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Kerala PSC

Previous Year Paper
food safety officer 2020



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029/2020

Question Booklet Alpha Code



Question Booklet Sl. No.

Total Number of Questions : 100

Time : 75 Minutes

Maximum Marks : 100

INSTRUCTIONS TO CANDIDATES

1. The Question Paper will be given in the form of a Question Booklet. There will be four versions of Question Booklets with Question Booklet Alpha Code viz. **A, B, C & D**.
2. The Question Booklet Alpha Code will be printed on the top left margin of the facing sheet of the Question Booklet.
3. The Question Booklet Alpha Code allotted to you will be noted in your seating position in the Examination Hall.
4. If you get a Question Booklet where the alpha code does not match to the allotted alpha code in the seating position, please draw the attention of the Invigilator IMMEDIATELY.
5. The Question Booklet Serial Number is printed on the top right margin of the facing sheet. If your Question Booklet is un-numbered, please get it replaced by new Question Booklet with same alpha code.
6. The Question Booklet will be sealed at the middle of the right margin. Candidate should not open the Question Booklet, until the indication is given to start answering.
7. Immediately after the commencement of the examination, the candidate should check that the Question Booklet supplied to him/her contains all the 100 questions in serial order. The Question Booklet does not have unprinted or torn or missing pages and if so he/she should bring it to the notice of the Invigilator and get it replaced by a complete booklet with same alpha code. This is most important.
8. A blank sheet of paper is attached to the Question Booklet. This may be used for rough work.
9. **Please read carefully all the instructions on the reverse of the Answer Sheet before marking your answers.**
10. Each question is provided with four choices **(A), (B), (C) and (D)** having one correct answer. Choose the correct answer and darken the bubble corresponding to the question number using Blue or Black Ball Point Pen in the OMR Answer Sheet.
11. **Each correct answer carries 1 mark and for each wrong answer 1/3 mark will be deducted. No negative mark for unattended questions.**
12. No candidate will be allowed to leave the examination hall till the end of the session and without handing over his/her Answer Sheet to the Invigilator. Candidates should ensure that the Invigilator has verified all the entries in the Register Number Coding Sheet and that the Invigilator has affixed his/her signature in the space provided.
13. Strict compliance of instructions is essential. Any malpractice or attempt to commit any kind of malpractice in the Examination will result in the disqualification of the candidate.

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A

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1. Freeze drying takes place at
 - A) The triple point
 - B) Below the triple point
 - C) Above the triple point
 - D) At zero degree Celsius
2. Use of several methods like temperature (high or low), control of acidity, control of water activity for preservation of food is known as
 - A) Hurdle technology
 - B) Mixed technology
 - C) Stumbling technology
 - D) Multiple technology
3. Cause and effect diagram is also known as
 - A) Quality circles
 - B) Fish bone diagram
 - C) Five force diagram
 - D) Kaizen diagram
4. The process in which a specially designed hermetic centrifuge is used to separate bacteria and especially the spores formed by specific bacteria strains, from milk is known as
 - A) Sterilization
 - B) Pasteurisation
 - C) Aseptic packaging
 - D) Bactofugation
5. The most common bacterial cultures involved in acidic fermentation are
 - A) *Lactobacillus*, *Leuconostoc*, *Lactococcus* and *Streptococcus*
 - B) *Lactococcus*, *Bifidobacterium*, *Lactobacillus* and *Leuconostoc*
 - C) *Lactococcus*, *Rhizopus*, *Lactococcus* and *Streptococcus*
 - D) *Lactobacillus*, *Leuconostoc*, *Lactococcus* and *Aspergillus*
6. Which of the following statements are true ?
 1. Foods high in sugar and other solutes dry more slowly.
 2. As drying progresses the concentration of solutes in water increases causing the drying rate to slow.
 3. Water that is most difficult to remove is that is chemically bound in the form of hydrates.
 4. Drying at high pressure occurs at lower temperature.
 - A) 1, 2, 3, 4
 - B) 1, 2, 3
 - C) 1, 3, 4
 - D) 1, 2, 4
7. Foods processed using high-pressure technology, gamma irradiation, high electric field pulse and thermosonication are known as
 - A) Minimally processed foods
 - B) UHT processed foods
 - C) Aseptically processed foods
 - D) All of the above
8. Food items should be subjected to micro frequencies such that, the dielectric constant is _____ and loss factor is _____
 - A) Maximum, minimum
 - B) Maximum, maximum
 - C) Minimum, minimum
 - D) Minimum, maximum

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16. Which method is most energy efficient for making ghee ?

- A) Desi method
- B) Creamery butter method
- C) Direct cream method
- D) Pre-stratification method

17. What will be the over run, if 400 litre of mix produces 740 litre of ice cream ?

- A) 60%
- B) 85%
- C) 30%
- D) 100%

18. What is the major defect that occurs in UHT milk during storage ?

- A) Darkening of colour
- B) Age gelation
- C) Cooked flavour
- D) Absence of beneficial bacteria

19. During cheddar cheese manufacture, rennet split the kappa-casein at the junction of

- A) Phenyl alanine-histidine
- B) Methionine-lysine
- C) Histidine-lysine
- D) Phenyl alanine-methionine

20. UHT processed milk is aseptically packaged at

- A) 5 °C
- B) 10 °C
- C) 20 °C
- D) 40 °C

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21. The usual method of stunning cattle is by using

- A) Captive bolt pistol
- B) Electrical stunning
- C) CO₂ anaesthesia
- D) None of the above

22. Which Vitamin is not available in egg ?

- A) Vitamin A
- B) Vitamin B
- C) Vitamin C
- D) Vitamin D

23. A meat borne bacterial infection

- A) Taeniasis
- B) Toxoplasmosis
- C) Sarcocystis
- D) Salmonellosis

24. A cured meat product

- A) Sausage
- B) Bacon
- C) Keema
- D) Cutlet

25. The method of preservation of egg using sodium silicate

- A) Thermal processing
- B) Water glass method
- C) Lime sealing
- D) Oil coating

A

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33. Under S. 439 Cr.P.C., which court has the power to release any person on bail and by a subsequent order cause him to be rearrested ?
A) High Court
B) Sessions Court
C) Both High Court and Sessions Court
D) Magistrate Court and Sessions Court

34. The High Court may confer on any magistrate invested with the powers of a magistrate of the second class power to try summarily any offence which is punishable with imprisonment for a term not exceeding
A) 6 months B) 3 months C) 1 year D) 7 years

35. Under S. 374 Cr.P.C. who can file appeal to the Supreme Court ?
A) Any person convicted on a trial held by a High Court in its extraordinary original criminal jurisdiction
B) The prosecution which could not succeed in the trial in High Court
C) Both A) and B)
D) None of the above

36. Any person who manufactures for sale or distribute any article of substandard food for consumption is liable to the extend of
A) 2.5 lakhs rupees and 6 months imprisonment
B) 2.5 lakhs rupees only
C) 5 lakhs of rupees and 6 months imprisonment
D) 5 lakhs rupees

37. The Food Safety Appellate Tribunal shall consists of
A) 5 members B) 3 members
C) 1 member D) Any of the above

38. The defences which may be allowed in prosecution under the Food Safety and Standards Act is under
A) S. 78 B) S. 79 C) S. 81 D) S. 80

39. Where in a case the sample container received by the Food Analyst is found to be in broken condition, he shall
A) Inform the designated officer within seven days
B) Inform the designated officer within reasonable period of time
C) Inform the commissioner within seven days
D) Inform the commissioner within reasonable period of time

40. The secondary evidence is defined under which provision of Indian Evidence Act ?
A) S. 66 B) S. 44 C) S. 36 D) S. 63

A

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41. In which of the following separation techniques the separation is based on the net charge of the molecule ?

A) Affinity chromatography B) Ion exchange chromatography
C) Molecular exclusion chromatography D) Isopycnic centrifugation

42. An example for triose is

A) Glucose B) Ribulose
C) Xylulose D) Glyceraldehyde

43. The exoskeleton of insects (chitin) is composed of

A) N-Acetyl glucosamine B) N-Acetyl muramic acid
C) N-Acetyl galactosamine D) Glucose-6-phosphate

44. Of the following, which amino acid is an imino acid ?

A) Histidine B) Glutamic acid C) Proline D) Tyrosine

45. The proteolytic enzyme trypsin, hydrolyses the peptide bonds in which

A) Amino group is contributed either by lysine or arginine
B) Carbonyl function is contributed either by lysine or arginine
C) Carbonyl function is contributed either by phenylalanine or tyrosine
D) Amino group is contributed either by phenylalanine or tyrosine

46. Which of the following is not an antioxidant ?

A) Vit. C B) Vit. E C) Carotenes D) Vit. B₆

47. Iodine number of fatty acids denotes its

A) Degree of unsaturation B) Chain length
C) Molecular weight D) Solubility in water

48. Cold Sterilization means preservation of food by

A) Sterilizing at – 179 °C B) Radiation
C) Sterilizing at 0 °C D) Lyophilization

49. In humans the basal metabolic rate accounts for about _____ percentage of the daily calorie expenditure.

A) 60 – 75 B) 40 – 55 C) 25 – 40 D) 80 – 90

50. The Respiratory Quotient (RQ) is the ratio of

A) O₂ consumed/CO₂ eliminated B) H₂O consumed/CO₂ eliminated
C) CO₂ eliminated/O₂ consumed D) CO₂ eliminated/H₂O consumed

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51. Biological Value of a protein is influenced by

- A) Amino acid composition
- B) Vitamin and mineral content
- C) Preparation (cooking)
- D) All the above

52. The absorption maxima λ_{max} of a compound is dependent on

- A) Structure of the compound
- B) pH of the solvent in which the compound exist
- C) The polarity of the solvent
- D) All the above

53. The purpose of guard column in HPLC systems is to

- A) Protect the peristaltic pump
- B) Protect the main column
- C) Protect the injection port
- D) Protect the detector

54. All free radicals have _____ in their orbitals.

- A) Paired valence electron
- B) Unpaired valence electrons
- C) No valence electron
- D) None of the above

55. Of the following which is not an artificial sweetener ?

- A) Saccharin
- B) Sodium cyclamate
- C) Butylated hydroxyanisole
- D) Acesulfame

A

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56. Which is mordant in Grams staining ?
A) Crystal Violet B) Safranin C) Alcohol D) Iodine

57. The immersion oil used in microscopy will
A) Decrease the numerical aperture B) Increase the refractive index
C) Decrease the refractive index D) None of the above

58. Aflatoxins are
A) Produced by certain fungi B) Cancer causing agent
C) Causes immunosuppression D) All the above

59. Botulinum toxins are
A) Neurotoxic B) Teratogen C) Carcinogenic D) Mutagen

60. MSA (Mannitol Salt Agar) is generally used for the detection of
A) *E. Coli* B) *Staphylococcus aureus*
C) *Bacillus sp.* D) *Aspergillus niger*

61. Enzyme used in fruit juice clarification is
A) Protease B) Trypsin C) Cellulase D) Pectinase

62. Rotating Biological contactors are employed
A) Primary treatment of waste water
B) Secondary treatment of waste water
C) RBC isolation
D) Solid waste management

63. This is not a method of enzyme immobilization
A) Encapsulation B) Adsorption
C) Nanomaterial immobilization D) PAGE

64. HACCP stands
A) Health Analysis and Critical Control Point
B) Hazard Analysis and Critical Care Point
C) Hazard Analysis and Crucial Control Point
D) Hazard Analysis and Critical Control Point

65. Which GM crop is approved in India ?
A) Bt Corn B) Bt Brinjal
C) Bt Cotton D) GM Tomato

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66. The trap which is used widely to kill rice field rats is

- A) Snap trap
- B) Remote triggered trap
- C) Pot trap
- D) Automatic trap

67. A dull hollow sound when tapped is the maturity index of _____ crop.

- A) Papaya
- B) Pineapple
- C) Sapota
- D) Watermelon

68. Bheema is a high yielding variety of _____ mushroom.

- A) Paddy straw mushroom
- B) Button mushroom
- C) Oyster mushroom
- D) White milky mushroom

69. A chemical safely sprayed on bags of stored grains in godowns

- A) Carbosulfan
- B) Malathion
- C) Dimethoate
- D) Quinalphos

70. Which of the following is not an advantage of blanching ?

- A) For precooling
- B) To preserve colour
- C) To preserve flavor
- D) To inactivate enzymes

A

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A

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91. My brother _____ the answer to the question.
A) is know B) know C) knowing D) knows

92. I think I will buy these shirts. _____ me really well.
A) They were fitting B) They fit
C) They are fitting D) They have fit

93. Where _____ the book ?
A) did you keep B) did you kept
C) kept you D) none of these

94. At five o'clock yesterday evening I _____ for the bus.
A) were waiting B) was waiting C) wait D) waiting

95. Anne _____ ill for two weeks. She is still in hospital.
A) was B) had been C) is D) has been

96. How did you come ? _____ bus ?
A) in B) on C) through D) by

97. Choose the correct sentence from the following.
A) I am not agree with what you say
B) He is doing a course in linguistics
C) Children makes a lot of noise
D) He speak English well

98. Which of the following is the opposite of diligent ?
A) active B) smart
C) hard working D) lazy

99. What is the one word substitute for one who is not sure about God's existence ?
A) Agnostic B) Atheist
C) Theist D) None of these

100. What does the idiom kick the bucket mean ?
A) to die
B) to hit someone with a bucket
C) to cry
D) none of these

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Space for Rough Work



A

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