

# 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 :	2022-08-0217:21:1
Subject Name :	120
Creation Date :	120
Duration :	120
Total Marks :	Yes
Display Marks:	None
Calculator :	No
Magnifying Glass Required? :	No
Ruler Required? :	No
Eraser Required? :	No
Scratch Pad Required? :	No
Rough Sketch/Notepad Required?	No
:	No
Protractor Required? :	No
Show Watermark on Console? :	Yes
Highlighter :	No
Auto Save on Console?	Yes
Change Font Color :	No
Change Background Color :	No
Change Theme :	No
Help Button :	No
Show Reports :	No
Show Progress Bar :	No
Food Technology 2nd Aug 2022	No
Shift 2	No
Food Technology	No

## Food Technology

Group Number :	
Group Id :	34058043
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  
 Examiner permission : Cant View  
 Show Progress Bar? : No

## Mathematics

Section Id : 34058078  
 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  
 Yes  
 Clear Response :  
 Maximum Instruction Time :  
 Sub-Section Number : 1  
 Sub-Section Id : 34058078  
 Question Shuffling Allowed : Yes

Question Number : 1 Question Id : 3405805041 Question Type : MCQ Option Shuffling :  
 Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None  
 Response Time  
 : N.A Think Time : N.A Minimum Instruction Time : 0  
 Correct Marks : 1 Wrong Marks : 0

$$\begin{matrix} 1 & 2 & 3 \\ & 3 & 1 & 2 \end{matrix}$$
 If the characteristic polynolnial of  $\begin{matrix} 2 & 3 & 1 \\ 3 & 1 & 2 \end{matrix}$  is

$ax^3 + bx^2 + cx + d$ , then  $a + b + c + d =$

Options :

34058020161. -12

10

34058020162.

-10

34058020163.

34058020164. 12

### Question

Number : 2 Question Id :

3405805042 Question Type :

MCQ Option Shuffling : Yes

Display Question Number :

Yes Is Question Mandatory :

No Calculator : None

Response Time

: N.A Think Time : N.A Minimum Instruction Time :

2

Correct Marks : 1 Wrong Marks :

2

2 4

4

3

4

The rank of the  $\begin{bmatrix} \text{matrix} & 2 \\ 2 & 1 \\ 1 -1 2 & -3 \\ & 3 \end{bmatrix}$  is 3 -1

Options :

1

34058020165. 8

2

34058020166. 8

3

34058020167.

4

34058020168.

Question Number : 3 Question Id : 3405805043 Question Type : MCQ Option Shuffling :  
Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None  
Response Time  
: N.A Think Time : N.A Minimum Instruction Time : 0  
Correct Marks : 1 Wrong Marks : 0

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

Options :

1

2

34058020169. s:

1

34058020170.

$\frac{1}{4}$

34058020171. ✖

34058020172. 8

Question Number : 4 Question Id : 3405805044 Question Type : MCQ Option Shuffling :  
 Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None  
 Response Time : N.A Think Time : N.A Minimum Instruction Time : 0  
 Correct Marks : 1 Wrong Marks : 0

cos nx

Using Fourier series, if  $f(x) = \sum_{k=1}^{\infty} E_k \cos kx$  then  $k_n =$

Options :

4

34058020173.

34058020174. ✓  $(-1)^n 4$

-4

34058020175. 8

$(-1/12)$

34058020176.

Question Number : 5 Question Id : 3405805045 Question Type : MCQ Option Shuffling :  
 Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None  
 Response Time : N.A Think Time : N.A Minimum Instruction Time : 0  
 Correct Marks : 1 Wrong Marks : 0

The series  $\sum_{n=1}^{\infty} \frac{(-1)^{n+1}}{(2n-1)}$  is

Options :

34058020177. ✗ Not convergent

Converges absolutely

34058020178.

Oscillates and diverges

34058020179.

Conditionally convergent

34058020180.

Question Number : 6 Question Id : 3405805046 Question Type : MCQ Option Shuffling :  
Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None  
Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

If  $Y_p$  is the particular integral of  $y''(x) - 3y'(x) + 2y(x) = 1$ , then  $Y_p =$

Options :

2

3

34058020181. 8

3

2

34058020182.

1

34058020183.

34058020184.

Question Number : 7 Question Id : 3405805047 Question Type : MCQ Option Shuffling :  
Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None  
Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

If  $y = C_1 e^{ax} + C_2 e^{bx}$  is the complementary function of  $6y'' - 5y' + y = x$ , then

Options :

34058020185.

8

$$(1, \frac{1}{2})$$

34058020186. 8

$$(3, 1)$$

34058020187.

$$(\frac{1}{3}, \frac{1}{2})$$

34058020188. ✓

Question Number : 8 Question Id : 3405805048 Question Type : MCQ Option Shuffling :  
Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None  
Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

If S is the set of all positive divisors of 360, and an element is drml at random  
from S, then the probability that it is even, is

Options :

5

6

34058020189.

3

4

34058020190.

1

2

34058020191.

4

34058020185.



5

8

Question Number : 9 Question Id : 3405805049 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

1

1

If  $P(A) = \frac{1}{7}$  and  $P(A|B) = \frac{1}{12}$  - then  $P(A \cap B) = ?$

Options :

7

12

34058020193. e

5

12

34058020194.

1

4

34058020195.

1

8

34058020196. s:

Question Number : 10 Question Id : 3405805050 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

A dice is tossed three times. A success means "getting a 2 or 4" on a toss.

Then the mean of successes is

Options :

34058020185.



0.8

0.9

34058020198.

1

34058020199.

1.2

34058020200.

## Food Technology

Section Id : 34058079

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  
Yes

Clear Response :

Maximum Instruction Time :

Sub-Section Number :

Sub-Section Id : 34058079

Question Shuffling Allowed : Yes

Question Number : 11 Question Id : 3405805051 Question Type : MCQ Option Shuffling

: Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None

Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

If you start with a pentose sugar, what will be the main compound formation during Maillard browning reaction

Options :

34058020201. Furfural

Hydroxy methyl furfural

34058020202.

Ethanolamine

34058020203.

Camposine

34058020204.

Question Number : 12 Question Id : 3405805052 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Campestanol is a class of

Options :

Plant sterol

34058020205.

Animal sterol

34058020206. 8

Microbial  
sterol

34058020207. 8

34058020208. ✖ Free fatty acids

Question Number : 13 Question Id : 3405805053 Question Type : MCQ Option Shuffling : Yes Display Yes Is Question Mandatory : No Calculator None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Question Number :

:

Correct Marks : 1 Wrong Marks : 0

Fermentation of dietary fibers in the colon leads to the formation of

Options :

Amino acids

34058020209. s:

34058020210. ✎ Short chain fatty acids  
Cholesterol

34058020211. 8

34058020212. ✎ Phospholipids

Question Number : 14 Question Id : 3405805054 Question Type : MCQ Option Shuffling

: Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None

Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

D-allose is an example of

Options :

Triose

34058020213.

Tetrose

34058020214.

Pentose

34058020215. 8

Hexose

34058020216.

Question Number :

:

15 Question Id : 3405805055 Question Type MCQ Option Shuffling :

Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None

Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Omithine is an example of

Options :

34058020217. 8 Free fatty acid

34058020218. Sterol

Vitamin

34058020219. 8

34058020220. Amino acid

Question Number : 16 Question Id : 3405805056 Question Type : MCQ Option Shuffling

: Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None

Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Celiac disease is an autoimmune disease caused by the consumption of

Options :

34058020221. Milk proteins

Milk fats

34058020222.

34058020223. WIneat protein

34058020224. \*Rice protein

17 Question Id : 3405805057 Question Type MCQ Option Shuffling :

Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None

Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Legumins and vicilins are examples of

Options :

Minerals

34058020225.

Fatty acids

34058020226. 8

Question Number :

:

Proteins

34058020227.

Polysaccharides

34058020228.

Question Number : 18 Question Id : 3405805058 Question Type : MCQ Option Shuffling

: Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None

Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Cerebroside is an example of

Options :

34058020229. Neutral sphingolipid

Acidic sphingolipid

34058020230.

34058020231. ❌ Basic sphingolipid

Isoprenoids

34058020232.

Question Number : 19 Question Id : 3405805059 Question Type : MCQ Option Shuffling

: Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None

Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Blunner glands are present in

Options :

Duodenum

34058020233.

Jejunum

34058020234. ✖

Ileum

34058020235. s:

34058020236. Colon

Question Number : 20 Question Id : 3405805060 Question Type : MCQ Option Shuffling

: Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None

Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

GLUT2 is a low-affinity glucose transporter primarily present in

Options :

Stomach

34058020237.

Mouth

34058020238.

34058020239.



Small intestine

Liver

34058020240.

Question Number : 21 Question Id : 3405805061 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The end product of glycolysis is

Options :

Lactic acid

34058020241.

34058020242. Pyruvic acid

Acetic acid

34058020243.

Butanoic acid

34058020244.

Question Number : 22 Question Id : 3405805062 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Acylamide is formed by the reaction between D-glucose and

Options :

34058020245. 8 L-tryptophan

L-glycine

34058020246.

L-threonine

34058020247. s:

34058020248. L-asparagine

Question Number : 23 Question Id : 3405805063 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The Somoygi-Nelson reaction is used to detect which of the following

Options :

Amino acids

34058020249.

Reducing sugars

34058020250.

✘ Non-reducing sugars

34058020251.

34058020252. Free fatty acids

Question Number : 24 Question Id : 3405805064 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

D-glucono-delta-lactone is used in the quantification of

Options :

D-fructose

34058020253. 8

D-mannose

34058020254. s:

34058020255. D-glucose

D-allose 34058020256. ✖

Question Number : 25 Question Id : 3405805065 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Aldobiouronic acid is a class of

Options :

Monosaccharide

34058020257.

Disaccharide

34058020258.

Trisaccharide

34058020259.

34058020260. Tetrasaccharide

Question Number : 26 Question Id : 3405805066 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Thixotropic flow is also known as

Options :

34058020261. Shear thickening

34058020262. Shear thinning

34058020263. 8 Elastic modulus

Biot number

34058020264.

Question Number : 27 Question Id : 3405805067 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Carboxymethyl cellulose + guar gum will enhance which of the following property

Options :

34058020265. ✖ Gelling property

Viscosity enhancing property

34058020266.

Shear thickening

34058020267. 8

✖ Shear thinning

34058020268.

Question Number : 28 Question Id : 3405805068 Question Type : MCQ Option Shuffling  
: Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None  
Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Lysophospholipids are present primarily in

Options :

Meat

34058020269.

34058020270. s, Fish

34058020271. Dairy

Cereal starches

34058020272.

Question Number : 29 Question Id : 3405805069 Question Type : MCQ Option Shuffling  
: Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None  
Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Amylose can form complexes with which of the following compound

Options :

Amino acids

34058020273.

Free fatty acids

34058020274.

Vitamins

34058020275. 8

Minerals

34058020276. 8

Question Number : 30 Question Id : 3405805070 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Dextrins are mostly classified based on

Options :

34058020277. Dextrose equivalency

Dextrose potency

34058020278.

✘ Dextrose valency

34058020279.

✘ Dextrose equilibrium

34058020280.

Question Number : 31 Question Id : 3405805071 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Schardinger dextrins are also known as

Options :

Dextrins

34058020281.

Monosaccharides

34058020282. 8

## Oligosaccharides

34058020283. ✖

34058020284. Cyclodextrins

Question Number : 32 Question Id : 3405805072 Question Type : MCQ Option Shuffling

: Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Hydrogenated starch hydrolyzates mostly contains

Options :

Glucose and fructose

34058020285.

Sorbitol and maltitol

34058020286.

Galactose and glucose

34058020287. ✖

Allose and mannose

34058020288.

Question Number : 33 Question Id : 3405805073 Question Type : MCQ Option Shuffling

: Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Acetylated distarch adipate is a class of

Options :

34058020289. Stabilized starches

Cross-linked starches

34058020290.

Cross-linked and stabilized starches

34058020291.

Oxidized starches

34058020292.

Question Number : 34 Question Id : 3405805074 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Etherification of starch leads to the formation of

Options :

Hydroxy propyl starches

34058020293.

Starch acetates

34058020294. 8

Starch adipates

34058020295. 8

Distarch phosphates

34058020296. 8

Question Number : 35 Question Id : 3405805075 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Cross-linking of starches improve which of the following properties

Options :

Increased moisture control

34058020297. 8

Increased stability to heat



34058020298.

Increased browning

34058020299.

Impans crispiness

34058020300.

Question Number : 36 Question Id : 3405805076 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Thixotropic gels are produced by

Options :

Cellulose powder

34058020301.

34058020302. Hydroxy propyl cellulose

34058020303. Methyl cellulose

34058020304. Microcrystalline cellulose

Question Number : 37 Question Id : 3405805077 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The role of carboxymethyl cellulose in cheese spreads is

Options :

34058020305. Batter thickener

Protective colloid

34058020306.

34058020307. 8 Binder

Protein stabilizer

34058020308. 8

Question Number : 38 Question Id : 3405805078 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Correct Marks : 1 Wrong Marks : 0

Gellan gum is synthesized by

Options :

34058020309.  Salmonella tnhimurium

Listeria monocytogenes

34058020310.

34058020311. Sphingomonas elodea

Escherichia coli

34058020312.

Question Number : 39 Question Id : 3405805079 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Curdlan gum is synthesized by

Options :

Agrobactelium biovar  
34058020313.

Listeria  monocytogenes 34058020314.

34058020315. Spingomonas elodea

Escherichia coli  
34058020316.

Question Number : 40 Question Id : 3405805080 Question Type : MCQ Option Shuffling  
: Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None  
Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The  $\beta$ -D-mannopyranosyluronic acid (M) and  $\alpha$ -L-gulo-pyranosyluronic acid  
(G) m case of alginates ranges between

Options :

34058020317.  2 to 4

34058020318.

34058020319.  0.5 to 2

34058020320.  5 to 7

Question Number : 41 Question Id : 3405805081 Question Type : MCQ Option Shuffling  
: Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None  
Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Resistant starch class I is a type of starch in which

Options :

34058020321. Starch that is physically inaccessible to digestive enzymes

34058020322. Native, non-gelatinized starch, that is, uncooked, starch granules

Retrograded starch in which starch polymer molecules are highly

34058020323. 8 associated

34058020324.

Starch granules or portions of starch granules that have been chemically modified to such an extent that they cannot be hydrolyzed by  $\alpha$ -amylase

Question Number : 42 Question Id : 3405805082 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The colored compounds generated at the end of the non-enzymatic browning reactions are collectively known as

Options :

Melanin

34058020325. 8

Inulin

34058020326.

34058020327. Melanoidin

Insulin

34058020328.

Question Number : 43 Question Id : 3405805083 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Maltol and isomaltol contributes to the flavor of

Options :

Cheese

34058020329.

Bread

34058020330.

34058020338.

34058020339.

8 Eggs

Vegetables

34058020332.

Question Number : 44 Question Id : 3405805084 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The relative sweetness is highest for which of the following sweetener

Options :

Neotame

34058020333. 8

Advantame

34058020334.

Alitame

34058020335. 8

Sucralose

34058020336.

Question Number : 45 Question Id : 3405805085 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

34058020331.

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

An example of a cationic polysacchhalide

Options :

Starch

34058020337. 8

8 Pectin

Chitosan

34058020340. 8 Guar gum

Question Number : 46 Question Id : 3405805086 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

An example of a thennoreversible polysaccharide

Options :

34058020341.  Methyl cellulose

Hydroxy propyl cellulose

34058020342.

Starch

34058020343.

Glycogen

34058020338.

34058020339.

34058020344. 8

Question Number : 47 Question Id : 3405805087 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The role of sucrose in custards is

Options :

34058020345.  Increases osmotic strength  
 Delays surface discoloration

Delays coagulation of egg proteins

34058020347.

34058020348.  Lowers the freezing point

Question Number : 48 Question Id : 3405805088 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Selenium amino acids are found in

Options :

34058020349.  Vegetables



34058020331.

34058020350. Fruits

34058020351. 8 Eggs

34058020352. 8 Meat

Question Number : 49 Question Id : 3405805089 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Enzymatic gravimetric method is used for the determination of

Options :

34058020353.

### Proteins

34058020354. Carbohydrates

34058020355. 8 Vitamins

### Dietary fiber

34058020356.

Question Number : 50 Question Id : 3405805090 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Method of difference is used for the estimation of

Options :

### Proteins

34058020357. 8

### Minerals

34058020358.

### Carbohydrates

34058020359.

### Lipids

34058020360. 8

Question Number : 51 Question Id : 3405805091 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The wavelength limit for microwave is

Options :

0.1 to 10 mm

34058020361. s:

34058020362.

380 to 750 nm

34058020363.

34058020364. 0.1 to 100 cm  
10 to 380 nm

Question Number : 52 Question Id : 3405805092 Question Type : MCQ Option Shuffling  
: Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None  
Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Lambert-Beer's law is applicable to

Options :

✘ NMR

34058020365.

34058020366. UV-Vis spectroscopy

34058020367. Spray drying

Filtration

34058020368.

Question Number : 53 Question Id : 3405805093 Question Type : MCQ Option Shuffling  
: Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response  
Time

34058020353.

: N.A Think Time : N.A Minimum Instruction Time : O

Correct Marks : 1 Wrong Marks : O

Oxoacids or ketoacids are fatty acids found in

Options :

Meat

Milk fat

34058020370.

34058020371. 8 Plant oils

Essential oils

34058020372.

Question Number : 54 Question Id : 3405805094 Question Type : MCQ Option Shuffling

: Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None

Response Time

: N.A Think Time : N.A Minimum Instruction Time : O

Correct Marks : 1 Wrong Marks : O

The water activity of potato chips at 25 °C is

Options :

0.10

34058020373.

0.05

34058020374.

0.07

34058020375.

0.15

34058020376.

Question Number : 55 Question Id : 3405805095 Question Type : MCQ Option Shuffling  
: Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None  
Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The percent ash of raisins on a wet weight basis is

Options :

1.5

34058020377.

2.0

34058020378.

2.5

34058020379.

34058020380. 1 9

Question Number : 56 Question Id : 3405805096 Question Type : MCQ Option Shuffling  
: Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response  
Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

An example of a non-solvent wet extraction method for lipids is

Options :

Soxhlet method

34058020381.

34058020382. Babcock method

Goldfish met110d

34058020383.

Supercritical fluid extraction

34058020384.

34058020353.

Question Number : 57 Question Id : 3405805097 Question Type : MCQ Option Shuffling : Yes  
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0  
Correct Marks : 1 Wrong Marks : 0

The total protein content % (on a wet weight basis) in raw, whole, fresh egg is

Options :

15

34058020385. s:

12.6

34058020386.

34058020387. 19

24

34058020388.

Question Number : 58 Question Id : 3405805098 Question Type : MCQ Option Shuffling

: Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None

Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Phosphatidic acid is absent in

Options :

Soybean

34058020389.

Milk

34058020390.

Eggs

34058020391.

Meat

34058020392.

Correct Marks : 1 Wrong Marks : 0

Question Number : 59 Question Id : 3405805099 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Fructose is an example of

Options :

Aldose

34058020393. 8

Ketose

34058020394.

Amino acid

34058020395. 8

✘ Free fatty acid

34058020396.

Question Number : 60 Question Id : 3405805100 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Malic acid content in apples is (mg/kg)

Options :

5000-10000

34058020397.

34058020398. 2000-13000

4000-10000

34058020399.

8 50-200



Correct Marks : 1 Wrong Marks : 0

34058020400.

Question Number : 61 Question Id : 3405805101 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

The major class of aromatic carboxylic acids in coffee is

Options :

34058020401.  Ethanoic acid

34058020402.  Butyric acid

34058020403.  Propionic acid

34058020404.  Chlorogenic acid

Question Number : 62 Question Id : 3405805102 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Red sandalwood contains which of the following compound

Options :

Isoflavones

34058020405.

34058020406.  Santalins

Xanthone

34058020407.

Correct Marks : 1 Wrong Marks : 0

34058020408. Mangiferin

Question Number : 63 Question Id : 3405805103 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

The major pigment in egg yolk is

Options :

Lutein

34058020409.

34058020410. Crocin

Catalamin

34058020411.

Astaxanthin

34058020412. 8

Question Number : 64 Question Id : 3405805104 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Polyphenol oxidase acts on which of the following substrate in pears to produce brown color

Options :

34058020413. ☒ Catechins

Tannins

34058020414. ☒

Correct Marks : 1 Wrong Marks : 0

34058020415. Chlorogenic acid

34058020416. Tyrosine

Question Number : 65 Question Id : 3405805105 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The soluble dimeric flavonoids in tea are also known as

Options :

34058020417. Theaflavins

8 Theaembigins

34058020418.

Tannins

34058020419.

Tyrosine

34058020420. 8

Question Number : 66 Question Id : 3405805106 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

An example of an enzymatic browning reaction inhibitor

Options :

34058020421. 8 Theaembigins

Ciüic acid

34058020422.

Phenyl alanine

34058020423.

Glutamine

34058020424.

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Question Number : 67 Question Id : 3405805107 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

The range of Bowman-Birk type inhibitors in soy bean is (g/kg)

Options :

34058020425. 20-40

2-3

34058020426.

34058020427. 0.05-3.0

34058020428. 8 4-6

Question Number : 68 Question Id : 3405805108 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Nisin-A is which class of a food additive

Options :

Antioxidant

34058020429.

Vitamin

34058020430.

34058020431. Antimicrobial

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

34058020432. 8 Amino acid

Question Number : 69 Question Id : 3405805109 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

The storage of prepared food in areas with the absence of oxygen creates conditions for which option best fits the above sentence

Options :

Cold, presence, Purification

34058020433.

Warm, absence, Putrefaction

34058020434.

Cold, presence, Putrefaction

34058020435.

34058020436. Warm, absence, Purification

Question Number : 70 Question Id : 3405805110 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following is NOT a process wherein the food becomes toxic before ingestion

Options :

34058020437. 8 Botulism

\* Staphylococcus

34058020438.

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Bactefial Intoxication

34058020439.

Bacterial infection

34058020440.

Question Number : 71 Question Id : 3405805111 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1 : Pathogenic bacteria look, smell and taste perfectly normal.

Statement 2: To multiply, bacteria require warmth, food, moisture and time.

Which of the following 1101ds tulle for statement I and statement 2 respectively

Options :

34058020441. 8 True, False

34058020442. True, True

34058020443. 8 False, False

34058020444. s: False, True

Question Number : 72 Question Id : 3405805112 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement I : Processing contaminants are the contaminants that are generated during the processing of food and hence are hard to control.

Statement 2: Packaging materials also cause contamination.

Options :

34058020445. 8 True, False

34058020446. True, True



✘ False, False

34058020447.

34058020448. False, True

Question Number : 73 Question Id : 3405805113 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: Primary processing such as trimming, sorting, cleaning can be done to add value to products.

Statement 2: Secondary processing such as conveying raw materials to products such as jellies, marmalade etc.

Options :

34058020449. True, False

True, True

34058020450.

✘ False, False

34058020451.

✘ False, True

34058020452.

Question Number : 74 Question Id : 3405805114 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1 : The governing principle in jams and jellies is high acidity and high sugar content. Both these points are used to preserve them longer.

Statement 2: Ginger is added sometimes to marmalade.

Options :

True, False

34058020453.

True, True

34058020454.

34058020455. ✖ False, False

34058020456. 8 False, True

Question Number : 75 Question Id : 3405805115 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1 : Jam cannot be made using pulp of more than one fruit.

Statement 2: Acid and Pectin content is more in over-ripe fruits than in underripe fruits.

Options :

True, False

34058020457. 8

True, True

34058020458.

False, False

34058020459.

False, True

34058020460. 8

Question Number : 76 Question Id : 3405805116 Question Type : MCQ Option Shuffling  
: Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None  
Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1 : Coconuts and certain citrus fruits can be easily handled and shipped.

Statement 2: Post harvest loss is non-existent.

Options :

True, False

34058020461.

True, True

34058020462.

False, False ✖ 34058020463.

34058020464. 8 False, True

Question Number : 77 Question Id : 3405805117 Question Type : MCQ Option Shuffling  
: Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response  
Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: Fine plucking is the earlier half of tea plucking and the quality of  
tea is good.

Statement 2: Coarse plucking is the second half of tea plucking and the quality  
of tea is not so good.

Options :

34058020465. 8 True, False

True, True

34058020466.

False, False

34058020467. 8

False, True

34058020468.

Question Number : 78 Question Id : 3405805118 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following is NOT a step in Black tea manufacture

Options :

34058020469. s: Drying/Firing

Rolling

34058020470.

34058020471. s; Withering

Lump formation

34058020472.

Question Number : 79 Question Id : 3405805119 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1 : Finer the grind, faster is the coffee prepared.

Statement 2: Roasting of coffee beans gives it their aroma and flavor

Options :

34058020473. True, False

True, Tme  
34058020474.

34058020475. ✖ False, False

34058020476. s: False, Tme

Question Number : 80 Question Id : 3405805120 Question Type : MCQ Option Shuffling  
: Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response  
Time

: N.A Think Time : N.A Minimum Instruction Time : O

Correct Marks : 1 Wrong Marks : O

DIY storage means at a temperature \_\_\_\_\_ about and \_\_\_\_\_ humidity below

Options :

20,50%

34058020477.

100, 50%

34058020478.

20, 50-100%

34058020479.

✖ 100, 50-100%

34058020480.

Question Number : 81 Question Id : 3405805121 Question Type : MCQ Option Shuffling  
: Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response  
Time

: N.A Think Time : N.A Minimum Instruction Time : O

Correct Marks : 1 Wrong Marks : 0

Statement 1: Starch is as its viscosity decreases with an Increase in shear stress.

Statement 2: Bingham plastics follow Newton's law of viscosity at low shears.

Options :

34058020481. ✖ Bingham, False

34058020482. 8 Dilatant, True

34058020483. ✔ Pseudo plastic, False

34058020484. Newtonian fluid, True

Question Number : 82 Question Id : 3405805122 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1:  $\tau = K\dot{\gamma}^n$   $n < 1$  consistency Index and K is the flow behaviour Index.

Statement 2:  $n = 1$  for Newtonian fluids,  $n > 1$  for dilatant fluids and  $n < 1$  for pseudo plastic fluids.

Options :

34058020485. 8 True, False

34058020486. s: True, True

False, False

34058020487.

34058020488. False, True

Question Number : 83 Question Id : 3405805123 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Correct Marks : 1 Wrong Marks : 0

Statement 1: Considering the equation,  $\tau = K\dot{\gamma}^n$  for pseudo plastic fluids,  $n < 1$  and they're called Shear thinning liquids and dilatant fluids are called Shear thickening liquids as  $n > 1$ .

Statement 2: Cooked starch solution is a Shear thinning liquid and daily cream is a Shear thickening liquid.

Options :

True, False

34058020489.

True, True

34058020490. 8

34058020491 , 8 False, False

False, True

34058020492.

Question Number : 84 Question Id : 3405805124 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: Brookfield viscometer is an example of Coaxial Cylinder

Viscometer.

Statement 2: Working principle of a Brookfield viscometer: Two coaxial cylinders. Liquid is filled in between them. The viscosity produces torque which is directly proportional to the shear stress.

Options :

34058020493.  True,  False

34058020494.  True,  True

34058020495.  False,  False

34058020496.  False,  True

Question Number : 85 Question Id : 3405805125 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Correct Marks : 1 Wrong Marks : 0

Statement 1: When the average radius gives an error, log mean radius is used.

Statement 2: Log mean radius is given by  $(r_o - r_i) / (\ln(r_o/r_i))$

Options :

34058020497.  True,  False

34058020498.  True,  True

34058020499.  False,  False



False, True

34058020500.

Question Number : 86 Question Id : 3405805126 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: Sorbic acid is an effective fungistatic agent.

Statement 2: Potassium sorbate solution + ethylene glycol helps in easy precipitation.

Options :

True, False

34058020501.

True, True

34058020502.

34058020503. False, False

34058020504. False, True

Question Number : 87 Question Id : 3405805127 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

In a specified system, water activity is defined as the ratio of\_\_\_\_\_

Options :

Fugacity of water vapor to fugacity of pure water at the specified system temperature and 1 atmospheric pressure

34058020505.

34058020506. 8 Fugacity of pure water at the specified system temperature and 1 atmospheric pressure to fugacity of water vapor

34058020507. 8 Fugacity of pure water at the specified system temperature and 1 atmospheric pressure

34058020508. ✖ Fugacity of water vapor

Question Number : 88 Question Id : 3405805128 Question Type : MCQ Option Shuffling

: Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None

Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The amount of lactose is highest in

Options :

Mare milk

34058020509.

Cow milk

34058020510.

Human milk

34058020511.

Buffalo milk

34058020512.

Question Number : 89 Question Id : 3405805129 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The major antioxidant in cow milk is

Options :

34058020513.  Tocopherol

Ascorbic acid

34058020514. 8

Niacin

34058020515.

34058020516.  Riboflavin

Correct Marks : 1 Wrong Marks : 0

Question Number : 90 Question Id : 3405805130 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

The major parameter for measuring lipid oxidation are

Options :

Smoke point

34058020517.

Boiling point

34058020518.

Peroxide value and TBARS value

34058020519.

Iodine value

34058020520.

Question Number : 91 Question Id : 3405805131 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Disulphide residues are present in

Options : a-casein

34058020521.

34058020522.   $\beta$ -casein

34058020523. K-casein

Correct Marks : 1 Wrong Marks : 0

34058020524.  $\beta$ -lactoglobulin

Question Number : 92 Question Id : 3405805132 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

After incipient fluidization, the pressure briefly

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Options :

Increases

34058020525. s:

Decreases

34058020526.

34058020527. 8 Stays constant

34058020528. 8 Valies exponentially

Question Number : 93 Question Id : 3405805133 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1 : Vibro-fluidized bed dryer can reduce the air flow rate consumptions as air is only used for drying and not for fluidizing.

Statement 2: are often called desolventizers RSF

---

Options :

34058020529. Tme, screw conveyer

Correct Marks : 1 Wrong Marks : 0

True, pneumatic conveyor  
34058020530.

False. screw conveyor

✘  
34058020531.

False. pneumatic  
34058020532. ✘ conveyor

Question Number : 94 Question Id : 3405805134 Question Type : MCQ Option Shuffling  
: Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following driers cannot take a feed in the form of pastes/slurries/sticky items

Options :

34058020533.  Mum drier

34058020534.  Screw conveyor drier

34058020535.  Pneumatic drier

34058020536.  Spray dryer

Question Number : 95 Question Id : 3405805135 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Which of the following is also called a ring drier

Options :

34058020537.  Pneumatic conveyor drier

Mum drier

34058020538.

Freeze dryer

34058020539.

Spray dryer

34058020540.

Question Number : 96 Question Id : 3405805136 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Coffee powders can be made from which of the following dlyers

Options :

34058020541. ☒ Pneumatic conveyor dryer

34058020542. 8 Drum dlyer

34058020543. 8Freeze dyer

34058020544. Spray dryer

Question Number : 97 Question Id : 3405805137 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Any food item should be subjected to micro frequencies such that, the dielectric constant is and loss factor is

\_\_\_\_\_

Options :

34058020545. 8 Maximum, mmimum

34058020546. Maximum, maximum

34058020547. Minimum, mimmum



34058020548. ✖ Minimum, maximum

Question Number : 98 Question Id : 3405805138 Question Type : MCQ Option Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1: In microwave heating, heat is not applied to the food item.

Statement 2: Radiation doesn't give even drying whereas microwave heating does.

Options :

True, False

34058020549. 8

True, True

34058020550.

False, False

✖

34058020551.

✖ False, True

34058020552.

Question Number : 99 Question Id : 3405805139 Question Type : MCQ Option Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Although microwave heating can be used for drying of food containing uneven water content, it is not done for certain food products like garlic. Why

Options :

✖ No pasteurization

34058020553.

Essential oils being stripped off

34058020554.

None of the mentioned

34058020555.

No pasteurization & Essential oils being stripped off

34058020556.

Question Number : 100 Question Id : 3405805140 Question Type : MCQ Option

Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator :

None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

This method is used In food processing for removal of bad odours from food

Options :

Flash distillation

34058020557.

Steam distillation

34058020558.

Batch distillation

34058020559. s:

Gas adsorption

34058020560.

Question Number : 101 Question Id : 3405805141 Question Type : MCQ Option

Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Statement 1 : Vapor phase is always more of volatile components.

Statement 2: Liquid phase is always more of high boiling point liquids.

Options :

Tnte. False

34058020561.

True, True

34058020562.

False. False

34058020563. s:

False. Tme

34058020564.

Question Number : 102 Question Id : 3405805142 Question Type : MCQ Option

Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

A phospholipid with excess of hydroxyl groups

Options :

34058020565. 8 Phosphatidyletllanolalnine

34058020566. 8 Phosphatidylcholine

34058020567. 8 Phosphatidylserine

34058020568.  Phosphatidylinositol

Question Number : 103 Question Id : 3405805143 Question Type : MCQ Option

Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : O

Correct Marks : 1 Wrong Marks : O

Triacylglycerols have a \_\_\_\_\_ kind of structure

Options :

34058020569.  Ball shaped

34058020570.  Tetrahedron

34058020571.  Tuning fork

34058020572.  Octagonal

Question Number : 104 Question Id : 3405805144 Question Type : MCQ Option

Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : O

Correct Marks : 1 Wrong Marks : O

In the hydrogenation of lipids, which mineral is used as a catalyst

Options :

34058020573.  Silica

34058020574.  Calcium

34058020575.  Potassium

Zinc

34058020576. 8

Question Number : 105 Question Id : 3405805145 Question Type : MCQ Option  
Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator :  
None Response Time  
: N.A Think Time : N.A Minimum Instruction Time : 0  
Correct Marks : 1 Wrong Marks : 0  
P-scission reactions are mechanisms found in

Options :

34058020577. 8 Polysaccharides

Lipid

34058020578.

Vitamins

34058020579.

Proteins

34058020580.

Question Number : 106 Question Id : 3405805146 Question Type : MCQ Option  
Shuffling : Yes  
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response  
Time  
: N.A Think Time : N.A Minimum Instruction Time : 0  
Correct Marks : 1 Wrong Marks : 0  
Natamycin is an antimicrobial compound that is allowed in

Options :

34058020581. Meat

✘ Poultry

34058020582.

Cheese

34058020583.

Beverages ✖ 34058020584.

Question Number : 107 Question Id : 3405805147 Question Type : MCQ Option

Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Toxin of which microorganism can stimulate the vagus nerve to stimulate Vomiting

Options :

Listeria monocytogenes

34058020585. 8

34058020586. s: Salmonella Typhimurium

34058020587. Bacillus cereus

34058020588. Staphylococcus aureus

Question Number : 108 Question Id : 3405805148 Question Type : MCQ Option

Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

BoNT is a neurotoxin secreted by

Options :

34058020589. 8 Listeria monocytogenes

Clostridium botulinum

34058020590.

Bacillus cereus

34058020591.

Staphylococcus aureus

34058020592.

Question Number : 109 Question Id : 3405805149 Question Type : MCQ Option

Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

One of the virulence factor in Listeria is

Options :

Intemalin-A

34058020593.

Heat stable proteins

34058020594. 8

Heat labile proteins

34058020595. 8

Enterotoxin

34058020596. 8

Question Number : 110 Question Id : 3405805150 Question Type : MCQ Option

Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Yersmiosis is caused by

Options :

Campylobacter jejuni

34058020597.

*Listeria monocytogenes*

34058020598. ✖

34058020599.

*Yersinia enterocolitica*

*Escherichia coli* 0157:H7

34058020600.

Question Number : 111 Question Id : 3405805151 Question Type : MCQ Option  
Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator :  
None Response Time  
: N.A Think Time : N.A Minimum Instruction Time : 0  
Correct Marks : 1 Wrong Marks : 0

From 11101phology standpoint, *Salmonella enterica* is

Options :

34058020601. Rod shaped

Coccus

34058020602.

Cluster like

34058020603. 8

Hyphae like

34058020604.

Question Number : 112 Question Id : 3405805152 Question Type : MCQ Option  
Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator :  
None Response Time  
: N.A Think Time : N.A Minimum Instruction Time : 0



Correct Marks : 1 Wrong Marks : 0

Haemorrhagic dysentery is caused by

Options :

34058020605. 8 *Listeria monocytogenes*

*Yersinia enterocolitica*

34058020606. 8

*Escherichia coli* 0157:H7

34058020607.

*Campylobacter*

*jejuni*

34058020608. 8

Question Number : 113 Question Id : 3405805153 Question Type : MCQ Option

Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator :

None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Toxoplasmosis is caused by

Options :

34058020609. 8 *Cyclospora cayentanensis*

*Giardia intestinalis*

34058020610. 8

*Toxoplasma gondii*

34058020611.

*Trypanosoma cruzi*

34058020612. 8

Question Number : 114 Question Id : 3405805154 Question Type : MCQ Option

Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The major starter culture microorganisms in yoghurt is

Options :

Streptococcus thermophilus + Lactobacillus bulgaricus

34058020613.

Lactobacillus plantarum + Lactobacillus acidophilus

34058020614.

Lactobacillus casei + Streptococcus thermophilus

34058020615. 8

Lactobacillus plantarum + Lactobacillus casei

34058020616. 8

Question Number : 115 Question Id : 3405805155 Question Type : MCQ Option

Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator :

None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The major starter culture in Gorgonzola cheese is

Options :

Lactobacillus plantarum

34058020617. s:

Lactobacillus acidophilus

34058020618.

Lactobacillus casei

34058020619.

34058020620. Penicillium roqueforti

Question Number : 116 Question Id : 3405805156 Question Type : MCQ Option

Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

The casein molecule that is cleaved during cheese manufacturing is

Options :

34058020621. a-casein

34058020622.  $\beta$ -casein

34058020623. K-casein

34058020624. 8 Y-casein

Question Number : 117 Question Id : 3405805157 Question Type : MCQ Option

Shuffling : Yes

Display Question Number : Yes Is Question Mandatory : No Calculator : None Response Time

: N.A Think Time : N.A Minimum Instruction Time : 0

Correct Marks : 1 Wrong Marks : 0

Isovaleric acid is the major flavor compound in

Options :

34058020625. Blue cheese

34058020626. Cheddar cheese

34058020627. Gouda cheese

## Camembelt cheese

34058020628.

Question Number : 118 Question Id : 3405805158 Question Type : MCQ Option  
Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator :  
None Response Time  
: N.A Think Time : N.A Minimum Instruction Time : 0  
Correct Marks : 1 Wrong Marks : 0  
Cheddar cheese is a \_\_\_\_\_ milk cheese

Options :

34058020629. Cow

34058020630. Buffalo

34058020631. Goat

Sheep

34058020632.

Question Number : 119 Question Id : 3405805159 Question Type : MCQ Option  
Shuffling : Yes  
Display Question Number : Yes Is Question Mandatory : No Calculator : None Response  
Time  
: N.A Think Time : N.A Minimum Instruction Time : 0  
Correct Marks : 1 Wrong Marks : 0  
The most allergenic protein in milk is

Options : s: Alpha-lactalbumin

34058020633.

Beta-lactoglobulin

34058020634.

Alpha-casein

34058020635.

Gamma-casein 34058020636.

s:

Question Number : 120 Question Id : 3405805160 Question Type : MCQ Option  
Shuffling : Yes Display Question Number : Yes Is Question Mandatory : No Calculator :  
None Response Time  
: N.A Think Time : N.A Minimum Instruction Time : 0  
Correct Marks : 1 Wrong Marks : 0

Butter is an example of

Options :

Oil-in-water emulsion

34058020637. 8

Water-in-oil-in-water emulsion

34058020638.

Water-in-oil emulsion

34058020639.

Oil-in-water-in-oil emulsion

34058020640. s: