :

1. ✘ Heat sensitive

2. ✔ Carcinogenic

3. ✘ Non-toxic

4. ✘ Destroyed by drying

Question Number : 116 Question Id : 7520767076 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which factor increases microbial growth rate?

Options :

1. ✘ Low temperature

2. ✔ High nutrient availability

3. ✘ Low moisture

4. ✘ High acidity

Question Number : 117 Question Id : 7520767077 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Parboiling leads to:

Options :

1. ✘ Nutrient loss

2. ✓ Nutrient migration into grain

3. ✗ Starch hydrolysis

4. ✗ Protein loss

Question Number : 118 Question Id : 7520767078 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

Which milk product is obtained by dehydration?

Options :

1. ✗ Butter

2. ✗ Cheese

3. ✓ Milk powder

4. ✗ Cream

Question Number : 119 Question Id : 7520767079 Question Type : MCQ

Correct Marks : 1 Wrong Marks : 0

ISO 9001 focuses on:

Options :

1. ✘ Food safety
2. ✔ Quality management
3. ✘ Nutrition
4. ✘ Processing

Question Number : 120 Question Id : 7520767080 Question Type : MCQ
Correct Marks : 1 Wrong Marks : 0

Fourier's Law of Heat Conduction states that heat flux is proportional to:

Options :

1. ✘ Temperature difference alone
2. ✔ Negative temperature gradient
3. ✘ Fluid velocity
4. ✘ Surface area only