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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 :	Paper II Food Technology
Subject Name :	Paper II Food Technology
Creation Date :	2022-10-19 15:46:49
Duration :	150
Total Marks :	150
Display Marks:	Yes
Share Answer Key With Delivery Engine :	No
Actual Answer Key :	Yes
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
Change Font Color :	No
Change Background Color :	No
Change Theme :	No
Help Button :	No
Show Reports :	No
Show Progress Bar :	No

Paper II Food Technology

Group Number :	1
Group Id :	82778810
Is this Group for Examiner? :	No
Examiner permission :	Cant View
Show Progress Bar? :	No

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Paper II Food Technology

Section Id :	82778811
Section Number :	1
Section type :	Online
Enable Mark as Answered Mark for Review and Clear Response :	Yes
Maximum Instruction Time :	0
Sub-Section Number :	1
Sub-Section Id :	82778813
Question Shuffling Allowed :	Yes
Is Section Default? :	null

Question Number : 1 Question Id : 8277881303 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The linkages in the amylose fraction of starch are:

Options :

1. ✔ Alpha - 1, 4, glycosidic linkages
2. ✖ Beta - 1, 4, glycosidic linkages
3. ✖ Beta - 1, 6, glycosidic linkages
4. ✖ Alpha - 1, 6, glycosidic linkages

Question Number : 2 Question Id : 8277881304 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following statements regarding Pectic substances is INCORRECT?

Options :

1. ✖ Pectin occurs chiefly in the cell wall of plants, and also in cell sap
2. ✔ Protopectin is soluble in water and is found only in the cell sap
3. ✖ In the presence of 65% to 70% sugar and a pH of 3.2 to 3.5 pectin can form a gel
4. ✖ Pectin is the methyl ester of pectic acid

Question Number : 3 Question Id : 8277881305 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following statements regarding Dietary Fibre is INCORRECT?

Options :

1. ✖ Insoluble fibre stimulates peristalsis and prevents constipation
2. ✖ Soluble fibre helps decrease blood cholesterol and promotes growth of intestinal microbiota
3. ✖ Whole grains, fruits and vegetables and algae are rich sources of fibre

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4. ✔ It is a complex carbohydrate providing 4 kcal/g

Question Number : 4 Question Id : 8277881306 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Casein is an example of which type of protein?

Options :

1. ✖ Lipoprotein
2. ✔ Phosphoprotein
3. ✖ Glycoprotein
4. ✖ Metalloprotein

Question Number : 5 Question Id : 8277881307 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Fatty acids with cis-cis methylene interrupted double bonds are called:

Options :

1. ✖ Monounsaturated fats
2. ✔ Polyunsaturated fats
3. ✖ Omega-3 fats
4. ✖ Trans fats

Question Number : 6 Question Id : 8277881308 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Natural antioxidants found in oils include all of the following except:

Options :

1. ✖ Oryzanol
2. ✖ Tocopherol
3. ✖ Tocotrienol
4. ✔ Tert-butyl hydroquinone

Question Number : 7 Question Id : 8277881309 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following statements regarding Chlorophyll is INCORRECT?

Options :

1. ✖ Chlorophyll is a fat soluble pigment present in plants as Chlorophyll a and Chlorophyll b
2. ✔ Chlorophyll b differs from Chlorophyll a as Chlorophyll b has a methyl group at ‘R’ position

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3. ✖ Pheophytin forms when magnesium is replaced by hydrogen in chlorophyll
4. ✖ Chlorophyllin forms in an alkaline medium

Question Number : 8 Question Id : 8277881310 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The pigment anthoxanthin changes colour and becomes bright yellow in:

Options :

1. ✔ An alkaline medium
2. ✖ An acidic medium
3. ✖ On oxidation
4. ✖ When cooked in a stainless steel container

Question Number : 9 Question Id : 8277881311 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following is used as a flavour enhancer in foods like chocolate, baked products and instant coffee?

Options :

1. ✖ Glutamic acid
2. ✔ Maltol
3. ✖ Nucleotides
4. ✖ Salt substitutes

Question Number : 10 Question Id : 8277881312 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The volatile flavour and aroma of almonds is due to the compound:

Options :

1. ✖ Hexanal
2. ✔ Benzaldehyde
3. ✖ Isopentyl acetate
4. ✖ 2-methyl butyrate

Question Number : 11 Question Id : 8277881313 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The major constituent of citrus essential oils is:

Options :

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1. ✔ Limonene
2. ✖ Hesperidin
3. ✖ Naringenin
4. ✖ Geranial

Question Number : 12 Question Id : 8277881314 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following statements is INCORRECT with respect to Enzymatic Browning?

Options :

1. ✔ It takes place in all fresh fruits and vegetables
2. ✖ Browning is seen when cellular organization is disrupted by cutting, bruising or injuring the tissue
3. ✖ It can be prevented by inactivating the enzymes and avoiding contact with oxygen
4. ✖ It can be prevented by lowering the pH and making it acidic

Question Number : 13 Question Id : 8277881315 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The browning reaction between certain free groups of amino acids such as NH_2 and reducing sugars is called:

Options :

1. ✖ Caramelization
2. ✔ Maillard Reaction
3. ✖ Enzymatic browning
4. ✖ Ascorbic acid browning

Question Number : 14 Question Id : 8277881316 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The principal flavouring agent naturally present in the spice cloves is:

Options :

1. ✖ Piperidine
2. ✖ Thymol
3. ✔ Eugenol
4. ✖ Menthol

Question Number : 15 Question Id : 8277881317 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

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In which one of the following microorganisms is the nuclear material not surrounded by a nuclear membrane?

Options :

1. ✖ Fungi
2. ✖ Algae
3. ✖ Protozoa
4. ✔ Bacteria

Question Number : 16 Question Id : 8277881318 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following microorganisms has very little direct impact on production, processing and consumption of food?

Options :

1. ✔ Algae
2. ✖ Bacteria
3. ✖ Molds
4. ✖ Yeast

Question Number : 17 Question Id : 8277881319 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Generally the temperature required to destroy bacterial spores as compared to the temperature to destroy vegetative bacterial cells is approximately:

Options :

1. ✔ 30 °C to 45 °C higher
2. ✖ 10 °C to 25 °C higher
3. ✖ Same as that for vegetative cells
4. ✖ 10 °C lower than that for vegetative cells

Question Number : 18 Question Id : 8277881320 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which statement is INCORRECT with respect to yeast?

Options :

1. ✖ They are both useful and harmful
2. ✖ They are grown for enzymes and for food
3. ✔ Sexual reproduction by formation of ascospores is seen in False Yeasts
4. ✖ Yeasts reproduce by budding or fission

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Question Number : 19 Question Id : 8277881321 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following bacteria causes 'Bacillary Dysentery'?

Options :

1. ✔ Shigella
2. ✖ Bacillus
3. ✖ Campylobacter
4. ✖ Listeria

Question Number : 20 Question Id : 8277881322 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following is referred to as an indicator of faecal pollution?

Options :

1. ✖ Erwinia
2. ✖ Faecal coliforms
3. ✖ Enterococci
4. ✔ Escherichia coli

Question Number : 21 Question Id : 8277881323 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following microorganisms are destroyed during pasteurization of milk?

Options :

1. ✔ Yeasts, molds and most vegetative cells of bacteria
2. ✖ Streptococcus thermophiles and Bacillus cereus
3. ✖ Lactobacillus bulgaricus and Lactobacillus lactis
4. ✖ Species of Microbacterium and Micrococcus

Question Number : 22 Question Id : 8277881324 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Surface slime, whiskers, stickiness and changes in colour of pigments are some of the signs of spoilage typically seen in:

Options :

1. ✔ Meat
2. ✖ Vegetables
3. ✖ Milk
4. ✖ Frozen desserts

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Question Number : 23 Question Id : 8277881325 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Species of Serratia can grow in milk and change the colour to:

Options :

1. ✖ Green
2. ✔ Red
3. ✖ Brown
4. ✖ Blue

Question Number : 24 Question Id : 8277881326 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Pseudomonas putrifaciens can grow in butter and spoil it by developing a 'sweaty feet odour' and this defect is called:

Options :

1. ✔ Rabbito
2. ✖ Barny odour
3. ✖ Tallowiness
4. ✖ Fishiness

Question Number : 25 Question Id : 8277881327 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following is a mycotoxin?

Options :

1. ✖ Furocoumarins
2. ✖ Glucosinolates
3. ✔ Fumonisins
4. ✖ Chaconine

Question Number : 26 Question Id : 8277881328 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

What is the most common hazard found in food?

Options :

1. ✖ Allergenic
2. ✔ Biological

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3. ✖ Chemical
4. ✖ Physical

Question Number : 27 Question Id : 8277881329 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Preservatives permitted in certain dairy products include all of the following EXCEPT:

Options :

1. ✖ Sorbic acid in cottage cheese
2. ✖ Propionic acid in yoghurt
3. ✔ Hydrogen peroxide in milk
4. ✖ Sugar in sweetened condensed milk

Question Number : 28 Question Id : 8277881330 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following antinutrients binds to iron, zinc and calcium and adversely affects their bioavailability?

Options :

1. ✔ Myoinositol hexaphosphate
2. ✖ Protease inhibitors
3. ✖ Tetrahydrolipstatin
4. ✖ Glycosinolates

Question Number : 29 Question Id : 8277881331 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Azaspiracid poison is a toxin found in:

Options :

1. ✖ Pesticide residues
2. ✖ Cereal grains
3. ✔ Shellfish
4. ✖ Mushrooms

Question Number : 30 Question Id : 8277881332 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

FSSAI has set regulations which specify permissible limits for which one of the following biogenic amines found in fish and fish products?

Options :

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1. ✖ Putrescine
2. ✔ Histamine
3. ✖ Spermidine
4. ✖ Cadaverine

Question Number : 31 Question Id : 8277881333 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The local name for Garcinia indica, a dried sour fruit rich in anthocyanin is:

Options :

1. ✔ Kokum
2. ✖ Cranberry
3. ✖ Karonda
4. ✖ Indian Black berry

Question Number : 32 Question Id : 8277881334 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Dried milk powder and sweetened condensed milk darken on prolonged storage because of:

Options :

1. ✔ Maillard browning
2. ✖ Dextrinization
3. ✖ Caramelization
4. ✖ Lipid browning

Question Number : 33 Question Id : 8277881335 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Carotenoid pigments are lost to a considerable extent by:

Options :

1. ✖ Normal cooking of food
2. ✔ Exposure to air or oxidation
3. ✖ Cooking food in a mildly acidic medium
4. ✖ Leaching into cooking liquor

Question Number : 34 Question Id : 8277881336 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following does not contribute to the astringent taste in fruits and vegetables?

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Options :

1. ✖ Tannins
2. ✖ Catechins
3. ✔ Zeazanthin
4. ✖ Leucoanthocyanins

Question Number : 35 Question Id : 8277881337 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Where on the tongue is sour taste detected?

Options :

1. ✔ Sides
2. ✖ Back
3. ✖ Tip
4. ✖ Centre

Question Number : 36 Question Id : 8277881338 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one statement is INCORRECT with respect to Personnel facilities and toilets?

Options :

1. ✔ Food should be consumed in the rest room by employees
2. ✖ Separate locker rooms should be provided for men and women for changing
3. ✖ Hygienic requirements for workers should be displayed at a prominent place to help them implement hygienic practices
4. ✖ Ideally there should be one hand wash basin for every 15 to 20 employees

Question Number : 37 Question Id : 8277881339 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following oils has a low smoke point?

Options :

1. ✖ Canola oil
2. ✖ Extra virgin olive oil
3. ✔ Flaxseed oil
4. ✖ Peanut oil

Question Number : 38 Question Id : 8277881340 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

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Correct Marks : 1 Wrong Marks : 0.33

As per regulations, which of the following statements is INCORRECT with respect to procurement of raw materials?

Options :

1. ✖ Purchases should be made only from reliable and known dealers and records maintained for the same
2. ✖ Every supplier should submit a warranty in Form E
3. ✖ All raw materials received should be checked thoroughly
4. ✔ Receiving temperature for potentially high risk food should be at or below 10 °C

Question Number : 39 Question Id : 8277881341 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The temperature range in which most microorganisms grow best in our food (Danger Zone) is:

Options :

1. ✖ 1 °C to 51 °C
2. ✖ 0 °C to 70 °C
3. ✖ 4 °C to 65 °C
4. ✔ 5 °C to 63 °C

Question Number : 40 Question Id : 8277881342 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Blast freezing is preferred to slow freezing because:

Options :

1. ✖ Food freezes gradually in a blast of cold air
2. ✖ Large ice crystals are formed in food
3. ✖ Blast frozen food can be stored indefinitely in the refrigerator
4. ✔ Very small ice-crystals form in frozen food

Question Number : 41 Question Id : 8277881343 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

While sanitizing equipment and utensils manually in the three sink method, the recommended contact time with chlorinated water (strength 100 to 200 ppm) is up to:

Options :

1. ✖ 20 minutes
2. ✖ 10 minutes
3. ✖ 5 minutes
4. ✔ 2 minutes

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Question Number : 42 Question Id : 8277881344 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The branch of microbiology which deals with the study of diatoms and dinoflagellates is:

Options :

1. ✖ Mycology
2. ✔ Algology
3. ✖ Nematology
4. ✖ Immunology

Question Number : 43 Question Id : 8277881345 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The toxin produced by Clostridium botulinum is:

Options :

1. ✖ Phycotoxin
2. ✔ Neurotoxin
3. ✖ Enterotoxin
4. ✖ Hepatotoxin

Question Number : 44 Question Id : 8277881346 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The main acid formed in fermented vegetable pickles which helps preserve the pickle is:

Options :

1. ✖ Tartaric acid
2. ✖ Citric acid
3. ✖ Fumaric acid
4. ✔ Lactic acid

Question Number : 45 Question Id : 8277881347 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

A traditional pickled vegetable of Korea prepared from cabbage, radish and other seasonings is:

Options :

1. ✔ Kimchi
2. ✖ Gundruk
3. ✖ Sunki
4. ✖ Mesu

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Question Number : 46 Question Id : 8277881348 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

On the basis of ease of spoilage, potatoes, onion and garlic are classified as:

Options :

1. ✖ Non-perishable
2. ✔ Semi-perishable
3. ✖ Perishable
4. ✖ Stable

Question Number : 47 Question Id : 8277881349 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following preservation treatments will slow down the growth of microorganisms?

Options :

1. ✖ Pasteurization
2. ✖ Radurization
3. ✔ Vacuum packaging
4. ✖ Radicidation

Question Number : 48 Question Id : 8277881350 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following is an inorganic preservative?

Options :

1. ✖ Parabens
2. ✖ Benzoate
3. ✔ Nitrite
4. ✖ Sorbate

Question Number : 49 Question Id : 8277881351 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The process of homogenization of milk is an example of which of the following Unit Operations?

Options :

1. ✖ Separating
2. ✔ Disintegrating
3. ✖ Mixing

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4. ✖ Forming

Question Number : 50 Question Id : 8277881352 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Barley which has been polished to remove some or all of the outer bran layer along with the hull is known as:

Options :

1. ✖ Barley Groats
2. ✖ Hulled Barley
3. ✔ Pearl Barley
4. ✖ Scotch Barley

Question Number : 51 Question Id : 8277881353 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following statements is INCORRECT with respect to malting of barley grains for manufacture of beer?

Options :

1. ✖ Malt is barley grains germinated till roots and stem just begin to appear
2. ✖ Green malt is gently dried to stop growth of germinated grain, keeping enzymes intact
3. ✖ Enzymes in germinated grains convert starches in the grain to sugars
4. ✔ Yeast can utilize starch in the grains and convert it to ethanol and CO_2

Question Number : 52 Question Id : 8277881354 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The product obtained by milling wheat in which bran and germ are wholly/partially removed and remainder comminuted to a suitable degree of fineness is called:

Options :

1. ✖ Atta
2. ✖ Dalia
3. ✖ Couscous
4. ✔ Semolina

Question Number : 53 Question Id : 8277881355 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following statements is INCORRECT with respect to the aleurone layer in the wheat grain?

Options :

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1. ✖ It is the outermost layer of the endosperm of the grain
2. ✖ More than 80 percent of minerals of the wheat kernel are concentrated in this layer
3. ✖ It is lost along with bran when wheat is milled
4. ✔ In wheat grain, the aleurone tissue consists of multiple layers of cells

Question Number : 54 Question Id : 8277881356 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following is obtained by Dry Milling of corn?

Options :

1. ✖ Corn starch
2. ✖ Corn syrup
3. ✔ Corn meal
4. ✖ Dextrin

Question Number : 55 Question Id : 8277881357 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Products obtained by Wet Milling of corn kernels include all of the following EXCEPT:

Options :

1. ✖ Corn protein rich in Zein
2. ✖ Refined corn oil
3. ✖ Dextrose
4. ✔ Corn flour

Question Number : 56 Question Id : 8277881358 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

What is the minimum percentage of lean meat required as per Regulations in a comminuted or restructured meat product?

Options :

1. ✔ 25%
2. ✖ 40%
3. ✖ 50%
4. ✖ 75%

Question Number : 57 Question Id : 8277881359 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

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The minimum percentage of fruit juice/puree required as per Regulations in a fruit squash is:

Options :

1. ✖ 15%
2. ✖ 20%
3. ✔ 25%
4. ✖ 35%

Question Number : 58 Question Id : 8277881360 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following statements is INCORRECT regarding pasteurization of milk for cheese making?

Options :

1. ✖ Pasteurization prevents transmission of pathogens by killing them
2. ✖ It improves the keeping quality of milk
3. ✔ Makes milk commercially sterile
4. ✖ Destroys microorganisms that could interfere with activities of desirable microorganisms in the starter culture

Question Number : 59 Question Id : 8277881361 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Trichinosis is caused by:

Options :

1. ✖ Sewage contamination of drinking water
2. ✔ Incompletely cooked infected pork
3. ✖ Raw or insufficiently cooked fish from oceans
4. ✖ Improperly washed root vegetables grown in sewage fertilized farms

Question Number : 60 Question Id : 8277881362 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The method for curing meat when the curing ingredients are rubbed into the meat is known as:

Options :

1. ✖ The direct addition method
2. ✖ The injection cure
3. ✖ The pickle cure
4. ✔ The dry cure

Question Number : 61 Question Id : 8277881363 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum

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Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Modified blast freezers in which air between -25 °C to -35 °C is passed at high velocity to a 2 to 13 bed of food on a perforated tray are called:

Options :

1. ✖ Through-flow freezers
2. ✔ Fluidised-bed freezers
3. ✖ Immersion freezers
4. ✖ Scraped-surface freezers

Question Number : 62 Question Id : 8277881364 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

A method in which food is preserved by reducing water activity without heating food, and better retention of nutrients and sensory characteristics: (delicate aromas, texture and superior quality)

Options :

1. ✖ Explosion puff drying
2. ✖ Evaporation / dehydration
3. ✖ Solar drying
4. ✔ Freeze drying

Question Number : 63 Question Id : 8277881365 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Homogenized milk has a creamier texture and increase in viscosity as size of fat globules is less than:

Options :

1. ✖ 10 µm
2. ✔ 1 µm
3. ✖ 1 mµ
4. ✖ 10 mµ

Question Number : 64 Question Id : 8277881366 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Heat sterilization of food before filling it into pre-sterilized containers in a sterile atmosphere is known as:

Options :

1. ✖ In-container sterilization
2. ✖ Radappertization
3. ✔ Aseptic processing
4. ✖ Retorting

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Question Number : 65 Question Id : 8277881367 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Although proper packaging is necessary to keep contaminants away, which of the following processes does not rely on packaging to maintain sterility of the product?

Options :

1. ✖ Heat sterilization
2. ✖ Irradiation
3. ✖ Ohmic heating
4. ✔ Added Chemical preservatives/frozen desserts

Question Number : 66 Question Id : 8277881368 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one statement is INCORRECT with respect to blanching?

Options :

1. ✖ Assists in subsequent preservation by reducing the numbers of microorganisms on the surface of foods
2. ✔ The absence of residual polyphenol oxidase, a heat resistant enzyme marker indicates that other less heat resistant enzymes are also inactivated
3. ✖ Main function is to destroy enzymic activity in vegetables and some fruits prior to processing
4. ✖ A majority of vegetables suffer some loss in quality if this pretreatment is not carried out correctly

Question Number : 67 Question Id : 8277881369 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

FBOs can minimise food waste generated in the all of the following ways, EXCEPT by _____ that relates to the recycling of foods.

Options :

1. ✖ storing all commodities in the correct storage areas
2. ✖ checking all commodities on receipt and before keeping them in place
3. ✖ reading labels for ‘Best before date’ and ‘Use by date’
4. ✔ using food waste as animal feed by feeding leftovers to pigs or poultry or make compost

Question Number : 68 Question Id : 8277881370 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which Sensory Evaluation Test is used when young children with limited reading ability form the panelists?

Options :

1. ✔ Facial Hedonic Scale

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2. ✖ Score Cards
3. ✖ Profiling
4. ✖ Dilution Test

Question Number : 69 Question Id : 8277881371 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which statement is INCORRECT with respect to Objective Evaluation?

Options :

1. ✖ These methods do not depend on human senses
2. ✖ They are more reliable as they are less subject to error
3. ✔ They can help us appreciate flavours and decide whether we like the food or not
4. ✖ Well maintained, accurate testing devices are used to measure properties like nutrients, pH of food

Question Number : 70 Question Id : 8277881372 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Packaging material required for Modified Atmosphere Packaging (MAP) which can protect the product from oxygen to the end of its expected shelf-life should have:

Options :

1. ✖ Low barrier properties
2. ✖ Medium barrier properties
3. ✖ High barrier properties
4. ✔ Ultra-high barrier properties

Question Number : 71 Question Id : 8277881373 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The process that helps target, identify and rectify defects in finished food products is:

Options :

1. ✖ Quality Assurance
2. ✔ Quality Control
3. ✖ Quality Improvement
4. ✖ Quality Management

Question Number : 72 Question Id : 8277881374 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The testing device used to measure the tenderness of meat is the:

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Options :

1. ✖ Shortometer
2. ✖ Succulometer
3. ✔ Penetrometer
4. ✖ Compressimeter

Question Number : 73 Question Id : 8277881375 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The first step in the new product development process is:

Options :

1. ✖ Testing
2. ✖ Prototyping
3. ✔ Ideation
4. ✖ Commercialization

Question Number : 74 Question Id : 8277881376 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The temperature of raw milk received through Bulk Chilling Centres should be maintained at or below:

Options :

1. ✖ 10 °C
2. ✖ 8 °C
3. ✔ 5 °C
4. ✖ 1 °C

Question Number : 75 Question Id : 8277881377 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following statements is INCORRECT with respect to oleoresins?

Options :

1. ✔ Essential oils are stronger in flavour than their corresponding oleoresins
2. ✖ Oleoresins are obtained when a spice is extracted with a hydrocarbon solvent
3. ✖ They are 5 to 20 times stronger in flavour than their corresponding spice
4. ✖ Heavy oils of oleoresins contain some important flavour notes that are absent in volatile oils

Question Number : 76 Question Id : 8277881378 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

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Which of the following is prepared from fermented legumes?

Options :

1. ✖ Poi
2. ✔ Miso
3. ✖ Pidan
4. ✖ Sigda

Question Number : 77 Question Id : 8277881379 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The Five Keys to Safer Food Manual has been published by:

Options :

1. ✖ FSSAI
2. ✖ FAO
3. ✖ ISO
4. ✔ WHO

Question Number : 78 Question Id : 8277881380 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The machine used for extraction of a good percentage oil from nuts and oilseeds is:

Options :

1. ✖ The roller press
2. ✔ The screw expeller press
3. ✖ The tank press
4. ✖ The belt press

Question Number : 79 Question Id : 8277881381 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Spoilage seen in canned foods in which the contents smell sour or cheesy and the can swells or bursts due to CO_2 and hydrogen formed is:

Options :

1. ✖ Sulfide stinker spoilage
2. ✖ Flat sour spoilage
3. ✖ Hydrogen swell
4. ✔ TA Spoilage

Question Number : 80 Question Id : 8277881382 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum

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Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The removal of unwanted/inedible material and improvement in appearance of fruits and vegetables by feeding them onto carborundum rollers or a carborundum lined rotating bowl is:

Options :

1. ✔ Abrasion peeling
2. ✖ Caustic peeling
3. ✖ Knife peeling
4. ✖ Flame peeling

Question Number : 81 Question Id : 8277881383 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following statements is INCORRECT with reference to Asia Pacific Accreditation Cooperation?

Options :

1. ✔ Asia Pacific Accreditation Cooperation (APAC) was established in the year 1995
2. ✖ It is formed by the amalgamation of two former regional accreditation cooperations
3. ✖ Its primary role is to manage and expand Mutual Recognition Arrangement (MRA) among accreditation bodies in Asia Pacific region
4. ✖ It is recognized by the International Accreditation Forum (IAF) and International Laboratory Accreditation Cooperation (ILAC)

Question Number : 82 Question Id : 8277881384 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following properties of glass is a disadvantage in its use as packaging material?

Options :

1. ✖ It is rigid with good vertical strength to allow stacking
2. ✖ It is recyclable and reusable
3. ✔ It has higher weight as compared to other types of packaging material
4. ✖ It is inert and does not migrate into food

Question Number : 83 Question Id : 8277881385 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Apart from the FSSAI license, the following products mandatorily require an ISI mark certification EXCEPT for:

Options :

1. ✖ Milk powder
2. ✖ Packaged drinking water

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3. ✖ Infant formula
4. ✔ Curry powder

Question Number : 84 Question Id : 8277881386 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which metal has been removed by regulation from the list of metal contaminants in food?

Options :

1. ✖ Chromium
2. ✔ Zinc
3. ✖ Cadmium
4. ✖ Arsenic

Question Number : 85 Question Id : 8277881387 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

As per regulations, the level of melamine in powdered infant formula should not exceed :

Options :

1. ✖ 0.1 mg/kg
2. ✖ 0.5 mg/kg
3. ✔ 1.0 mg/kg
4. ✖ 2.5 mg/kg

Question Number : 86 Question Id : 8277881388 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The maximum permissible limits for presence of 'Tin' in canned fruit cocktail in mg/kg or ppm by weight is:

Options :

1. ✔ 250 mg/kg
2. ✖ 200 mg/kg
3. ✖ 150 mg/kg
4. ✖ 100 mg/kg

Question Number : 87 Question Id : 8277881389 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

A nutrition claim of trans fat free can be made if 100 g/100 ml food contains trans fats less than:

Options :

1. ✖ 0.1 g/100 g

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2. ✔ 0.2 g/100 g
3. ✖ 0.5 g/100 g
4. ✖ 2.0 g/100 g

Question Number : 88 Question Id : 8277881390 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following words or phrases can be used to describe plant or animal foods to which no chemicals/additives are used?

Options :

1. ✔ Natural, real or genuine
2. ✖ Naturally better
3. ✖ Natural goodness
4. ✖ Natures way

Question Number : 89 Question Id : 8277881391 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

What are the regulations in force for foods with a shelf life of not more than seven days?

Options :

1. ✖ Date of manufacture is mandatory
2. ✔ Expiry or Use by date needs to be mentioned
3. ✖ Best before date must be mentioned
4. ✖ Time of manufacture needs to be mentioned

Question Number : 90 Question Id : 8277881392 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The use of 40% formaldehyde (2 drops/25 ml or gm) is permitted as a preservative in which of the following:

Options :

1. ✖ Toned and skimmed milk which is sold fresh
2. ✖ Kalakand and Burfi stored at room temperature
3. ✔ Samples of milk and milk products sent for analysis to laboratories
4. ✖ In frozen milk products like ice creams and desserts

Question Number : 91 Question Id : 8277881393 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Powers and Duties which can be exercised by Food Safety Officers include:

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Options :

1. ✖ Take suitable action with regard to FBO's and cancel their license
2. ✖ Issue improvement notices to FBO's
3. ✖ Ensure timely disposal of redundant samples of seized materials
4. ✔ Inspect all Food Establishments assigned and ensure conditions for license are being complied with

Question Number : 92 Question Id : 8277881394 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following is INCORRECT regarding procedure for collecting food samples and sending it for analysis?

Options :

1. ✖ Taking signatures of witness while lifting samples
2. ✖ Serving a notice in Form V A to the Business operator then and there
3. ✔ Divide the sample in 3 parts in clean, leak proof containers and seal properly
4. ✖ Label sample well with all necessary details

Question Number : 93 Question Id : 8277881395 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The Food Analyst should analyze samples and submit the analysis report within:

Options :

1. ✖ 1 and 1/2 months
2. ✖ 1 month
3. ✔ 14 days
4. ✖ 1 week

Question Number : 94 Question Id : 8277881396 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following is CORRECT regarding the Rights of an FBO to have food analyzed?

Options :

1. ✔ The FBO has to pay for the Laboratory charges for food analysis
2. ✖ The FBO can choose any private laboratory to analyse food sample.
3. ✖ Laboratory can be located in any State in Indian territory
4. ✖ The FBO has to collect the report personally and submit the same to the Food Safety Officer

Question Number : 95 Question Id : 8277881397 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

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Correct Marks : 1 Wrong Marks : 0.33

An application for a State License needs to be made to FSSAI by an FBO having an annual turnover:

Options :

1. ✖ above ₹20 crores
2. ✔ between ₹12 lakhs and ₹20 crores
3. ✖ not exceeding ₹12 lakhs
4. ✖ No registration or license required below ₹1 lakh

Question Number : 96 Question Id : 8277881398 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following is INCORRECT with reference to fees to be paid annually for grant/renewal of Registration / License by the FBO?

Options :

1. ✔ FSSAI Registration – INR 1000
2. ✖ FSSAI license issued by Central Licensing Authority – INR 7500
3. ✖ FSSAI license issued to 3 Star Hotels and Above – INR 5000
4. ✖ Restaurants and Institutional Canteens – INR 2000

Question Number : 97 Question Id : 8277881399 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following statements is INCORRECT regarding Total Polar Compounds (TPC)?

Options :

1. ✖ Total Polar Compounds form when oil is heated at high temperatures during repeated frying
2. ✖ TPC affect the physiochemical, nutritional and sensory properties of oil
3. ✖ If Total Polar Compounds exceed 25% the oil is not suitable for use and should be repurposed
4. ✔ Oils with more than 25% TPC need to be mixed with an equal quantity of fresh oil and reused for frying

Question Number : 98 Question Id : 8277881400 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The Food Safety and Standards (Contaminants, Toxins and Residues) Regulations came into force with effect from:

Options :

1. ✖ August 2006
2. ✔ August 2011
3. ✖ January 2017
4. ✖ April 2019

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Question Number : 99 Question Id : 8277881401 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following statements is INCORRECT about AGMARK?

Options :

1. ✖ Agricultural Produce (Grading and Marketing) Act 1937 was amended in 1986
2. ✔ The Head Office of AGMARK is at Nagpur (Maharashtra State)
3. ✖ AGMARK Grade Standards have been formulated for 57 Fruits and Vegetables
4. ✖ Number of commodities covered as on 5th September 2022 is 231

Question Number : 100 Question Id : 8277881402 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following statements is INCORRECT about APEDA?

Options :

1. ✔ APEDA was founded in the year 1975
2. ✖ It was set up to promote export of agricultural and processed food
3. ✖ Provides rules, regulations and guidelines to exporters on various products as per concerned country for export
4. ✖ Head office of APEDA is in New Delhi

Question Number : 101 Question Id : 8277881403 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

All food handlers in working in food processing units should have a complete Medical Check-up by a Registered Medical Practitioner:

Options :

1. ✔ Once in a year
2. ✖ Twice in a year
3. ✖ Every three months
4. ✖ At the time of employment only

Question Number : 102 Question Id : 8277881404 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The HACCP plan has five steps and seven principles. Which of the following is the fourth step in the HACCP plan?

Options :

1. ✖ Determine the Critical Control Point’s

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2. ✖ Establish monitoring procedures to monitor Critical Control Points

3. ✔ Construct process flow diagram

4. ✖ On-site verification of flow diagram

Question Number : 103 Question Id : 8277881405 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The pre-requisite programmes for implementing HACCP include all of the following except:

Options :

1. ✖ Sanitation Standard Operating Procedures

2. ✖ Good Hygiene Practices

3. ✖ Good Manufacturing Practices

4. ✔ Risk Assessment

Question Number : 104 Question Id : 8277881406 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following statements is INCORRECT about NETFISH?

Options :

1. ✔ Network for Fish Quality Management and Sustainable Fishing (NETFISH) is the extension arm of APEDA

2. ✖ It organizes various grass root level Capacity Building programmes for fisher folks

3. ✖ It has developed various extension tools to use in training programmes

4. ✖ Main objective of NETFISH is to empower the fisheries sector

Question Number : 105 Question Id : 8277881407 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following statements is INCORRECT with respect to advantage of chlorination?

Options :

1. ✖ Apart from having a germicidal effect, chlorine oxidizes iron, manganese and hydrogen sulphide

2. ✖ It destroys some taste and odour producing constituents

3. ✖ It controls algae and slime producing organisms

4. ✔ Chlorination is a substitute to sand filtration

Question Number : 106 Question Id : 8277881408 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The most effective and cheapest way of disinfecting well water during epidemics is by adding:

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Options :

1. ✖ Potassium permanganate
2. ✔ Bleaching powder
3. ✖ High test hypochlorites
4. ✖ Iodine

Question Number : 107 Question Id : 8277881409 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The first step in treatment of sewage is :

Options :

1. ✖ Disposal of effluent
2. ✖ Sludge digestion
3. ✔ Screening
4. ✖ None of the given options

Question Number : 108 Question Id : 8277881410 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The main purpose of proper sewage disposal is all of the following EXCEPT:

Options :

1. ✔ To return the nutrients to depleted soil and enrich it
2. ✖ To prevent the spread of billions of microbes in raw sewage, some of which are pathogenic
3. ✖ To protect plants and animals in water bodies as aerobic microbes in untreated sewage use up oxygen from the water
4. ✖ To protect our diminishing water supply from smelling offensive due to formation of hydrogen sulphide

Question Number : 109 Question Id : 8277881411 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which statement is INCORRECT with respect to Integrated Pest Management Systems (IMPS)?

Options :

1. ✖ IMPS is not a onetime event but an ongoing process
2. ✔ It relies solely on chemical control of pests
3. ✖ It has seven steps, the first being inspection of premises
4. ✖ Once pest is identified, understanding how they have entered will help select best method in controlling them

Question Number : 110 Question Id : 8277881412 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum

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Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0.33

Which of the following measures of pest control would be most effective in controlling pests?

Options :

1. ✔ Use the 4 'D' Approach
2. ✖ Wire mesh all windows and have self-closing doors
3. ✖ Use insecticutors and baits regularly
4. ✖ Mop up spills and keep garbage areas clean

Question Number : 111 Question Id : 8277881413 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0.33

Chemical raising agents used in bakery products make the product light and fluffy by:

Options :

1. ✖ Producing steam
2. ✖ Incorporating air
3. ✔ Producing carbon dioxide gas
4. ✖ Producing hydrogen gas and alcohol

Question Number : 112 Question Id : 8277881414 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0.33

UHTS milk packages:

Options :

1. ✔ Can be stored in the dry food store till the 'Use by date'
2. ✖ Packages should be refrigerated to extend their 'Use by date'
3. ✖ Once opened, they should be used up within 15 days
4. ✖ Get a layer of cream on the surface if they are refrigerated

Question Number : 113 Question Id : 8277881415 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0.33

A packet of frozen salami frozen solid with no visible ice crystals or frost in the packet indicates that:

Options :

1. ✖ The package has been subjected to slow freezing
2. ✔ The package has been subjected to a quick freezing process
3. ✖ Package has been thawed and refrozen
4. ✖ The freezer storage temperature is too high

Question Number : 114 Question Id : 8277881416 Question Type : MCQ Option Shuffling : Yes Is

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Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The safest way to thaw frozen poultry which needs to be cooked immediately is to:

Options :

1. ✖ Keep it properly covered on the kitchen counter
2. ✖ To place it in a bowl of water in the sink
3. ✖ To keep it in a closed kitchen cabinet
4. ✔ Thaw it in a microwave oven

Question Number : 115 Question Id : 8277881417 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

While purchasing raw materials from suppliers, filling up of which one of the following proforma / forms is mandatory?

Options :

1. ✖ Non-conforming material product
2. ✖ Approved Suppliers list
3. ✔ Form of Guarantee – Form E
4. ✖ Incoming material inspection

Question Number : 116 Question Id : 8277881418 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The concentration of chlorine in the water used to sanitize washed fruits and vegetables should be:

Options :

1. ✔ 50 ppm
2. ✖ 75 ppm
3. ✖ 100 to 200 ppm
4. ✖ 500 ppm

Question Number : 117 Question Id : 8277881419 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Potable water used for all food processing operations should be tested according to the Indian Standard:

Options :

1. ✔ IS 10500
2. ✖ IS 15000
3. ✖ IS 10496
4. ✖ IS 17662

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Question Number : 118 Question Id : 8277881420 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Before storing washed and sanitized equipment and utensils, they should be:

Options :

1. ✖ Wiped dry with a kitchen cloth
2. ✖ Dried with tissue paper or paper towels
3. ✔ Allowed to air dry in a perforated rack or basket
4. ✖ Placed damp upside down on their lids

Question Number : 119 Question Id : 8277881421 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

When the same refrigerator is used to store ready-to-eat food and raw meat, in which part of the refrigerator should you store the raw meat?

Options :

1. ✖ On the uppermost shelf
2. ✖ On the top second shelf
3. ✖ In the middle shelf
4. ✔ On the lowermost shelf

Question Number : 120 Question Id : 8277881422 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

To enable utmost hygiene, the intensity of light in the meat processing unit at all inspection points should not be less than:

Options :

1. ✔ 540 Lux (50 candles)
2. ✖ 300 Lux (30 candles)
3. ✖ 220 Lux (20 candles)
4. ✖ 100 Lux (10 candles)

Question Number : 121 Question Id : 8277881423 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The anti-caking INS 536 used in iodized table salt refers to:

Options :

1. ✖ Sodium silicate
2. ✖ Magnesium oxide

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3. ✖ Calcium ferrocyanide

4. ✔ Potassium ferrocyanide

Question Number : 122 Question Id : 8277881424 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

All milk and milk products should be stored at a temperature:

Options :

1. ✖ Below 6 °C ideally at – 18 °C

2. ✖ Between 1 °C and 5 °C

3. ✖ Which has been fixed and is same for all milk products

4. ✔ Which will vary from product to product

Question Number : 123 Question Id : 8277881425 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The best way of drying washed hands in a Food processing plant is by using:

Options :

1. ✖ Your personal handkerchief

2. ✔ A hand drier

3. ✖ A roller towel

4. ✖ Disposable paper towels

Question Number : 124 Question Id : 8277881426 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

A stuffed aloo paratha containing 3 gm protein, 8 gm fat and 24 gm carbohydrate of which 2 gm is fibre will provide how many calories?

Options :

1. ✖ 160 kcal

2. ✔ 176 kcal

3. ✖ 180 kcal

4. ✖ 200 kcal

Question Number : 125 Question Id : 8277881427 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following is a non-essential amino acid?

Options :

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1. ✖ Valine
2. ✖ Lysine
3. ✔ Tyrosine
4. ✖ Phenylalanine

Question Number : 126 Question Id : 8277881428 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

In which year were the International Health Regulations framed by WHO?

Options :

1. ✖ 1973
2. ✔ 2005
3. ✖ 2014
4. ✖ 2020

Question Number : 127 Question Id : 8277881429 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following statements is INCORRECT with respect to Ayushman Bharat Pradhan Mantri Jan Arogya Yojana (AB PM JAY)?

Options :

1. ✖ People earning over INR 10,000/- per month/owning a two, three or four wheeler/Government employees, etc. are not covered
2. ✔ It was launched in the year 2020
3. ✖ Covers the bottom 40% of poor and economically weaker sections
4. ✖ Health coverage upto INR 5 lakhs/family/year for secondary and tertiary care hospitalization is provided

Question Number : 128 Question Id : 8277881430 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Illnesses that result from infection, presence and growth of pathogenic biological agents are known as all of the following EXCEPT for:

Options :

1. ✖ Communicable diseases
2. ✖ Infectious Diseases
3. ✖ Contagious Diseases
4. ✔ Deficiency diseases

Question Number : 129 Question Id : 8277881431 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum

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Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0.33

Which of the following is a Biological Determinant of Health?

Options :

1. ✖ The external or macro-environment where they live
2. ✔ The genetic make-up of a person
3. ✖ The education they receive
4. ✖ Health-care and family welfare services available

Question Number : 130 Question Id : 8277881432 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0.33

As per OSHA categorization of 5 Occupational Hazards, injury caused to the spine by slipping on a wet floor in a food processing plant is categorized under:

Options :

1. ✔ Physical safety Hazard
2. ✖ Ergonomic Risk Factor
3. ✖ Physical Hazard
4. ✖ Chemical Hazard

Question Number : 131 Question Id : 8277881433 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0.33

Which theory proposed that diseases were spread through bad air in which particle from decomposed plant and animal matter become part of the air?

Options :

1. ✖ Humoral Theory
2. ✖ Germ Theory
3. ✔ Miasma Theory
4. ✖ Demonic Theory

Question Number : 132 Question Id : 8277881434 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical
Correct Marks : 1 Wrong Marks : 0.33

The term used to describe a geographic location that has a high concentration of businesses that sell ‘junk food’ more than healthier food outlets is:

Options :

1. ✖ Food Desert
2. ✔ Food Swamp
3. ✖ Food Court
4. ✖ Food Plaza

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Question Number : 133 Question Id : 8277881435 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The World Health Organization (WHO) was created as part of the UN to combat disease and to improve maternal, infant and child health and nutrition in the year:

Options :

1. ✖ 1936
2. ✖ 1945
3. ✔ 1948
4. ✖ 1950

Question Number : 134 Question Id : 8277881436 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

What Day is 7th April celebrated as?

Options :

1. ✖ World Food Day
2. ✔ World Health Day
3. ✖ World No-Tobacco Day
4. ✖ World Heart Day

Question Number : 135 Question Id : 8277881437 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following is the latest WHO Disease Outbreak News (DON's) confirming acute Public Health events of concern as on 5th Sept 2022?

Options :

1. ✔ Yellow fever in East, West and Central Africa
2. ✖ Multi-country Monkey pox outbreak
3. ✖ Dengue in Rohingya refugees
4. ✖ Cholera in Pakistan

Question Number : 136 Question Id : 8277881438 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Mid-upper arm circumference (MUAC) is:

Options :

1. ✔ Measured at the mid-point between the tip of the shoulder and tip of the elbow

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2. ✖ Recommended for infants under six months of age
3. ✖ Useful in assessing the nutritional status in people with oedema
4. ✖ The circumference of the right upper arm

Question Number : 137 Question Id : 8277881439 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which vitamin is most easily destroyed during cooking and processing food?

Options :

1. ✖ Niacin
2. ✔ Ascorbic acid
3. ✖ Tocopherol
4. ✖ Calciferol

Question Number : 138 Question Id : 8277881440 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following foods is a rich source of cholesterol?

Options :

1. ✖ Partially hydrogenated vegetable oils
2. ✖ Skimmed milk
3. ✔ Organ meats
4. ✖ Egg white

Question Number : 139 Question Id : 8277881441 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following is produced when 7-dehydrocholesterol in the skin is exposed to UV rays of sunlight?

Options :

1. ✖ Melanin
2. ✔ Cholecalciferol
3. ✖ Calciferol
4. ✖ Ergosterol

Question Number : 140 Question Id : 8277881442 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Polyneuritis or inflammation of the nerves and numbness of extremities are symptoms of a deficiency of:

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Options :

1. ✔ Thiamine
2. ✖ Riboflavin
3. ✖ Ascorbic acid
4. ✖ Retinol

Question Number : 141 Question Id : 8277881443 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following anaemia preventing nutrients requires an 'intrinsic factor' in the gastric juice for its absorption?

Options :

1. ✖ Iron
2. ✖ Folic acid
3. ✔ B_{12}
4. ✖ B_6

Question Number : 142 Question Id : 8277881444 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following vitamins if consumed in high doses gets stored in the liver and cause toxicity?

Options :

1. ✖ Vitamin C
2. ✔ Vitamin A
3. ✖ Vitamin B_{12}
4. ✖ Vitamin B_2

Question Number : 143 Question Id : 8277881445 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which statement is INCORRECT with respect to Protein Efficiency Ratio (PER)?

Options :

1. ✖ It is a simple test used to assess the quality of a food protein
2. ✖ Test is conducted by feeding test protein to weanling rats for three weeks
3. ✔ It can distinguish between weight gained as fat and as lean body mass
4. ✖ PER is the gain in body weight divided by the amount of protein consumed

Question Number : 144 Question Id : 8277881446 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

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Correct Marks : 1 Wrong Marks : 0.33

As per the Indian RDA 2020, the daily Vitamin C requirement during the first year of lactation is:

Options :

1. ✖ 65 mg/d
2. ✖ 80 mg/d
3. ✖ 100 mg/d
4. ✔ 115 mg/d

Question Number : 145 Question Id : 8277881447 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which of the following antinutrients binds to divalent metal ions like iron, zinc and calcium and adversely affects their bioavailability:

Options :

1. ✖ Amylase inhibitors
2. ✖ Tetrahydrolipstatin
3. ✖ Protease inhibitors
4. ✔ Myoinositol hexaphosphate

Question Number : 146 Question Id : 8277881448 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

The State in which the concept of Mid-Day Meal was first started in India is:

Options :

1. ✔ Tamil Nadu
2. ✖ Gujarat
3. ✖ Kerala
4. ✖ Karnataka

Question Number : 147 Question Id : 8277881449 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Weekly Iron Folic Acid Supplementation is given to:

Options :

1. ✖ Preschool children
2. ✖ Primary school children
3. ✔ Secondary school children
4. ✖ Pregnant and Nursing mothers

Question Number : 148 Question Id : 8277881450 Question Type : MCQ Option Shuffling : Yes Is

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Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which statement is INCORRECT regarding the National Food Security Mission (NFSM)?

Options :

1. ✖ NFSM was launched in October 2007
2. ✖ It is comes under the Ministry of Agriculture
3. ✔ It aims to double the present production of oilseeds in the next three years
4. ✖ It aimed to produce 25 million tonnes more of food grains (wheat, rice, pulses and coarse cereals) by the end of the 12th Five year plan

Question Number : 149 Question Id : 8277881451 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

As per the Food Fortification regulations, the level of Vitamin C in fruit juices when fortified shall be:

Options :

1. ✖ 2 to 5 mg/100 ml
2. ✔ 6 to 12 mg/100 ml
3. ✖ 13 to 15 mg/100 ml
4. ✖ 16 to 20 mg/100 ml

Question Number : 150 Question Id : 8277881452 Question Type : MCQ Option Shuffling : Yes Is Question Mandatory : No Calculator : None Response Time : N.A Think Time : N.A Minimum Instruction Time : 0 Negative Marks Display Text : 1/3 Option Orientation : Vertical

Correct Marks : 1 Wrong Marks : 0.33

Which one of the following statements is INCORRECT with respect to fortification of milk powder?

Options :

1. ✖ It is fortified with Vitamins A and D
2. ✖ It is to be used in Government funded programmes to prepare Reconstituted Fortified Milk
3. ✔ Once pack is opened, it should be stored in an airtight container for up to one month
4. ✖ Fortification levels in Reconstituted Fortified Milk, should comply with levels in fortified milk

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