

1. The indicator organism for pasteurized milk is

- (a) Mycobacterium tuberculosis
- (b) **Coxiella burnetii**
- (c) Clostridium butulinum
- (d) Salmonella typhi

2. Asepsis means

- (a) **Absence of micro-organisms**
- (b) Absence of air
- (c) Absence of moisture
- (d) Absence of light

3. Which among the following is a source of thickening agent

- (a) Lecithin
- (b) **Guar gum**
- (c) GMS
- (d) Sodium nitrite

4. The acid present in carbonated drink is

- (a) Citric acid
- (b) Carbonic acid
- (c) Phosphoric acid
- (d) **all**

5. Carageenan is obtained from

- (a) Brown algae
- (b) Green algae
- (c) **Red algae**

(d) Blue green algae

6. Which gas is responsible for the ripening of fruits

(a) O_2

(b) CO_2

(c) C_2H_4

(d) N_2

7. Tea is the national drink of

(a) China

(b) Sri Lanka

(c) India

(d) Nepal

8. Extensibility of dough is attributed to

(a) Globulin

(b) Gliadin

(c) Glutenin

(d) Albumin

9. Elasticity of dough is due to

(a) Glutenin

(b) Globulin

(c) Albumin

(d) Gliadin

10. The allergic disease due to consumption of gluten containing food products is

- (a) Parkinson's disease
- (b) **Celiac disease**
- (c) Phenylketonuria
- (d) None

11. A clear drink having 30% TSS is

- (a) Nector
- (b) Juice
- (c) **cordial**
- (d) Squash

12. Scientific name of rice is

- (a) Triticum aestivum
- (b) Zea mays
- (c) **Oryza sativa**
- (d) Hordeum vulgare

13. Salt balance theory was given by

- (a) Peebles
- (b) **Somer & Hart**
- (c) Fischer
- (d) None

14. Flavor which is not easily detectable is

- (a) Salty
- (b) Bitter
- (c) **Umami**
- (d) Sweet

15. The microwave frequency used in food processing are (a) 215 & 915 MHz

(b) **915 & 2450 MHz**

(c) 215 & 2450 MHz

(d) 415 & 2450 MHz

16. Canning is also known as

(a) **Appertization**

(b) Pasteurization

(c) Irradiation

(d) Vacreation

17. Isoelectric point of milk protein is

(a) 2.6

(b) 3.6

(c) **4.6**

(d) 5.6

18. The platform test done to check the milk quality is

(a) COB test

(b) Alcohol test

(c) Acidity

(d) **all**

19. Which of the following is a curing agent

(a) Sodium Nitrite

(b) Sodium nitrate

(c) Salt

(d) **all**

20. Indicator of faecal contamination of water is

- (a) Salmonella
- (b) **E.Coli**
- (c) both
- (d) none

21. Yoghurt contains

- (a) Yeast
- (b) Mold
- (c) **Bacteria**
- (d) All

22. Black spots in meat is due to

- (a) Penicillium
- (b) Candida
- (c) **Cladosporium**
- (d) Rhizopus

23. Semolina is obtained from

- (a) Triticum compactum
- (b) Triticum aestivum
- (c) **Triticum durum**
- (d) none

24. The deficiency of niacin causes

- (a) Scurvy
- (b) Beri-beri
- (c) **Pellagra**

(d) Anaemia

25. Which of the following is a proteolytic enzyme

- (a) Ficin
- (b) Papain
- (c) Actinindin
- (d) **all**

26. Enzyme used in cheese manufacturing is

- (a) **Rennin**
- (b) Zymase
- (c) Peroxidase
- (d) none

27. Fat content in economy ice cream is

- (a) 5%
- (b) **10%**
- (c) 20%
- (d) 30%

28. Beta glucan, a soluble fiber is present in

- (a) **Oats**
- (b) rice
- (c) Corn
- (d) Wheat

29. Yeast in bread making is responsible for

- (a) flavor of bread
- (b) loaf volume of bread

- (c) **both**
- (d) none

30. The triple point of water is

- (a) **0.01° C and 4.58mm Hg**
- (b) 1° C and 4.58mm Hg
- (c) 10° C and 4.58mm Hg
- (d) 0.1° C and 4.58mm Hg

31. LTLT process for pasteurization of milk is at 63° C for 30 mins, HTST process

- (a) **72° C/15sec**
- (b) 72° C/15min
- (c) 75° C/15sec
- (d) 75° C/15min

32. Aspartame, an artificial sweetener is made of

- (a) Aspartic acid & valine
- (b) **Aspartic acid & phenylalanine**
- (c) Aspartic acid & histidin
- (d) Aspartic acid & alanine

33. Waxy wheat has a low content of

- (a) **Amylose**
- (b) amylopectin
- (c) both
- (d) none

34. Repiness in bread is due to

- (a) **Bacillus mesentericus**
- (b) Rhizopus stolonifer
- (c) Candida torulopsis
- (d) Lactobacillus

35. Antimicrobial component of milk is

- (a) **lysozyme**
- (b) lactose
- (c) casein
- (d) phospholipids

36. One cup of coffee has a caffeine content of

- (a) **95 mg**
- (b) 55 mg
- (c) 45 mg
- (d) 75 mg

37. Caramelized flavor in milk due to

- (a) Enzymatic browning
- (b) **Non-Enzymatic browning**
- (c) both
- (d) none

38. The scum formation in pickles is due to the growth of

- (a) Bacteria
- (b) Virus
- (c) **Molds**
- (d) all

39. Which of the following maturing agent is no longer used in wheat flour maturation

- (a) **Potassium bromate**
- (b) Ascorbic acid
- (c) Azodicarbonamide
- (d) all

40. Flavor reversion in food is due to

- (a) **Linolenic acid**
- (b) Linoleic acid
- (c) Butyric acid
- (d) Stearic acid

41. The flavor of wine is not be affected by

- (a) aging of wine
- (b) maturation of wine
- (c) type of wine
- (d) **none**

42. Colostrum has lower content of.... than normal bovine milk

- (a) **Lactose**
- (b) Protein
- (c) Minerals
- (d) Vitamins

43. According to ICMR, 1 mcg of retinol is equivalent to

- (a) 1 mcg of beta carotene
- (b) 4 mcg of beta carotene
- (c) 6 mcg of beta carotene

(d) **8 mcg of beta carotene**

44. Symba process utilizes.....wastes in SCP production

- (a) Protein
- (b) **Starch**
- (c) Fat
- (d) Mineral

45. Stoke's law is used to find out

- (a) **Terminal velocity**
- (b) Drag coefficient
- (c) Surface tension
- (d) Specific gravity

46. Carcinogenic compound formed in cured meat is

- (a) **Nitroso compound**
- (b) Ketonic compound
- (c) carbonyl compound
- (d) none

47. Which container should not be used for wine maturation

- (a) **New oak**
- (b) Old oak
- (c) White oak
- (d) all

48. Which of the following is not a universal taste

- (a) Salt
- (b) sweet

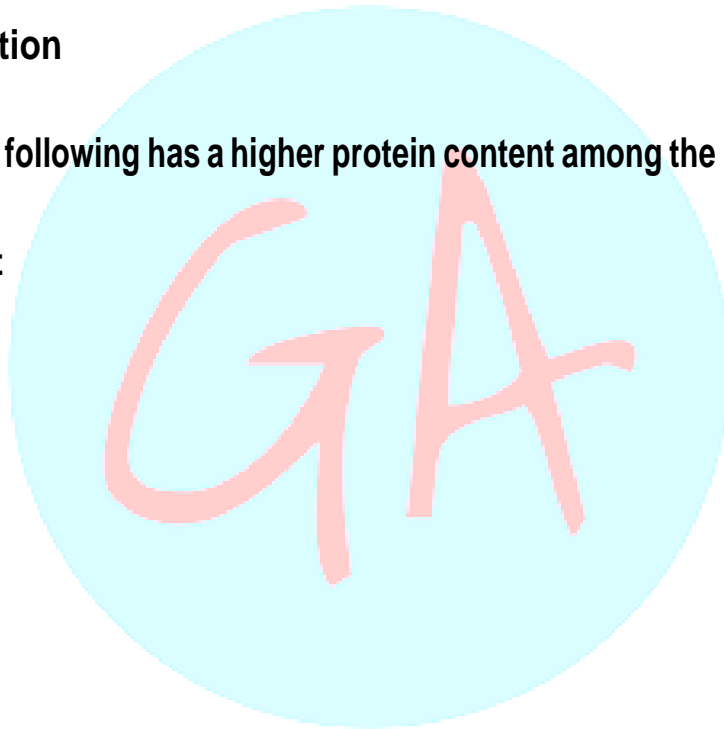
- (c) Sour
- (d) **None**

49. The deterioration of fat due to oxidation and hydrolysis is called

- (a) Denaturation
- (b) Decomposition
- (c) **Rancidity**
- (d) Saponification

50. Which of the following has a higher protein content among the following

- (a) Sorghum
- (b) Pearl Millet
- (c) Maize
- (d) **Oats**



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