

# Telangana State Council 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 11th Aug 2021 Shift 2
Subject Name :	Food Technology
Creation Date :	2021-08-11 16:42:2
Duration :	120
Total Marks :	120
Display Marks:	Yes
Calculator :	None
Magnifying Glass Required? :	
Ruler Required? : No Eraser Required? : No	
Scratch Pad Required? :	
Rough Sketch/Notepad Required? :	
Protractor Required? :	No
Show Watermark on Console? : Yes Highlighter :	
Auto Save on Console? :	Yes

## Food Technology

Group Number :	1
Group Id :	12984023
Group Maximum Duration :	
Group Minimum Duration :	120
Show Attended Group? :	No
Edit Attended Group? :	No
Break time :	
Group Marks :	120

Is this Group for Examiner? : No

## Mathematics

Section Id : 12984040  
Section Number : 1  
Section type : Online  
Mandatory or Optional : Mandatory  
Number of Questions : 10  
Number of Questions to be attempted : 10  
Section Marks : 10  
Enable Mark as Answered Mark for Review and Clear Response : Yes  
Sub-Section Number : 1  
Sub-Section Id : 12984040  
Question Shuffling Allowed : Yes  
Question Number : 1 Question Id : 1298402641 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

If a matrix  $A$  has no Inverse, then

Options :

All Eigen values of  $A$  are zero

One Eigen vector is zero

$A$  has at least one zero Eigen value

$A$  cannot be diagonalizable

Question Number : 2 Question Id : 1298402642 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question

Mandatory : No Option Orientation : Vertical  
 Correct Marks : 1 Wrong Marks : 0

One of the Eigen values of A  $\begin{bmatrix} 1 & 2 & 3 \\ =2 & 3 \\ 3 & 1 & 2 \end{bmatrix}$  is

Options :

6

Question Number : 3 Question Id : 1298402643 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical  
 Correct Marks : 1 Wrong Marks : 0

If  $\frac{1}{\left(\frac{x^2 + y^2}{x^2}\right)} \left(\frac{x^2}{x^2 + y^2}\right)$ ,  $z = \tan^{-1} \frac{y}{x} + \cot^{-1} \frac{y}{x}$   
 then  $x^2 + y^2 = z$

By

Options :

2.  $8z$

3.  $2z$

—z

Question Number : 4 Question Id : 1298402644 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The Laplace transform of  $\cos 2t$  is

Options :

1. ✓  $\frac{s+1}{s^2+2s+5}$

2

$$\frac{s+1}{s^2-2s+5}$$

4. ✗  $\frac{s}{s^2+2s+5}$

Question Number : 5 Question Id : 1298402645 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Let  $E_1$  and  $E_2$  be two events such that  $P(E_1) = 0.2$ ,  $P(E_2) = 0.3$  and

$P(E_1 \cap E_2) = 0.1$ . Then  $P\left(\frac{\bar{E}_1}{\bar{E}_2}\right) =$

Options :

5

6

2

4. 8 3

Question Number : 6 Question Id : 1298402646 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

If  $X$  is a Poisson variate with  $2P(X = 3) = 3P(X = 2)$  then the mean is

Options :

3 4.5

4. 6.5

Question Number : 7 Question Id : 1298402647 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The fixed points of  $f(x) = (x - 2x - 88)$  are

Options :

- ✘ 11, 8
- 2. ✘ -11, -8

- ✘ -11, 8
- 4. ✔ 11, -8

Question Number : 8 Question Id : 1298402648 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The number of strips required for Simpson's  $\frac{3}{8}$  rule is

Options :

- 1. y integer
- ✘ Odd integer
- ✘ Even integer

Multiples of 3

Question Number : 9 Question Id : 1298402649 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

6 -7

Which of the following is not an Eigen vector of the matrix  $A = \begin{bmatrix} 0 & 3 \end{bmatrix}$

Options :

1. ✘  $\begin{bmatrix} 1 \\ 0 \end{bmatrix}$

7

3

3. ✔  $\begin{bmatrix} 1 \\ 2 \end{bmatrix}$

2

Question Number : 10 Question Id : 1298402650 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

A divergent series among the following is

Options :

1. ✘  $\sum_{n=1}^{\infty} \frac{1}{n(n+1)}$

2. ✔  $\sum_{n=1}^{\infty} \frac{n}{n+1}$

3. ✘  $\sum_{n=1}^{\infty} \frac{1}{(n+1)^2}$

4. ✘  $\sum_{n=1}^{\infty} \frac{\sin n}{n^2}$

## Food Technology

Section Id :	12984041
Section Number :	2
Section type :	Online
Mandatory or Optional :	Mandatory
Number of Questions :	110
Number of Questions to be attempted :	110
Section Marks :	110
Enable Mark as Answered Mark for Review and Clear Response :	Yes
Sub-Section Number :	1
Sub-Section Id :	12984041
Question Shuffling Allowed :	Yes
Question Number : 11 Question Id : 1298402651 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0	

Approximately how much protein does an average adult male is requires each day

Options :

46 gm

2. 56 gm

✘ 20 gm

4 80 gm



Question Number : 12 Question Id : 1298402652 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

A lack of vitamin B1 - Thiamine may cause one of the following deficiency  
disease

Options :

Beribeli

✘ Pellagra

Anemia

Sctuvy

Question Number : 13 Question Id : 1298402653 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Most microorganisms grow best when the pH is

Options :

pH 2-4

pH 4—6

pH 6-8

pH 8- 10

Question Number : 14 Question Id : 1298402654 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

WIIich one of the following microorganisms is used in the production of beer

Options :

Streptococcus thennophiles

Acetobacter

Lactobacillus bulgaricus

Saccharomyces cerevisiae

Question Number : 15 Question Id : 1298402655 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Which one of the following does not contain elastin in its muscle structure

Options :

Veal

2. •c Cod

Lamb

Duck

Question Number : 16 Question Id : 1298402656 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Fat is a constituent of each of the following. Which one has a significant amount of unsaturated fat?

Options :

Chicken

Mackerel

Lamb

Mutton

Question Number : 17 Question Id : 1298402657 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Which of the following does not involve microorganisms as an essential part of its production

Options :

Butter

Margarine

2.

Yoghurt

Camembert

Question Number : 18 Question Id : 1298402658 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The best conductor of heat amongst following is

Options :

Iron

Stainless steel

Aluminum

Copper

Question Number : 19 Question Id : 1298402659 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Streamline and equipotential lines in a flow field

Options :

Are parallel to each other

Are identical to each other

Are perpendicular to each other

Intersects at acute angle

Question Number : 20 Question Id : 1298402660 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

A Newtonian fluid is defined as the fluid which

Options :

Obeys Hook's law

Is compressible

3. obeys Newton's law of viscosity
4. Is incompressible

Question Number : 21 Question Id : 1298402661 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The training program for an effective food safety management system should begin by

Options :

- Developing in house training materials including HACCP  
Creating HACCP team with outside third party expenses
- Requiring the person in charge to be food safety manager of the program

Appointing a food safety team leader with responsibility and authority

Question Number : 22 Question Id : 1298402662 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The unit of pressure one bar is

Options :

1 Pascal

1 kilo Pascal

100 k Pascal

1000 k Pascal

Question Number : 23 Question Id : 1298402663 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

A suitable temperature for the storage of most vegetables is at or below

Options :

0 degree C

4 degree C

15 degree C

20 degree C

Question Number : 24 Question Id : 1298402664 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Which one of the following has a minimum fat content of 550 g

Options :

Whipped cream

Double cream

Single cream

#### 4. Clotted cream

Question Number : 25 Question Id : 1298402665 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Calibrating an oven is to make sure that cooking temperatures are correct is

Options :

A part of verification exercise

Required when monitoring the product line

Part of record keeping process

Required when hazard analysis is required

Question Number : 26 Question Id : 1298402666 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

The continuity equation is the result of the application of the following law to the  
flow field

Options :



1. Conservation of mass ✖ First

law of thermodynamics

Conservation of energy

Newton's second law of motion

Question Number : 27 Question Id : 1298402667 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Stress strain relationship for Newtonian fluid is

Options :

Parabolic ✖

Hyperbolic Linear

Inverse type

Question Number : 28 Question Id : 1298402668 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Reynolds number signifies the ratio of

Options :

Gravity forces to viscous forces

✘ Inertia forces to gravity forces

✘ Buoyant forces to menia forces

Ineltial forces to viscous forces

Question Number : 29 Question Id : 1298402669 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

What does ISO do

Options :

✘ Helps organizations become certified under intemational standards

Provides organizations with information about quality management systems

Govemment responsibilities and tasks in valious countries

It's a cenification body

Question Number : 30 Question Id : 1298402670 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

At what stage the case hardening of a material takes place

Options :

Initial rate period

Falling rate pefiod

Constant rate period  
Equilibrium

Question Number : 31 Question Id : 1298402671 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Who invented centrifugation

Options :

Newton

G.G. Stokes

Antonin Prandtl

Al-Kindi

Question Number : 32 Question Id : 1298402672 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

\lvmat is the other name of biological filtration

Options :

Oxygen cycle

2. Carbon cycle

Nitrogen cycle

✘ Methane cycle

Question Number : 33 Question Id : 1298402673 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks

: O What are the size reduction  
laws

Options :

Rittinger's law

Bond's law

Kick's law

Bond's law, Kick's law and Rittinger's law

Question Number : 34 Question Id : 1298402674 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

TSS of ready-to-serve beverages should not be less than

Options :

1. ✘ 5%

2M 10%

3. ✘ 15%

4. ✖ 25%

Question Number : 35 Question Id : 1298402675 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

The Agriculture and Processed food products export development authority was established by Government of India in

Options :

✖ December, 1980

✖ January, 1980 December,

1985

4. ✖ February, 1986

Question Number : 36 Question Id : 1298402676 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Butylhydroxyanisole (BHA) is a

Options :

Sweetener

Anti-oxidant

Anti-caking agent

✖ Emulsifying agent

Question Number : 37 Question Id : 1298402677 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The Iodine used in gram staining serves as

Options :

Chelator

2. Catalyst

Mordant

4. Cofactor

Question Number : 38 Question Id : 1298402678 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Bacterial cell wall is made up of

Options :

Peptidoglycan

Chitin

Dextran

Cellulose

Question Number : 39 Question Id : 1298402679 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The temperamre used for canning of foods ranges from

Options :

40-61 °C

2. 60-80° c

81-990 c

4 ...4 100-121 °c

Question Number : 40 Question Id : 1298402680 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The full form of MRA is

Options :

Microbial risk assessment

Micro risk assessment

Manne risk assessment

Major risk assessment

Question Number : 41 Question Id : 1298402681 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The process by which gelatinized starch gets converted from liquid to gel is called as

Options :

Retro gradation

Gel formation

Putrefaction

Gelatinization

Question Number : 42 Question Id : 1298402682 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Which of the following is used to inhibit mold growth in bread is

Options :

Benzoic acid

Nitrates

Sorbic acid

Lactic acid

Question Number : 43 Question Id : 1298402683 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

A mixture of oil, lemon, vinegar and spices are applied to meat is called

Options :

Coating

Marinating



✘ Fennenting

Emulsifying

Question Number : 44 Question Id : 1298402684 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Acetic acid and lactic acid are used for

Options :

Clling meat

Preservation of color

Presevation of pickles

✘ Inhibiting mold growth

Question Number : 45 Question Id : 1298402685 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0 liliat is the pafial pressure of water  
vapour

Options :

✘ 2.38 mm Hg

23.8 mm Hg ✘

238 mm Hg

0.238 mm Hg

Question Number : 46 Question Id : 1298402686 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

The logarithmic order of death is described by

Options :

Decimal reduction time

Death rate curve

Decimal reduction time and Death rate curve

Death reduction curve

Question Number : 47 Question Id : 1298402687 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

In decimal reduction time      % of microorganisms are destroyed

Options :

1. 490

2. 85

3. \* 80

75

Question Number : 48 Question Id : 1298402688 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

The following equipment is used for cleaning under wet procedures is

Options :

1. By filtration
2. By air
3. By ultrasonic

By magnets

Question Number : 49 Question Id : 1298402689 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Enzymes are active at

Options :

High concentration

Medium concentration

3. Low concentration

Very high concentration

Question Number : 50 Question Id : 1298402690 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Cocoa butter is composed of

Options :

Mono polymorphic fat

Polymorphic fat

Mono polymorphic fat & Poly-morph)hic fat

Tri polymorphic fat

Question Number : 51 Question Id : 1298402691 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

The licensing authority for the manufacture of packaged natural mineral water  
and packaged drinking water in India is

Options :

AGMARK

Huit Product Order

Bureau of India Standards

Central Ground Water Authority

Question Number : 52 Question Id : 1298402692 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

How many types of processes are used to print films and papers

Options :

Six ✖

Eight

Four

4. •2 Five

Question Number : 53 Question Id : 1298402693 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Pans are rotated at \_\_\_\_\_ around 1rpm and held at 16<sup>0</sup> C temperature for polishing chocolate

Options :

1.9

15

2

22

3. \*

26

4Question Number : 54 Question Id : 1298402694 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical **Error! Bookmark not defined.**

Correct Marks : 1 Wrong Marks : 0

For the manufacture of glass bottles and jars, requires\_\_\_\_\_degree Celsius temperature

Options :

0

1200 to 1500C

0

2. 1250 to 1550C

0

1300 to 1600C

0

4 1400 to 1600C

Question Number : 55 Question Id : 1298402695 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

In fruit juice the main cause for color discoloration is due to enzymatic browning by

Options :

Mono phenol oxidase

2.4 oly phenol oxidase

Tri phenol oxidase

✘ Di phenol oxidase

Question Number : 56 Question Id : 1298402696 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Example of Non-Newtonian fluid is

Options :

Moist oils

✘ Liquids Emulsions

Gases

Question Number : 57 Question Id : 1298402697 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Type of fruit that can be irradiated to extend its shelf life is

Options :

Straw beny

2. Tomatoes Banana

✘ Mangoes

Question Number : 58 Question Id : 1298402698 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Lysine is heat sensitive and its loses during drying of infant formula powders

ranges from  $10.4 \% \pm 2.90$ .

Options :

✘ Drum drying

✘ Plate drying

3. •z Spray drying

✘ Roller drying

Question Number : 59 Question Id : 1298402699 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

The full form of IJ-Fishing is

Options :

✘ Illegal, Unreal and Unreported

✘ Illegal, Unreported and Unregistered ✘

Imported, Unregistered and Unregulated Illegal,

Unreported and Unregulated

Question Number : 60 Question Id : 1298402700 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0



Sanitary quality in food processing industry is usually measured by count of

Options :

Food Residues

2. Microorganisms

Chemical residues

4. Foreign bodies

Question Number : 61 Question Id : 1298402701 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The FSSAI (Food Safety and Standards Authority of India) has issued a set of guidelines regarding recall of\_\_\_\_\_from the market

Options :

✘ Unsafe Labeling ✘

Unsafe Packaging Unsafe

Food products

✘ Unsafe Drinking water

Question Number : 62 Question Id : 1298402702 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

AGMARK Act - 1937 comes under

Options :

1. Department of Consumer Affairs, GOI

Department of Agriculture, GOI

Food Corporation of India

Food Safety and Standards Authority of India

Question Number : 63 Question Id : 1298402703 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

How many food laws are repealed by Food Safety Standards Act — 2006

Options :

3.4 8

Question Number : 64 Question Id : 1298402704 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

As per the Food Safety Standards Act, FSMS stands for

Options :

Food Security Management System

Food Safety Management System

✘ Food Standards Management System

✘ Food Safety Mechanization System

Question Number : 65 Question Id : 1298402705 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Act/order which is not deemed after implementation of Food Safety Standards Act — 2006

Options :

Fmit Product Order — 1955

Prevention of Food Adulteration Act — 1954

Milk and Milk Products Order — 1992

Standard Weights and Measures Act — 1976

Question Number : 66 Question Id : 1298402706 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

As per the section 22 of FSS Regulations — 2016, foods for special dietary uses or functional foods or nutraceuticals or health supplements does not include

Options :

Botanical Extracts

Vitamin supplements

### 3. Psychotropic substances

Probiotics

Question Number : 67 Question Id : 1298402707 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

ISO : 19011 : 2011 Quality Management Systems deals with

Options :

Specifications and guidance



Guidelines for performance improvements

Guidelines for customer satisfaction

Guidelines for auditing management systems

Question Number : 68 Question Id : 1298402708 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong

Marks : 0 The HACCP record

should

Options :

Not contain the date and time of the activity reflected on the record

Not contain the signature or initials of the employee making the entry



✔ Have the information entered on the record at the time it is being observed

4. Not contain actual observations or data values obtained

Question Number : 69 Question Id : 1298402709 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Which one is the regulatory body for Nutraceuticals in India

Options :

FSSAI

BIS

3 FDA

CFTRI

Question Number : 70 Question Id : 1298402710 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

CODEX ALIMENTARIUS COMMISSION, the body for setting international  
food standards was set up in

Options :

1.9 1963

2 1964

1962

4. 1965

Question Number : 71 Question Id : 1298402711 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

In case the seized food article is perishable and unfit for human consumption, the food safety officer should

Options :

After giving notice in writing to FBO, destroy the same

✘ Return the same to FBO, after notifying him in writing

✘ Destroy the same without notifying the FBO

Send the sample for analysis

Question Number : 72 Question Id : 1298402712 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Exo-acting enzyme that catalyze the hydrolysis of polysaccharide starch, releasing beta-glucose is called

Options :

Glucosyl amylases Alpha

— amylases



✘ Beta — amylases

4. Cellulase

Question Number : Question Id : 1298402713 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Is Question Mandatory No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0  
73  
:

Minimum water activity required for some yeasts and molds to grow is

Options :

1. • 1.65

2.05

✘ 1.55

4. 0.9

Question Number : 74 Question Id : 1298402714 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Cheddar cheese is manufactured using lipase extracted from

Options :

Penicillium camembefii

✘ Kid pre - gastric lipase ✔

Aspergillus niger

Lamb pre — gastric lipase



Question Number : Question Id : 1298402713 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Is Question Mandatory No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0  
75  
:

Number of minutes at a specific temperature, required to destroy the desired number of cells of any microorganism is called as

Options :

D - Value

Z- Value

T - Value

F— Value

Question Number : 76 Question Id : 1298402716 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Committee that evaluate food additives, contaminants, naturally occurring toxicants and residues of veterinary drugs in food is called as

Options :

JECFA

JMPR

3. ✖ MRA

Question Number : Question Id : 1298402713 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes  
Is Question Mandatory No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

JEMRA

77

:

The Venical issues of Food Safety Standards Act includes

Options :

Food additives

2. Water, flavored water and beverages

Genetically modified foods and organisms

Functional foods

Question Number : 78 Question Id : 1298402718 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The full fonn of FosTaC is

Options :

Food Safety Trading and Commission

Food Safety Trading and Certification

Question Number : Question Id : 1298402713 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes

Is Question Mandatory No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

✔ Food Safety Training and Certification

## Food Safety Training and Commission

Question Number : 79 Question Id : 1298402719 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Which of the following is not a part of risk analysis

Options :

Risk Prevention

Risk Assessment

Risk Management

### 4. Risk Communication

Question Number : 80 Question Id : 1298402720 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Micronutrient malnutrition leads to

Options :

PEM

Diabetes

Obesity

### 4.4 Goiter

Question Number : 81 Question Id : 1298402721 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

The organization responsible for formulating Indian standards for fish and processed fish is

Options :

APEDA

2. \* AGMARK

MPEDA

BIS

Question Number : 82 Question Id : 1298402722 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

"Risk Assessment" means a scientifically based process consisting of

Options :

✘ 8 Steps

✘ 6 Steps

3 4 Steps

5 Steps

Question Number : 83 Question Id : 1298402723 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

A healthy food contains trans fatty acids and should be limited to

Options :

- More than 1 % of daily calories
- 2. Less than 1 % of daily calories
- 3. More than 0.2 % of daily calories
- 4. Less than 0.2 % of daily calories

Question Number : 84 Question Id : 1298402724 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

"Risk Management" is a process that includes

Options :

1..4 Evaluation of policy alternatives

Hazard identification

Hazard characterization

Interactive exchange of information and opinions

Question Number : 85 Question Id : 1298402725 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Trans fats can be avoided by

Options :

Choosing meat and dairy products

Consumption of baked processed foods like biscuits, cake and chips

Avoiding hydrogenated vegetable oil for cooking

Leaving food in the oil for long time

Question Number : 86 Question Id : 1298402726 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Radiation dose is defined as the

Options :

Quantity of radiation energy dispersed by the food when it passes through the radiation field during processing

Quantity of radiation energy liberated by the food when it passes through the radiation field during processing

Quantity of radiation energy absorbed by the food when it passes through the radiation field during processing

Quantity of radiation energy scattered by the food when it passes through the radiation field during processing

Question Number : 87 Question Id : 1298402727 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The standard plate count is not applicable to

Options :

Deep fried foods

2. Fresh fillits and vegetables

RTE foods which has only cooked ingredients

RTE foods which has only cooked ingredients and some added ingredients

where no cooking process has been used

Question Number : 88 Question Id : 1298402728 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Anti-nutrients are also tenned as

Options :

Natural toxicants

Synthetic toxicants

Metabolic byproduct



✘ Plimal Y metabolites

Question Number : 89 Question Id : 1298402729 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

One of the major causes for food spoilage are

Options :

Reaction with carbon dioxide

✘ Stored at very low temperature

3..2 Gain or loss ofmoisture

Lack of oxygen

Question Number : 90 Question Id : 1298402730 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

At temperature above freezing, activities of food bome microorganisms can be

Options :

✘ Rapid ✘

Stopped

Quick

4. Slow

Question Number : 91 Question Id : 1298402731 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

The dose of ionizing radiation for reappeltization is

Options :

20 (MK) kGy

3 (NIK) kGy

✘ 10 kGy

30 (MK) kGy

Question Number : 92 Question Id : 1298402732 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

A process where food is first frozen at llünus 18 degree Celsius on trays and then under high vacuum is called as

Options :

Freeze drying

2. Cryogenic freezing ✘

Dehydro freezing

Quick freezing

Question Number : 93 Question Id : 1298402733 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

\M1en a food spoils, its texture become slimy because of the

Options :

✘ Development of nitrogenous compounds

2. Development of sulfides

Surface accumulation of microbial cells

✘ Chlorophyll breakdown

Question Number : 94 Question Id : 1298402734 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Sulphur dioxide cannot be used to preserve naturally colored juices because of its

Options :

Characteristics aroma

Characteristics flavor

Liberation of carbon dioxide

Bleaching action

Question Number : 95 Question Id : 1298402735 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Asepsis is a process of

Options :

Removal of microorganisms

Keeping microorganisms out

Adding chemicals

Maintenance of anaerobic conditions

Question Number : 96 Question Id : 1298402736 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Psychrophilic microorganisms grow over the temperature range of

Options :

Subzero to 20 degree Celsius

Zero degree Celsius

Minus 23 to minus 29 degree Celsius

More than 20 degree Celsius

Question Number : 97 Question Id : 1298402737 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

According FSSAI Rules, class II preservatives includes

Options :

Acetic acid

Dextrose

3. Nism

Glucose

Question Number : 98 Question Id : 1298402738 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

A petty food manufacturer is someone who has a tiny food business with an annual turnover not exceeding

Options :

Rs. 14 lakhs

Rs. 16 lakhs

Rs. 20 lakhs

4 v Rs. 12 lakhs

Question Number : 99 Question Id : 1298402739 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Sulphur dioxide is widely used to preserve

Options :

Cheese

Nectar

✘ Papad

4. ✘ Milk

Question Number : 100 Question Id : 1298402740 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Excess glucose gets stored in the liver in the form of

Options :

Galactose

Dextrose

✘ Glucagon

4.4 Glycogen

Question Number : 101 Question Id : 1298402741 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

The test to measure the toughness of a packaging material is

Options :

Flex resistance test

Sutter test

Static test

Vibration test

Question Number : 102 Question Id : 1298402742 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Moisture content of coffee bean suitable for coffee powder processing

Options :

20%

2. ✓ 12%

3. ✗ 30%

4. 40%

Question Number : 103 Question Id : 1298402743 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

The cooked flavor of milk is attributed to

Options :

The photosynthesis of amino acid

The formation of acetone bodies

The heat denaturation of lacto albumin

The change in lactose with the formation of furans

Question Number : 104 Question Id : 1298402744 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Molisch's test is done to identify the presence of

Options :

1. ✓ Carbohydrate

Calcium

Cadmium

✗ Copper

Question Number : 105 Question Id : 1298402745 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Adulteration of edible oils with mineral oil can be identified by

Options :

Halman's test

Boudin's test



Carl's test

Holde's test

Question Number : 106 Question Id : 1298402746 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

The chart used to monitor attributes is

Options :

Range-Chart

Mean-Chan

P-Chalt

S-Chalt

Question Number : 107 Question Id : 1298402747 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Acetyl value of fat gives the amount of

Options :

1. Single bond present in the fatty acid

Double bond present in the fatty acid

Number of free hydroxyl group present in a fat

## Degree of rancidity

Question Number : 108 Question Id : 1298402748 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Which of the following separation techniques does not depend upon the charges and the size of the separating material

Options :

Affinity chromatography

Gel filtration chromatography

Ion exchange chromatography

Filtration chromatography

Question Number : 109 Question Id : 1298402749 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Dunnett's test is

Options :

A test for monitoring the quality of imported grains

For genetically modified foods

✘ To decide whether the company followed Food standards

Applied to compare the treatments against a pre-determined control

Question Number : 110 Question Id : 1298402750 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks :

Spread ratio in biscuits is

Options :

Radius / circumference

Circumference thickness

Diameter / thickness

✘  Diameter / weight

Question Number : 111 Question Id : 1298402751 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Which one of the following is end product of strecker degradation

Options :

Acid

Ester

Aldehyde

## Ketone

Question Number : 112 Question Id : 1298402752 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Vitamin K naturally occurs as

Options :

Phylloquinone

Menaquinone

✘ Napthoquinone

Cystoquinone

Question Number : 113 Question Id : 1298402753 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

Flavor reversion in oils can be defined as

Options :

✘ Rancidity due to oxygen

✘ Rancidity caused due to fungi

3. ✘ Rancidity caused due to reaction with water

Flavor change before the onset of rancidity

Question Number : 114 Question Id : 1298402754 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

The microbial cause for spoilage of honey is

Options :

1. Zygosaccharomyces

Azotobactor

Fusarium

4. Samonella

Question Number : 115 Question Id : 1298402755 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Function of streptococcus during milk fennentation is to

Options :

Produce aerobic environment

Produce anaerobic environment

Fonn Lactose

Produce Lactase

Question Number : 116 Question Id : 1298402756 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0 Which one of the following conditions is critical for fermentation and pickling?

Options :

Oxygen

pH

Moisture

Temperature

Question Number : 117 Question Id : 1298402757 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical Correct Marks : 1 Wrong Marks : 0

Food safety and standards act 2006 is operationalized by establishing FSSAI on

Options :

5<sup>th</sup> August, 2008

5<sup>th</sup> August, 2010

5<sup>th</sup> August, 2011

5<sup>th</sup> August, 2012

Question Number : 118 Question Id : 1298402758 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Illiat is the most important activity in the HACCP system

Options :

Calibrating temperature Pre-

requisite programs

Working with inspectors

Monitoring

Question Number : 119 Question Id : 1298402759 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is

Question Mandatory : No Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0

Verification procedures to determine if the HACCP program is working properly should not be conducted by

Options :

External consultant

The individual responsible for performing nonnal monitoring and corrective  
2. 'e' actions

A properly trained individual from other department

The HACCP team leader

Question Number : 120 Question Id : 1298402760 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is  
Question Mandatory : No Option Orientation : Vertical  
Correct Marks : 1 Wrong Marks : 0

A criteria which separates from acceptability from unacceptability is a

Options :

Hazard analysis



Critical control point



Critical limit

Monitoring step

