

Osmania University Common Entrance Test

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 :	M Sc Food Science and Technology 09th Dec 2020 Shift 1
Subject Name :	M.Sc. Food Science and Technology
Creation Date :	2020-12-09 15:13:44
Duration :	90
Number of Questions :	100
Total Marks :	100
Display Marks:	No
Calculator :	None
Magnifying Glass Required? :	No
Ruler Required? :	No
Eraser Required? :	No
Scratch Pad Required? :	No
Rough Sketch/Notepad Required? :	No
Protractor Required? :	No
Show Watermark on Console? :	Yes
Highlighter :	No
Auto Save on Console? :	Yes

M.Sc. Food Science and Technology

Group Number :	1
Group Id :	70660935
Group Maximum Duration :	0
Group Minimum Duration :	90
Show Attended Group? :	No

Edit Attended Group? : No
Break time : 0
Group Marks : 100
Is this Group for Examiner? : No

PART A

Section Id : 70660940
Section Number : 1
Section type : Online
Mandatory or Optional : Mandatory
Number of Questions : 100
Number of Questions to be attempted : 100
Section Marks : 100
Mark As Answered Required? : Yes
Sub-Section Number : 1
Sub-Section Id : 70660961
Question Shuffling Allowed : Yes

**Question Number : 1 Question Id : 7066093419 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

An example of structural polysaccharide in plants

Options :

70660913601. ✘ Starch

70660913602. ✔ Cellulose

70660913603. ✘ Glycogen

70660913604. ✘ Hemicellulose

Question Number : 2 Question Id : 7066093420 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Trisaccharide found in legumes

Options :

70660913605. ✔ Raffinose

70660913606. ✘ Stachyose

70660913607. ✘ Maltose

70660913608. ✘ Cellobiose

Question Number : 3 Question Id : 7066093421 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Sources of vitamin B₁₂

Options :

70660913609. ✔ Meat, liver, milk, eggs & kidney

70660913610. ✘ Meat, milk and leafy vegetables

70660913611. ✖ Meat and fish

70660913612. ✖ Meat, eggs and nuts

**Question Number : 4 Question Id : 7066093422 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

A child shows symptoms of diarrhoea, dementia and dermatitis which of the following vitamin deficiency he is suffering from

Options :

70660913613. ✖ Riboflavin

70660913614. ✖ Thiamine

70660913615. ✔ Niacin

70660913616. ✖ Pyridoxine

**Question Number : 5 Question Id : 7066093423 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Non-protein part of enzyme is

Options :

70660913617. ✔ Coenzyme/Cofactor

70660913618. ✘ Mineral

70660913619. ✘ Vitamin

70660913620. ✘ Apoenzyme

Question Number : 6 Question Id : 7066093424 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Linoleic acid is called as

Options :

70660913621. ✘ Omega 3 fatty acid

70660913622. ✔ Omega 6 fatty acid

70660913623. ✘ Non essential fatty acid

70660913624. ✘ Saturated fatty acid

Question Number : 7 Question Id : 7066093425 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Sources of invisible fats are

Options :

70660913625. ✘ Ghee, butter, oil

70660913626. ✘ Ghee, milk, meat

70660913627. ✔ Milk, meat, cheese

70660913628. ✘ Butter, egg, oil

Question Number : 8 Question Id : 7066093426 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Aspartic acid is

Options :

70660913629. ✔ Monoamino dicarboxylic acid

70660913630. ✘ Diamino dicarboxylic acid

70660913631. ✘ Monoamino monocarboxylic acid

70660913632. ✘ Diamino monocarboxylic acid

Question Number : 9 Question Id : 7066093427 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Foods having 95% water are

Options :

70660913633. ✘ Banana

70660913634. ✔ Green leafy vegetables

70660913635. ✘ Orange

70660913636. ✘ Water melon

Question Number : 10 Question Id : 7066093428 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Water is lost from the body via

Options :

70660913637. ✔ Urine, sweat, expired air & milk

70660913638. ✘ Urine and sweat

70660913639. ✘ Sweat

70660913640. ✘ Expired air

Question Number : 11 Question Id : 7066093429 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Glucose has _____ number of isomers

Options :

70660913641. ✘ 8

70660913642. ✘ 12

70660913643. ✔ 16

70660913644. ✘ 2

Question Number : 12 Question Id : 7066093430 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

In PCl_3 molecule phosphorus atom is

Options :

70660913645. ✘ SP^3 hybridized

70660913646. ✔ Sp^3d hybridized

70660913647. ✘ Sp^3d^2 hybridized

70660913648. ✘ Sp^2 hybridized

Question Number : 13 Question Id : 7066093431 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

The carbon – carbon bond length is maximum in

Options :

70660913649. ✓ Ethane

70660913650. ✗ Ethene

70660913651. ✗ Ethyne

70660913652. ✗ Methane

Question Number : 14 Question Id : 7066093432 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

How many radio active radiations are there

Options :

70660913653. ✗ 4

70660913654. ✗ 2

70660913655. ✓ 3

5

70660913656. ✘

Question Number : 15 Question Id : 7066093433 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Mannose is C-2 epimer of

Options :

70660913657. ✘ Fructose

70660913658. ✘ Galactose

70660913659. ✘ Cellulose

70660913660. ✔ Glucose

Question Number : 16 Question Id : 7066093434 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

All α amino acids are optically active except

Options :

70660913661. ✔ Glycine

70660913662. ✘ Alanine

70660913663. ✘ Serine

70660913664. ✘ Phenylalanine

Question Number : 17 Question Id : 7066093435 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which form of Radio activity is most penetrating

Options :

70660913665. ✘ Alpha particles

70660913666. ✘ Beta particles

70660913667. ✘ Neutrons

70660913668. ✔ Gamma rays

Question Number : 18 Question Id : 7066093436 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Lab coats and gloves provide shielding from

Options :

70660913669. ✘ Alpha radiation

70660913670. ✓ Alpha & beta radiation

70660913671. ✗ Gamma radiation

70660913672. ✗ Alpha, beta & gamma radiation

**Question Number : 19 Question Id : 7066093437 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Digestion of food starts in

Options :

70660913673. ✓ Mouth

70660913674. ✗ Stomach

70660913675. ✗ Small intestine

70660913676. ✗ Large intestine

**Question Number : 20 Question Id : 7066093438 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Rennin changes the casein of milk to paracasein in the presence of

Options :

70660913677. ✘ Na⁻

70660913678. ✘ K⁻

70660913679. ✔ Ca²⁺

70660913680. ✘ Mn²⁺

Question Number : 21 Question Id : 7066093439 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Milling of wheat is carried by

Options :

70660913681. ✘ Burstone mill

70660913682. ✔ Roller mill

70660913683. ✘ Dehuller

70660913684. ✘ Disc sheller

Question Number : 22 Question Id : 7066093440 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Rice bran undergoes spoilage very quickly because of

Options :

70660913685. ✘ Active lipase

70660913686. ✘ Microbial spoilage

70660913687. ✘ Quick moisture uptake

70660913688. ✔ Oxidation of bran oil

Question Number : 23 Question Id : 7066093441 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The mineral found in high proportion in barley is

Options :

70660913689. ✘ Magnesium

70660913690. ✘ Calcium

70660913691. ✘ Phosphorus

70660913692. ✔ Iron

Question Number : 24 Question Id : 7066093442 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Durum wheat is suitable for the production of

Options :

70660913693. ✓ Pasta

70660913694. ✘ Biscuits and cakes

70660913695. ✘ Cakes

70660913696. ✘ Bread

Question Number : 25 Question Id : 7066093443 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Mayonnaise is an _____ emulsion

Options :

70660913697. ✓ Oil in water

70660913698. ✘ Water in oil

70660913699. ✘ Oil in air

70660913700. ✘ Mixed

Question Number : 26 Question Id : 7066093444 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

_____ enzyme is used for the production of sugars from starch

Options :

70660913701. ✘ Amylase

70660913702. ✘ Protease

70660913703. ✔ Diastase

70660913704. ✘ Hyase

Question Number : 27 Question Id : 7066093445 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

A clear sparkling juice is called as

Options :

70660913705. ✘ Squash

70660913706. ✔ Cordial

70660913707. ✘ Nector

70660913708. ✘ Sherbat

Question Number : 28 Question Id : 7066093446 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Vinegar is

Options :

- 70660913709. ✘ 2 percent acetic acid
- 70660913710. ✘ 3 percent acetic acid
- 70660913711. ✔ 4 percent acetic acid
- 70660913712. ✘ 6 percent acetic acid

Question Number : 29 Question Id : 7066093447 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

What is prepared with spice bag method

Options :

- 70660913713. ✘ Jam
- 70660913714. ✘ Jelly
- 70660913715. ✔ Ketchup/Sauce
- 70660913716. ✘ Marmalade

Question Number : 30 Question Id : 7066093448 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

As per FSSAI regulation what is the percentage of salt content in butter

Options :

70660913717. ✘ 2 percent

70660913718. ✔ 3 percent

70660913719. ✘ 2.5 percent

70660913720. ✘ 4 percent

Question Number : 31 Question Id : 7066093449 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

_____ refers to immersion of birds in hot water for loosening the feathers

Options :

70660913721. ✔ Scalding

70660913722. ✘ Boiling

70660913723. ✘ Soaking

Steaming

70660913724. ✘

Question Number : 32 Question Id : 7066093450 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

In Jhatka method of slaughter _____ is damaged

Options :

70660913725. ✔ Medula oblongata

70660913726. ✘ Back bone

70660913727. ✘ Stomach

70660913728. ✘ Leg

Question Number : 33 Question Id : 7066093451 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Nitrate and nitrite along with sodium chloride is called as

Options :

70660913729. ✔ Curing agent

70660913730. ✘ Emulsifier

70660913731. ✘ Anticaking agent

70660913732. ✘ Fumigating agent

Question Number : 34 Question Id : 7066093452 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

GMP, GHP and HACCP are adopted by _____

Options :

70660913733. ✘ Food Quality System

70660913734. ✘ Food Manufacturing System

70660913735. ✘ Food Safety System

70660913736. ✔ Food Safety Management System

Question Number : 35 Question Id : 7066093453 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

By the process of compressing powder in a die the following are prepared

Options :

70660913737. ✘ Lozenges

70660913738. ✔ Tablets

70660913739. ✘ Hard boiled candy

70660913740. ✘ Caramel

Question Number : 36 Question Id : 7066093454 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

A flavour produced by the use of butter and brown sugar

Options :

70660913741. ✘ Butterscotch

70660913742. ✔ Caramel

70660913743. ✘ Tute fruity

70660913744. ✘ Chocolate

Question Number : 37 Question Id : 7066093455 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

_____ is one of the major antinutritional factors present in rapeseed and mustard

Options :

70660913745. ✘ Oxalic acid

70660913746. ✘ Elagic acid

70660913747. ✔ Erucic acid

70660913748. ✘ Behenic acid

**Question Number : 38 Question Id : 7066093456 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Phytate in legume seeds mainly decreases the availability of _____

Options :

70660913749. ✘ Proteins

70660913750. ✘ Oils

70660913751. ✘ Starch

70660913752. ✔ Minerals

**Question Number : 39 Question Id : 7066093457 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

In Keshar adulterant used is

Options :

70660913753. ✘ Starch powder

70660913754. ✔ Safflower petals

70660913755. ✘ Argemone seeds

70660913756. ✘ Fibrous cotton

Question Number : 40 Question Id : 7066093458 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

Black pepper is some times adulterated with

Options :

70660913757. ✘ Fibres of cotton

70660913758. ✘ Stones

70660913759. ✘ Water

70660913760. ✔ Papaya seeds

Question Number : 41 Question Id : 7066093459 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

A conidium is a/an _____ spore and a zygosporangium is a/an _____ spore

Options :

70660913761. ✘ Sexual, asexual

70660913762. ✘ Free, endo

70660913763. ✘ Ascomycete, basidiomycete

70660913764. ✔ Asexual, sexual

Question Number : 42 Question Id : 7066093460 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

An obligate halophile requires high

Options :

70660913765. ✘ pH

70660913766. ✘ Temperature

70660913767. ✔ Salt

70660913768. ✘ Pressure

Question Number : 43 Question Id : 7066093461 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Ropiness in bread is caused by

Options :

70660913769. ✓ Bacillus licheniformis

70660913770. ✗ Serratia marcescens

70660913771. ✗ Geotrichum auranticum

70660913772. ✗ Aspergillus niger

**Question Number : 44 Question Id : 7066093462 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Red bread or bloody bread is caused due to bacteria

Options :

70660913773. ✗ Monilla sitophilla

70660913774. ✓ Serratia marcescens

70660913775. ✗ Geotrichum auranticum

70660913776. ✗ Aspergillus parasiticus

**Question Number : 45 Question Id : 7066093463 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Black rot in fruits is due to

Options :

70660913777. ✘ Penicillium sp

70660913778. ✘ Aspergillus parasiticus

70660913779. ✔ Alternaria

70660913780. ✘ Clestrodium sp

Question Number : 46 Question Id : 7066093464 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Green patches on meat surface are caused by

Options :

70660913781. ✘ Rhizopus

70660913782. ✘ Mucor

70660913783. ✔ Penicillium sp

70660913784. ✘ Monilia sitophilla

Question Number : 47 Question Id : 7066093465 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Pink rot in cheese is caused by

Options :

70660913785. ✓ Pseudomonas

70660913786. ✗ Serratia

70660913787. ✗ Proteus

70660913788. ✗ Alternaria

Question Number : 48 Question Id : 7066093466 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Surface ropiness in milk is caused by

Options :

70660913789. ✗ Pseudomonas

70660913790. ✓ Alcaligenes viscolactis

70660913791. ✗ Aspergillus

70660913792. ✗ Proteus

Question Number : 49 Question Id : 7066093467 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

Blue milk is caused by

Options :

70660913793. ✓ Pseudomonas syncyanea

70660913794. ✗ Atternaria

70660913795. ✗ Serratia

70660913796. ✗ Pseudomonas synxantha

Question Number : 50 Question Id : 7066093468 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

Sulfide or sulphur stinker is heated canned foods is caused by

Options :

70660913797. ✗ Bacillus sp.

70660913798. ✓ Clostridium nigrificans

70660913799. ✗ Micrococus sp

70660913800. ✗ Proteus

Question Number : 51 Question Id : 7066093469 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Food serves as culture medium for growth of pathogenic organisms

Options :

70660913801. ✘ Mycobacterium tuberculi

70660913802. ✔ Bacillus cereus

70660913803. ✘ Mycobacterium leprae

70660913804. ✘ Mycobacterium diphtheriae

Question Number : 52 Question Id : 7066093470 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Clostridium botulinum produces a

Options :

70660913805. ✘ Hepatotoxin

70660913806. ✘ Cardiolepin

70660913807. ✔ Neurotoxin

70660913808. ✖ Islanditoxin

Question Number : 53 Question Id : 7066093471 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

What is ale

Options :

70660913809. ✖ Fermented corn

70660913810. ✖ Fermented cabbage

70660913811. ✔ A type of beer

70660913812. ✖ Fermented olive

Question Number : 54 Question Id : 7066093472 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Rum is

Options :

70660913813. ✔ Distilled liquor

70660913814. ✖ Undistilled liquor

70660913815. ✘ Fortified wine

70660913816. ✘ By product of brewing industry

Question Number : 55 Question Id : 7066093473 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Sauerkraut is

Options :

70660913817. ✘ Fermented raddish

70660913818. ✔ Fermented cabbage

70660913819. ✘ Fermented spinach

70660913820. ✘ Fermented carrot

Question Number : 56 Question Id : 7066093474 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which of the following is not a fermented product

Options :

70660913821. ✘ Idli

70660913822. ✘ Dosa

70660913823. ✔ Paneer

70660913824. ✘ Dill pickle

**Question Number : 57 Question Id : 7066093475 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Red wine is manufactured by

Options :

70660913825. ✘ Fermentation of banana juice

70660913826. ✔ Fermentation of grapes with skin

70660913827. ✘ Fermentation of carrot

70660913828. ✘ Fermentation of beet root

**Question Number : 58 Question Id : 7066093476 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Distilled wines are

Options :

70660913829. ✘ Whisky

70660913830. ✓ Brandy

70660913831. ✘ Beer

70660913832. ✘ Rum

**Question Number : 59 Question Id : 7066093477 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Cider is fermented

Options :

70660913833. ✓ Apple

70660913834. ✘ Banana

70660913835. ✘ Orange

70660913836. ✘ Apricot

**Question Number : 60 Question Id : 7066093478 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Action of food acids on the can results in a

Options :

70660913837. ✘ Hard swell

70660913838. ✓ Hydrogen swell

70660913839. ✗ Soft swell

70660913840. ✗ Nitrogen swell

**Question Number : 61 Question Id : 7066093479 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

_____ is called as cold sterilization of food

Options :

70660913841. ✗ Freezing

70660913842. ✗ Waxing

70660913843. ✓ Irradiation

70660913844. ✗ Chilling

**Question Number : 62 Question Id : 7066093480 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Mediums used for dry heat methods

Options :

70660913845. ✓ Air or fat

70660913846. ✖ Water or fat

70660913847. ✖ Water or air

70660913848. ✖ Water of steam

**Question Number : 63 Question Id : 7066093481 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

High pressure processing of food is _____ technique

Options :

70660913849. ✖ Thermal

70660913850. ✔ Non-thermal

70660913851. ✖ Thermal & non-thermal

70660913852. ✖ Radioactive

**Question Number : 64 Question Id : 7066093482 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Blanching aims at

Options :

70660913853. ✖ Inactivation of microorganisms

70660913854. ✘ Killing of selected microorganisms

70660913855. ✔ Inactivation of enzymes

70660913856. ✘ Inactivation of fungi

**Question Number : 65 Question Id : 7066093483 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

The process of exposing the food to either electromagnetic or ionizing radiations to destroy the micro organisms is known as

Options :

70660913857. ✔ Irradiation

70660913858. ✘ Dehydration

70660913859. ✘ Sterilization

70660913860. ✘ Pasteurization

**Question Number : 66 Question Id : 7066093484 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Which of the following preservation methods maintains the texture and original characteristics of fruits and vegetables to the closest possible level.

Options :

70660913861. ✘ Drying

70660913862. ✔ Chilling

70660913863. ✘ Fermentation

70660913864. ✘ Pasteurization

Question Number : 67 Question Id : 7066093485 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Which of the following is a heat processing method of food preservation

Options :

70660913865. ✘ Evaporation

70660913866. ✘ Flash pasteurization

70660913867. ✔ Carbonation

70660913868. ✘ Pasteurization

Question Number : 68 Question Id : 7066093486 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The product obtained after boiling of pulp with sufficient sugar to thick enough consistency and firm enough to hold tissues in position is known as

Options :

70660913869. ✓ Jam

70660913870. ✗ Jelly

70660913871. ✗ Preserve

70660913872. ✗ Marmalade

Question Number : 69 Question Id : 7066093487 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

The same process of jam making is used for jellies except that _____ is used in place of fruit pulps.

Options :

70660913873. ✗ Pectin

70660913874. ✓ Fruit juice

70660913875. ✗ Fruit kinds

70660913876. ✗ Chemicals

Question Number : 70 Question Id : 7066093488 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

A mature fruit / vegetable or its pieces impregnated with heavy sugar syrup till it becomes tender and transparent is known as

Options :

70660913877. ✘ Jam

70660913878. ✘ Jelly

70660913879. ✔ Preserve

70660913880. ✘ Marmalade

Question Number : 71 Question Id : 7066093489 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

The most commonly used refrigerant in house hold refrigerators is

Options :

70660913881. ✘ Liquid nitrogen

70660913882. ✘ CO₂

70660913883. ✔ Freon

70660913884. ✘ Oxygen

**Question Number : 72 Question Id : 7066093490 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Extrusion cooling of food is

Options :

70660913885. ✓ High temperature short time process

70660913886. ✗ High temperature long time process

70660913887. ✗ Ultra high temperature process

70660913888. ✗ Mixing process

**Question Number : 73 Question Id : 7066093491 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

The process of heating the product to a predetermined temperature

Options :

70660913889. ✓ Pasteurization

70660913890. ✗ Sterilization

70660913891. ✗ Canning

70660913892. ✗ Steaming

**Question Number : 74 Question Id : 7066093492 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Who was the first person to describe a method of canning of foods in 1807.

Options :

70660913893. ✘ William Underwood

70660913894. ✔ Nicolas App

70660913895. ✘ Saddington

70660913896. ✘ Alexander

**Question Number : 75 Question Id : 7066093493 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

At what concentration salt acts as preservative

Options :

70660913897. ✔ 15 – 20 %

70660913898. ✘ 5 – 10 %

70660913899. ✘ 2 - 10 %

70660913900. ✘ 1 – 5 %

Question Number : 76 Question Id : 7066093494 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Suspending of shreds of citrus fruits peels in jelly or jam

Options :

70660913901. ✘ Jelly

70660913902. ✘ Jam

70660913903. ✔ Marmalade

70660913904. ✘ Squash

Question Number : 77 Question Id : 7066093495 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Preservation of food in common salt or in edible oil is called as

Options :

70660913905. ✘ Salting

70660913906. ✔ Curing

70660913907. ✘ Pickling

70660913908. ✘ Marinating

Question Number : 78 Question Id : 7066093496 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

What is the batch or holding pasteurization temperature (LTLT) for milk

Options :

70660913909. ✘ 71.7°C / 15 sec

70660913910. ✘ 73°C / 10 sec

70660913911. ✔ 63°C / 30 min

70660913912. ✘ 68°C / 20 min

Question Number : 79 Question Id : 7066093497 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

_____ is the time required to kill known number of microorganisms at a given temperature

Options :

70660913913. ✘ TDP

70660913914. ✘ DRT

70660913915. ✘ HTST

70660913916. ✓ TDT

Question Number : 80 Question Id : 7066093498 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

In ice cream sugar acts as a

Options :

70660913917. ✘ Improves texture

70660913918. ✘ Enhances flavour

70660913919. ✘ Gives body

70660913920. ✓ Flavour enhancer & texture improver

Question Number : 81 Question Id : 7066093499 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

The efficiency of conversion of diet calories to milk calories during lactation is

Options :

70660913921. ✘ 50 %

70660913922. ✘ 85 %

70660913923. ✓ 60 %

70660913924. ✖ 70 %

Question Number : 82 Question Id : 7066093500 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Phenylketonuria caused due to the deficiency of

Options :

70660913925. ✖ Phenylalanine

70660913926. ✖ Phenyl oxides

70660913927. ✖ Phenylalaninehpase

70660913928. ✔ Phenylalanine hydroxylase

Question Number : 83 Question Id : 7066093501 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Glycogen storage disease is caused due to the deficiency of _____ enzyme in liver

Options :

70660913929. ✖ Glucose phosphatase

70660913930. ✔ Glucose 6 phosphatase

70660913931. ✘ Glycogen phosphatase

70660913932. ✘ Glycogen 6 phosphatase

Question Number : 84 Question Id : 7066093502 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Foods to be avoided by hypertensive subjects

Options :

70660913933. ✔ Papads, cheese, pickles

70660913934. ✘ Green leafy vegetables, papads

70660913935. ✘ Guava, cheese, green leafy vegetables

70660913936. ✘ Roots & tubers, cheese

Question Number : 85 Question Id : 7066093503 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Treatment regime for Diabetes subject involves

Options :

70660913937. ✔ Diet + exercise + drugs

70660913938. ✘ Exercise only

70660913939. ✘ Diet + exercise

70660913940. ✘ Drugs

Question Number : 86 Question Id : 7066093504 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

BMR of males is _____ than females

Options :

70660913941. ✔ Higher

70660913942. ✘ Lower

70660913943. ✘ Similar

70660913944. ✘ Slightly lower

Question Number : 87 Question Id : 7066093505 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

Sedentary workers require _____ calories than heavy / hardworking people

Options :

70660913945. ✘ Higher

70660913946. ✔ Lower

70660913947. ✘ Equal

70660913948. ✘ Similar

**Question Number : 88 Question Id : 7066093506 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

Which of the following work together to maintain chemical, fluid and electrical balance between tissues, cell and blood

Options :

70660913949. ✘ Calcium & Phosphorus

70660913950. ✔ Sodium & Potassium

70660913951. ✘ Iron & vitamin C

70660913952. ✘ Calcium & vitamin D

**Question Number : 89 Question Id : 7066093507 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0**

High fibre diets are recommended to

Options :

70660913953. ✓ Patients suffering from constipation

70660913954. ✗ Children

70660913955. ✗ Adults

70660913956. ✗ Infants

Question Number : 90 Question Id : 7066093508 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

Gout is a painful joint disease characterized by deposition of particular crystals in joints

Options :

70660913957. ✓ Sodium urate

70660913958. ✗ Potassium urate

70660913959. ✗ Zinc urate

70660913960. ✗ Magnesium urate

Question Number : 91 Question Id : 7066093509 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

A condition which occurs due to a metabolic disorder

Options :

70660913961. ✘ Constipation

70660913962. ✔ Diabetes

70660913963. ✘ Meningitis

70660913964. ✘ Nephritis

Question Number : 92 Question Id : 7066093510 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Iodine deficiency does not cause

Options :

70660913965. ✘ Increased infant mortality

70660913966. ✘ Deaf mutism

70660913967. ✘ Mental retardation

70660913968. ✔ Dermatitis

Question Number : 93 Question Id : 7066093511 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

Shifting the baby from mother's milk to solid food means

Options :

70660913969. ✘ Supplementation

70660913970. ✔ Weaning

70660913971. ✘ Fortification

70660913972. ✘ Enrichment

Question Number : 94 Question Id : 7066093512 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

Adolescence is

Options :

70660913973. ✔ Period of transition from childhood to adulthood

70660913974. ✘ Period of slow growth

70660913975. ✘ Period no psychological stress

70660913976. ✘ Height decreases

Question Number : 95 Question Id : 7066093513 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No

Correct Marks : 1 Wrong Marks : 0

Increased nutritional requirements during pregnancy are for

Options :

70660913977. ✘ Physical activity of mother

70660913978. ✘ Growth of foetus only

70660913979. ✘ Growth of placenta only

70660913980. ✔ Growth of placenta, foetus & maternal tissues

Question Number : 96 Question Id : 7066093514 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

Aging is a

Options :

70660913981. ✘ Disease

70660913982. ✔ Biological phenomenon

70660913983. ✘ Metabolic disorder

70660913984. ✘ Mental disorder

Question Number : 97 Question Id : 7066093515 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

The mineral which has similar function as vitamin B₁₂

Options :

70660913985. ✘ Iron

70660913986. ✔ Cobalt

70660913987. ✘ Nickel

70660913988. ✘ Chromium

Question Number : 98 Question Id : 7066093516 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Correct Marks : 1 Wrong Marks : 0

PCM stands for

Options :

70660913989. ✘ Protein energy malnutrition

70660913990. ✘ Protein color malnutrition

70660913991. ✔ Protein calorie malnutrition

70660913992. ✖ Protein carbohydrate malnutrition

Question Number : 99 Question Id : 7066093517 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

ORT stands for

Options :

70660913993. ✖ Oral Rehydration test

70660913994. ✔ Oral Rehydration therapy

70660913995. ✖ Oral Rehydration

70660913996. ✖ Oral Referral therapy

Question Number : 100 Question Id : 7066093518 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No
Correct Marks : 1 Wrong Marks : 0

One of the following is also known as bad cholesterol

Options :

70660913997. ✖ VLDL

70660913998. ✖ HDL

70660913999. ✔ LDL

70660914000. ✖ Triglycerides