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TSPSC FSO

**Previous Year Paper
Paper-II
07 Nov, 2022**





Telangana State Public Service Commission

Participant ID	
Participant Name	
Test Center Name	
Test Date	07/11/2022
Test Time	2:30 PM - 5:00 PM
Subject	PC62202 Concerned Subject Degree Level FSO0622

Q.1

The iron requirements is highest for

Ans

- 1. Adolescent girl
- 2. Adolescent boy
- 3. Pregnant woman
- 4. Lactating woman

Question ID : 88189141360

Chosen Option : 1



Q.2 An irregular triangular patch with silver grayish foamy surface on the conjunctiva is known as

Ans

- 1. Conjunctival Xerosis
- 2. Bitot's spot
- 3. Corneal Xerosis
- 4. Keratomalasia

Question ID : 88189141475

Chosen Option : 1

Q.3 Material used as substitute for the coffee and often blended to give body and taste to coffee is

Ans

- 1. Caffeine
- 2. Tea
- 3. Chicory
- 4. Cocoa

Question ID : 88189141458

Chosen Option : 1

Q.4

The polymerized end product of the enzymatic browning is

Ans

- 1. DOPA
- 2. Ortho quinones
- 3. Melanin
- 4. Ortho diphenol

Question ID : 88189141356

Chosen Option : 4

Q.5

Halo tolerant bacteria can grow/survive at

Ans

- 1. High salt concentrations
- 2. Low pH
- 3. Pasteurization temperature
- 4. Refrigerated temperature

Question ID : 88189141402

Chosen Option : 1

Q.6

The standards formulated on physical and chemical characteristics

of food is done by

Ans

- 1. AGMARK standards
- 2. PFA standards
- 3. FPO standards
- 4. Bureau of Indian standards

Question ID : 88189141373

Chosen Option : 4

Q.7 Consider the following statements

Statement 1: Microbial growth is accomplished through enzymatic reactions.

Statement 2: With every 10°C rise in temperature, the catalytic rate of an enzymes doubles and reduced to half by decreasing the temperature by 10°C

Statement 3: Microbial cells die rapidly at higher temperatures and relatively slowly at lower temperatures

Ans

- 1. All the statements are correct independently
- 2. Statement 3 only explains the statement 1
- 3. Statement 2 &3 explains the statement 1
- 4. Statement 2 only explains the statement 1

Question ID : 88189141416

Chosen Option : 1

Q.8

The Gram-negative rods, which are characterized by their creation of yellow to red pigments on agar belongs to

Ans

- 1. Micrococcus
- 2. Flavobacterium
- 3. Staphylococcus
- 4. Pseudomonas

Question ID : 88189141392

Chosen Option : 4

Q.9

Ripe fruits are rich in

Ans

1. Maltose

2. Sucrose

3. Raffinose

4. Glucose

Question ID : 88189141486

Chosen Option : 3

Q.10

The most frequently applied inactivation model in retorted foods is

Ans

1. Irradiation models

2. Pulsed electrical field model

3. Ultra-high-pressure models

4. Thermal deaths models

Question ID : 88189141354

Chosen Option : 3

Q.11

Identifying missing cases and thereby supplementing to the

notified cases is known as

Ans

1. Monitoring

2. Feed back

3. Sentinel surveillance

4. Surveillance

Question ID : 88189141368

Chosen Option : 3

Q.12

Scombroid poisoning is mainly due to the formation of

Ans

1. Serotonin

2. Valine

3. Prolamin

4. Histamines

Question ID : 88189141428

Chosen Option : 1

Q.13

The oxygen carrying compound of the muscle is

Ans

1. Myoglobin

2. Haemoglobin

3. Transferrin

4. Cytochrome

Question ID : 88189141390

Chosen Option : 1



Q.14

Consider the following statements

Statement 1: The specific gravity of un-adulterated milk is 1.026

Statement 2: Milk adulterated with water will have freezing point close to zero

Ans

1. Statement 2 is correct

2.

Both the statements are correct and Statement 2 explaining statement 1

3. Statement 1 is correct

4.

Both the statements are correct and Statement 2 is not explaining statement 1

Question ID : 88189141375

Chosen Option : 4

Q.15

One of the easy ways of getting adequate vitamin C per day is through regular eating of

Ans

1. Apple

2. Banana

3. Grapes

4. Guava

Question ID : 88189141389

Chosen Option : 4

Q.16 Which organism preferentially metabolize amino acids instead of glucose, can grow rapidly and produce undesirable odors in meat

Ans

- 1. **Pseudomonas**
- 2. **Brochothrix**
- 3. **Acinetobacter**
- 4. **Lactobacillus**

Question ID : 88189141421
Chosen Option : 2

Q.17 The washed maize which is milled to a gritty textured product is called

Ans

- 1. **Masa**
- 2. **Corn flakes**
- 3. **Tortilla**
- 4. **Corn flour**

Question ID : 88189141432
Chosen Option : 2

Q.18 The spontaneous exudation of fluid from a gel is called

Ans

- 1. **Gelatinization**
- 2. **Emulsification**
- 3. **Syneresis**
- 4. **Dextrinization**

Question ID : 88189141446
Chosen Option : 1

Q.19

The temperature obtained in autoclaving is

Ans

1. 65°C

2. 100°C

3. 85°C

4. 120°C

Question ID : 88189141444

Chosen Option : 4

Q.20

The proportion of clinical cases resulting in severe clinical manifestations of a biological agents is called

Ans

1. Pathogenicity

2. Infectivity

3. Contagious

4. Virulence

Question ID : 88189141369

Chosen Option : 1

Q.21

Monosodium glutamate is a

Ans

1. Texturizer

2. Preservative

3. Flavour enhancer

4. Tenderizer

Question ID : 88189141497

Chosen Option : 3

Q.22

The anti-nutritional factor present in egg white is

Ans

- 1. Lecithin
- 2. Avidin
- 3. Ovomucin
- 4. Ovalbumin

Question ID : 88189141456
Chosen Option : 2

Q.23

Raw papaya is used in meat cooking for

Ans

- 1. Marination
- 2. Tenderization
- 3. Emulsifying
- 4. Thickening

Question ID : 88189141455
Chosen Option : 2



Q.24 Consider the following sentences

Assertion: Polyols have very high humectancy and plasticizing power.

Reasoning: The products made with polyols will be soft, moist and low in water activity.

Ans

✗ 1. Assertion is correct.

✗ 2. Reasoning is correct.

✗ 3.

Assertion and reasoning are correct, but reasoning is not explaining the assertion.

✓ 4.

Assertion and reasoning are correct, reasoning is explaining the assertion.

Question ID : 88189141487

Chosen Option : 4

Q.25

“Black spot” on beef and freezing mutton are developed by

Ans

✓ 1. Cladosporium herbarum

✗ 2. Talaromyces flavus

✗ 3. Staphylococcus aureus

✗ 4. Aspergillus niger

Question ID : 88189141391

Chosen Option : 4

Q.26 Principles of food fortification

- 1) Restoration to normal level to replace the nutrient lost during processing
- 2) To maintain the above natural level in the food
- 3) To improve public health
- 4) To make a food complete by it-self

Which of the statements are correct

Ans

✓ 1. 1, 2,3 & 4

✗ 2. 1, 2 & 3

✗ 3. 1, 3 & 4

✗ 4. 2, 3 & 4

Question ID : 88189141476
Chosen Option : 2

Q.27

Cryolite industry people are at risk of

Ans

✗ 1. Acute toxicity of fluorine

✗ 2. Endemic Fluorosis

✗ 3. Chronic toxicity of fluorine

✓ 4. Occupational Fluorosis

Question ID : 88189141474
Chosen Option : 3

Q.28

The direct epifluorescent filter technique is used for estimating

bacterial counts in

Ans

1. Canned vegetables

2. Fruit juices

3. Raw milk

4. Cereal based batters

Question ID : 88189141400

Chosen Option : 2

Q.29

Partial sealing of a Can facilitates the escape of dissolved or free

air is known as

Ans

1. Peeling

2. Exhausting

3. Processing

4. Clinching

Question ID : 88189141449

Chosen Option : 3



Q.30

Body Mass Index

1. Measures muscle fat mass in relation to height of an adult body.
2. Reflects adiposity.
3. Also known as Quetelet Index
4. Calculated by (Ht in cm-100).

Which of the statements are correct

Ans

X 1. 1, 3 & 4

X 2. 2, 3 & 4

✓ 3. 1, 2 & 3

X 4. 1, 2 & 4

Question ID : 88189141464

Chosen Option : 1

Q.31

The anaerobic bacteria do not increase until the onset of rigor

mortis because of _____

Ans

✓ 1. High O/R in pre rigor meat.

X 2. Low O/R in pre rigor meat.

X 3. Low O/R in post rigor meat.

X 4. High O/R in post rigor meat.

Question ID : 88189141396

Chosen Option : 1

Q.32 The principle of drying the material directly by sublimation is followed in

Ans

- 1. Freeze drying
- 2. Drum drying
- 3. Spray drying
- 4. Foam mat drying

Question ID : 88189141448
Chosen Option : 2

Q.33 Lye peeling is done by dipping in boiling

Ans

- 1. Sodium benzoate solution
- 2. Potassium permanganate solution
- 3. Sodium hydroxide solution
- 4. Calcium carbonate solution

Question ID : 88189141463
Chosen Option : 1

Q.34 Ergotism is caused by

Ans

- 1. Penicillium islandicum
- 2. Aspergillus flavus
- 3. Claviceps purpurea
- 4. Fusarium sporotrichioides

Question ID : 88189141378
Chosen Option : 4

Q.35

Water absorption capacity of the flour is done by

Ans

1. Pelshenke test

2. Farinograph

3. Extensograph

4. Amylograph

Question ID : 88189141461

Chosen Option : 1

Q.36

Which concept of health states “The dynamic equilibrium between man and environment”

Ans

1. Holistic

2. Psychosocial

3. Biomedical concept

4. Ecological concept

Question ID : 88189141358

Chosen Option : 4

Q.37

Stirring and mixing of liquid chocolate at 180°F is called

Ans

1. Curing

2. Conching

3. Roasting

4. Defatting

Question ID : 88189141460

Chosen Option : 2

Q.38

Match the following Antiseptics and dosage recommended for food preservation

	Antiseptic		Dose
1	Sugar	A	2%
2	Salt	B	0.2%
3	Acetic acid	C	15%
4	Benzoates	D	70%

Ans

1. 1-D,2-A,3- B, 4-C

2. 1-C,2-A,3-B,4-D

3. 1-B ,2-C,3-D,4- A

4. 1-D,2-C,3-A,4-B

Question ID : 88189141445

Chosen Option : 2

Q.39

PDCAAS =

Ans

1. Protein digestibility +Amino Acid Score

2. Protein digestibility / Amino Acid Score

3. Protein digestibility / Amino Acid ScoreX100

4. Protein digestibility X Amino Acid Score

Question ID : 88189141480

Chosen Option : 3

Q.40 In microbial modeling systems the term "D" represents the time for

Ans ~~x~~₁ Thousand log units of inactivation

✓ 2. One log units of inactivation

✗ 3. Hundred log units of inactivation

✗ 4. Ten log units of inactivation

Question ID : 88189141355

Chosen Option : 4

Q.41 Match the type of microorganism with suitable pH for the

Type of microorganism	pH range for maximum growth
1. Yeasts	A. 6.0–8.0
2. Bacteria	B. 3.5–4.0
3. Fungi	C. 4.5–6.0

Ans ~~1.~~ 1-A, 2-B, 3-C

~~✓ 2. 1-B,2-C, 3-A~~

X 3. 1-B, 2-A, 3-C

✓ 4. 1-C, 2-A, 3-B

✓ 4. 1-C, 2-A, 3-B

Question ID : 88189141394

Chosen Option : 4

Q.42

The antinutrients present in the vegetables interfere the absorption of Vitamin C which can lead to

Ans

1. Xerophthalmia

2. Scurvy

3. Osteomalacia

4. Beri-Beri

Question ID : 88189141477

Chosen Option : 2

Q.43

In microbiological experiments Stomacher is a

Ans

1. Colony counter

2. Homogenizer of food samples

3. Specific membrane filter

4. Culturing media for the growth of microbe

Question ID : 88189141399

Chosen Option : 2

Q.44

Which of the following is rich source of lycopene

Ans

1. Potato

2. Tomato

3. Kale

4. Avocado

Question ID : 88189141483

Chosen Option : 2

Q.45

Consider the statement “illness transmission by the “fecal- oral route” means

- 1) From beast, to food, to human
- 2) From unwashed hands, to food, to mouth
- 3) By fomites, to food, to human
- 4) By contaminated water, to food, to human

Which of the following statements is/are correct:

Ans

1. 1, 2 and 4

2. 1,2 ,3 and 4

3. 2, 3 and 4

4. 1, 2 and 3

Question ID : 88189141359

Chosen Option : 2

Q.46

The pungency of chilli extract is expressed as

Ans

1. degrees Brix

2. pyruvate scale

3. IBU

4. scoville value

Question ID : 88189141462

Chosen Option : 2

Q.47

Which among the following can metabolize cholesterol and are believed to be capable of reducing serum cholesterol levels in humans?

Ans

- 1. Achromobacter strains
- 2. Alcaligenes strains
- 3. Lactobacillus acidophilus strains
- 4. Pseudomonas strains

Question ID : 88189141414

Chosen Option : 4

Q.48

Combined method of roasting and stewing in airtight pan is called as

Ans

- 1. Grilling
- 2. Broiling
- 3. Braising
- 4. Sautéing

Question ID : 88189141430

Chosen Option : 4

Q.49

The Most common dust diseases in India

Ans

- 1. Asbestosis
- 2. Byssinosis
- 3. Silicosis
- 4. Bagassosis

Question ID : 88189141365

Chosen Option : 1

Q.50

Consider the following statements

Microbial contamination of food from the air can be reduced by

- 1) Removing the potential sources.
- 2) Using filtered air
- 3) Using positive air pressure
- 4) Reducing humidity level

Which of the statements are correct

Ans

1. 1 and 2

2. 1,2,3 and 4

3. 1,2 and 4

4. 1,2 and 3

Question ID : 88189141405
Chosen Option : 2

Q.51

Mastitis is mainly due to

Ans

1. Enterococcus

2. Staphylococcus aureus

3. Micrococcus

4. Clostridium spores

Question ID : 88189141408
Chosen Option : 4

Q.52

Match the following

	Type of milk	Concentration of constituents
1	Evaporated milk	A. 10 to 12% fat and 36% total solids.
2	Condensed milk	B. 80% fat, 2% total solids
3	Sweetened condensed milk	C. 7.5% milk fat and 25% total solids.
4	Butter	D. 8.5% fat, 28% total solids

Ans

✗ 1. 1-B,2-A,3-C,4-D
✗ 2. 1-C,2-D,3-A,4-B
✗ 3. 1-A,2-C,3-B,4-D
✓ 4. 1-C,2-A,3-D,4-B

Question ID : 88189141423

Chosen Option : 4



Q.53 Consider the following statements of the **spiral plating** over **standard plating**

1. More agar is used
2. Fewer plates, dilution blanks, and pipettes are required
3. Three to four times more samples per hour can be examined.
4. Little training is necessary for its operation
5. It is not appropriate for use with liquid foods such as milk

Ans ✗ 1. 1,2 and 3 statements are correct

✓ 2. 2, 3 and 4 statements are correct

✗ 3. 1, 4 and 5 statements are correct

✗ 4. 3,4 and 5 statements are correct

Question ID : 88189141398

Chosen Option : 1

Q.54 Un dissolved residual portion left after extraction of milk from soy is called as

Ans ✓ 1. Okara

✗ 2. Natto

✗ 3. Tempeh

✗ 4. Tofu

Question ID : 88189141442

Chosen Option : 4

Q.55

The energy obtained from 10grams of oil is

Ans

1. 9 K.Cal

2. 900 K.Cal

3. 270 K.Cal

4. 90 K.Cal

Question ID : 88189141495

Chosen Option : 3

Q.56

The basis for biomedical concept of health is

Ans

1. Supernatural theory of disease

2. Germ theory of disease

3. Web of disease concept

4. Tridosha theory of disease

Question ID : 88189141357

Chosen Option : 2

Q.57

Cream and butter are more susceptible to spoilage

by _____ enzymes

Ans

1. Catalases

2. Lipases

3. Proteinases

4. Galactidases

Question ID : 88189141426

Chosen Option : 3

Q.58

Food safety and standards act 2006 has become operational in the entire country from

Ans

- 1. 2009
- 2. 2012
- 3. 2011
- 4. 2010

Question ID : 88189141374

Chosen Option : 3

Q.59

Match the following Nutritional programme with Nutrient deficiency

Nutritional programme	Nutrient deficiency
-----------------------	---------------------

1 NIDDCP	A Vitamin A
2 NPPNB due to VAD	B Iodine
3 WIFS	C Dietary diversity
4 Kitchen garden	D Iron

Ans

- 1-A, 2-C, 3 -B, 4- D
- 2. 1-B, 2-A. 3-D, 4-C
- 3. 1-C, 2-D, 3-A, 4-B
- 4. 1-C, 2-A. 3-D, 4-B

Question ID : 88189141473

Chosen Option : 3

Q.60

The products containing living microorganisms is defined as

Ans

✓ 1. Probiotics

✗ 2. Synbiotics

✗ 3. Antibiotics

✗ 4. Prebiotics

Question ID : 88189141417

Chosen Option : 1

Q.61

Match the following

	Quality parameter		Equipment used
1	Butter content of milk	A	Refractometer
2	Sugar content	B	Butyrometer
3	Colour intensity	C	Penetrometer
4	Tenderness	D	Spectrophotometer

Ans

✗ 1. 1-D,2-A,3-B,4-C

✓ 2. 1-B,2-A,3-D,4-C

✗ 3. 1-C,2-A,3-B,4- D

✗ 4. 1-B,2-D,3-A,4-C

Question ID : 88189141496

Chosen Option : 2

Q.62

Match the following

Food testing laboratory	Location
1 Food research and standardization laboratory	A Pune
2 Central food laboratory	B Ghaziabad
3 Public health laboratory	C Mysore
4 Central Food technological Research institute	D Kolkata

Ans

X 1. 1-A, 2-D, 3-B, 4-C
X 2. 1-D, 2-B, 3-A, 4-C
X 3. 1-D, 2-A, 3-B, 4-C
✓ 4. 1-B, 2-D, 3-A, 4-C

Question ID : 88189141382

Chosen Option : 4



Q.63

The Meal through mid-day meal programme, expected to provide per day is

Ans 1.

2/3 of energy and 1/4 of protein RDI of the children

2.

1/2 of energy and 2/3 of protein RDI of the children

3.

1/3 of energy and 1/2 of protein RDI of the children

4.

1/2 of energy and 1/3 of protein RDI of the children

Question ID : 88189141465

Chosen Option : 3

Q.64

Consider the following sentences about Polymerization of oils

- 1) Decreases the smoke point of the oils
- 2) Causes increased absorption of fat by the food
- 3) Development of dark colour
- 4) Decreases in viscosity and foaming capacity

Which of the following statements are correct

Ans

1. 2 & 3

2, 3 & 4

3. 1, 2,3 & 4

4. 1, 3 & 4

Question ID : 88189141493

Chosen Option : 3

Q.65 Which of the following B-vitamin RDA's requirements is based on
Protein requirement

Ans ✗ 1. Thiamine

✗ 2. Folic acid

✗ 3. B₁₂

✓ 4. Pyridoxine

Question ID : 88189141363
Chosen Option : 3

Q.66 International organization for standardization(ISO) is a/ an

Ans ✗ 1. Quasi-Governmental organization

✗ 2. Organization established by developing countries

✓ 3. Non-Governmental organization

✗ 4. Governmental organization

Question ID : 88189141387
Chosen Option : 2

Q.67 Addition of potassium sorbate, sodium benzoate or sodium
phosphate is done during _____ of fish

Ans ✗ 1. Freeze dehydration

✗ 2. Smoking

✓ 3. Salting

✗ 4. Chilling

Question ID : 88189141453
Chosen Option : 1

Q.68 Cereals like rice and wheat are rich in the aminoacid _____.

Ans

- 1. Methionine
- 2. Phenyl alanine
- 3. Tryptophan
- 4. Lysine

Question ID : 88189141353
Chosen Option : 3

Q.69 Hydrogen ion concentrations in a system is known as

Ans

- 1. E^\ominus
- 2. Aw
- 3. pH
- 4. O/R

Question ID : 88189141415
Chosen Option : 3

Q.70 Iron absorption is interfered by

Ans

- 1. Tannins
- 2. Cyanogenic glycosides
- 3. Saponines
- 4. Goitrogenes

Question ID : 88189141395
Chosen Option : 2

Q.71

Which type of the water can be used in food processing unit

Ans

- 1. Chlorinated potable Water
- 2. Recycled water
- 3. Tube well water
- 4. Potable water

Question ID : 88189141406

Chosen Option : 1

Q.72

The most important cellulose derivative for food application is

Ans

- 1. Methyl cellulose
- 2. Hydroxy propyl methyl cellulose
- 3. Carboxy methyl cellulose
- 4. Micro crystalline cellulose

Question ID : 88189141489

Chosen Option : 2

Q.73

The deficiency symptom of essential fatty acids is

Ans

- 1. Eczema
- 2. Phrynodermia
- 3. Scabies
- 4. Glossitis

Question ID : 88189141479

Chosen Option : 1

Q.74

Food laws and food codes are the integral parts of

Ans

- 1. General Agreement on Trade ad Tariff
- 2. Codex Alimentarius
- 3. Hazard Analysis Critical Control Point
- 4. Good Management Practices

Question ID : 88189141384

Chosen Option : 2

Q.75

Alimentary Toxic Aleukia (ATA) is caused by

Ans

- 1. Aspergillus flavus
- 2. Fusarium sporotrichioides
- 3. Penicillium islandicum
- 4. Claviceps purpurea

Question ID : 88189141380

Chosen Option : 3

Q.76

The estimation of the probability of the occurrence of adverse events in food production is known as

Ans

- 1. Risk communication
- 2. Risk characterization
- 3. Risk assessment
- 4. Risk management

Question ID : 88189141350

Chosen Option : 3

Q.77

Which of the following are the most capable of using polysaccharides as their food

Ans

1. Protozoans

2. Virus

3. Molds

4. Bacteria

Question ID : 88189141411

Chosen Option : 4

Q.78

Which of the following pathogen causes Botulism

Ans

1. Salmonella

2. Bacillus

3. Staphylococcus

4. Clostridium

Question ID : 88189141379

Chosen Option : 4

Q.79

Neural tube defects are mainly due to the deficiency of

Ans

1. Thiamine

2. Folic acid

3. Pantothenic acid

4. Pyridoxine

Question ID : 88189141370

Chosen Option : 2

Q.80 For every increase in 152 metre of altitude, the boiling point of water

Ans

- 1. Increases by 10°C
- 2. Increases by 1°C
- 3. Decreases by 1°C
- 4. Decreases by 10°C

Question ID : 88189141450
Chosen Option : 4

Q.81 Starch becoming less soluble, like in its original state is called

Ans

- 1. Retrogradation
- 2. Syneresis
- 3. Gelation
- 4. Dextrin

Question ID : 88189141436
Chosen Option : 4

Q.82 Classes of wheat contains the highest content of gluten is

Ans

- 1. Durum wheat
- 2. Winter wheat
- 3. Soft wheat
- 4. Dry wheat

Question ID : 88189141433
Chosen Option : 2

Q.83

The water activity at which the spoilage bacteria do not grow

Ans

1. below aw = 1.80

2. Above aw = 1.80

3. Above aw = 0.91

4. below aw = 0.91

Question ID : 88189141393

Chosen Option : 2

Q.84

The successive growth curve, features of exponential and

stationary phases with the lag phase in-between is seen in

Ans

1. Antagonistic Growth

2. Synergistic Growth

3. Symbiotic Growth

4. Diauxic Growth

Question ID : 88189141409

Chosen Option : 2

Q.85

Lipid soluble, yellow-orange-red pigments found in higher plants

are called

Ans

1. Betalains

2. Desmoids

3. Anthocyanins

4. Carotenoids

Question ID : 88189141482

Chosen Option : 4

Q.86

Which of the following contains high fibre?

Ans

- 1. Rice
- 2. Wheat
- 3. Egg
- 4. Millets

Question ID : 88189141434

Chosen Option : 4

Q.87

The principal compound which contributes aroma to the aromatic rice is

Ans

- 1. Formaldehyde
- 2. β glucans
- 3. Acetyl 1-1 pyrroline
- 4. Oryzonal

Question ID : 88189141437

Chosen Option : 2

Q.88

Which of the following is food safety risk management tool

Ans

- 1. Hazard Analysis Critical Control Point
- 2. Good Management Practices
- 3. Codex Alimentarius
- 4. Good Agricultural Practices

Question ID : 88189141386

Chosen Option : 1

Q.89

The discs which cracks down the unsound kernel for rejection is called

Ans

- 1. Magnetic separator
- 2. Disc separator
- 3. Scourer
- 4. Entoleter

Question ID : 88189141431

Chosen Option : 1

Q.90

Carcasses contain an average of _____ bacterial cells/inch

Ans

- 1. 1.0 bacterial cells/inch
- 2. 100 bacterial cells/inch
- 3. 0.1 bacterial cells/inch
- 4. 10 bacterial cells/inch

Question ID : 88189141407

Chosen Option : 2



Q.91

Which method is more suitable to collect the dietary intake data of the large population

Ans

- 1. Diet history method
- 2. 24-hour recall method
- 3. Food weightment method
- 4. Food diary method

Question ID : 88189141471

Chosen Option : 4

Q.92

Mycotoxins are toxins produced by

Ans

- 1. Virus
- 2. Fungi
- 3. Algae
- 4. Bacteria

Question ID : 88189141371

Chosen Option : 2



Q.93 Dermatitis, dementia and diarrhea are the typical deficiency symptoms of

Ans

1. Pyridoxine

2. Niacin

3. Thiamine

4. Riboflavin

Question ID : 88189141469

Chosen Option : 2

Q.94 Cut potatoes are immersed in salt water to prevent

Ans

1. Lipase activity

2. Rancidity

3. Non-enzymatic browning

4. Enzymatic Browning

Question ID : 88189141452

Chosen Option : 1

Q.95

Which of the following causes hydrolytic rancidity in oils

Ans

- ✓ 1. Lipase
- ✗ 2. Peroxides
- ✗ 3. Aluminum
- ✗ 4. Carotenoids

Question ID : 88189141492

Chosen Option : 2

Q.96

The bacteria known as the "buffet germ" is

Ans

- ✓ 1. Clostridium perfringens
- ✗ 2. E. coli
- ✗ 3. Campylobacter
- ✗ 4. Enterococcus

Question ID : 88189141388

Chosen Option : 2

Q.97

Pectins are Polymers of galacturonic acid connected by

Ans

- ✓ 1. α 1-4 linkages
- ✗ 2. β 1-4 linkages
- ✗ 3. β 1-6 linkages
- ✗ 4. α 1-6 linkages

Question ID : 88189141490

Chosen Option : 3

Q.98

Pneumoconiosis is a

Ans

1. Skin disease

2. Kidney disease

3. Heart disease

4. Lung disease

Question ID : 88189141367

Chosen Option : 4

Q.99

To delay microbial spoilage, fresh meats are stored at

Ans

1. $\leq 15^{\circ}\text{C}$

2. $\leq 10^{\circ}\text{C}$

3. $\leq 5^{\circ}\text{C}$

4. $\leq 20^{\circ}\text{C}$

Question ID : 88189141420

Chosen Option : 3

Q.100

The indispensable fatty acids for humans are

Ans

1. Palmitic acid and arachidonic acid

2. Saturated fatty acids

3. Partially hydrogenated vegetable oils

4. Linoleic acid and alpha linolenic acid

Question ID : 88189141481

Chosen Option : 4

Q.101

The desirable flavour in the milk yogurt is due to the formation of

Ans

- 1. Formaldehyde
- 2. Glycerin
- 3. Methylene
- 4. Acetaldehyde

Question ID : 88189141410
Chosen Option : 2

Q.102

Distribution of fat between the muscle fibre bundles is known as

Ans

- 1. Ageing
- 2. Rigor mortis
- 3. Ripening
- 4. Marbling

Question ID : 88189141451
Chosen Option : 2



Q.103

Match the following

Food stuff	Common adulterant
1 Tea	A Tamarind seed powder
2 Pepper	B Dal husk
3 Coffee	C Vanaspathi
4 Ghee	D Papaya seeds

Ans

✓ 1. 1-B, 2-D, 3-A, 4-C

✗ 2. 1- B, 2-A, 3-D, 4-C

✗ 3. 1-D, 2-B, 3-A, 4-C

✗ 4. 1-A, 2-D, 3-B, 4-C

Question ID : 88189141377

Chosen Option : 1



Q.104

The benefit of consuming normal yogurt is due to

- 1) The reduced amounts of lactose in yogurt, as compared to milk
- 2) The supply of lactase from the dead cells
- 3) The supply of β -galactosidase

Which of the statements are correct

Ans

X 1. 2 & 3
X 2. 1 & 3
✓ 3. 1 & 2
X 4. 1,2 & 3

Question ID : 88189141419

Chosen Option : 4

Q.105

The central AGMARK laboratory is located at

Ans

✓ 1. Nagpur
X 2. Kolkata
X 3. Hyderabad
X 4. New Delhi

Question ID : 88189141381

Chosen Option : 1

Q.106

Partially fermented tea is called

Ans

- 1. Oolong
- 2. Orange pekoe
- 3. Souchang
- 4. Red tea

Question ID : 88189141459

Chosen Option : 4

Q.107

The antimicrobial property of mustard oil is due to the presence of

Ans

- 1. Thiosulfinate
- 2. Benzoic acid
- 3. Sorbic acid
- 4. Isothiocyanate

Question ID : 88189141397

Chosen Option : 3

Q.108

Monosaccharides linked together by _____ linkages to form

disaccharides.

Ans

- 1. Peptide bonds
- 2. Glycosidic linkages
- 3. Ester bonds
- 4. Van der Waals forces

Question ID : 88189141484

Chosen Option : 2

Q.109

Ciguatoxin is mainly caused by the consumption of

Ans

- 1. Beef viral toxins
- 2. Poultry meat bacterial toxins
- 3. Reef fish with algal toxins
- 4. Egg with fungal toxins

Question ID : 88189141429

Chosen Option : 3

Q.110

Consider the following with respect to Trypsin inhibitors

- 1) Present in pulses
- 2) They are fatty acids and prevents the activity of trypsin in the gut
- 3) Release of methionine is hampered
- 4) Can be inactivated at autoclave temperatures

Which of the following statements are correct

Ans

- 1. 2, 3 & 4
- 2. 1, 2,3 & 4
- 3. 1, 3 & 4
- 4. 1, 2 & 3

Question ID : 88189141472

Chosen Option : 2

Q.111

Consider the following statements

Germination of pulses

- 1) provides more essential amino acids
- 2) decreases calcium, zinc and iron
- 3) causes activation of enzymes
- 4) increases vitamin content

Which of the following statements correct?

Ans

1, 2 & 3 are correct

1, 2 & 4 are correct

2, 3 & 4 are correct

1, 3 & 4 are correct

Question ID : 88189141441

Chosen Option : 4

Q.112

Agar Droplet method was proposed by

Ans

1. McCrady

2. Sharpe and Kilsby

3. R S Breed

4. Gilchrist

Question ID : 88189141401

Chosen Option : 1

Q.113

The sequence in the risk assessment is

Ans 1.

Risk characterization, Hazard Identification, Dose response

assessment, Exposure assessment

2.

Hazard Identification, Dose response assessment,

Risk characterization, Exposure assessment

3.

Hazard Identification, Exposure assessment, Dose response

assessment, Risk characterization

4.

Hazard Identification, Dose response assessment,

Exposure assessment, Risk characterization

Question ID : 88189141351

Chosen Option : 3



Q.114

Match the following nutritional deficiency with symptoms

	Nutrient		Clinical symptoms
1	Kwashiorkor	A	Cretinism
2	Iodine	B	Angular stomatitis
3	Vitamin C	C	Moon face
4	Riboflavin	D	Bleeding gums

Ans

X 1. 1-C, 2-D, 3-A,4-B

X 2. 1-B, 2-A. 3-D,4-C

✓ 3. 1-C, 2-A. 3-D,4-B

X 4. 1-A, 2-C,3 -B,4- D

Question ID : 88189141470

Chosen Option : 4

Q.115

During malting of barley ,the increase in gibberellic acid will causes

Ans

✓ 1. Increase in reducing sugars

X 2. Decrease in cyclic amino acids sugars

X 3. Decrease in reducing sugars

X 4. Increase in cyclic amino acids

Question ID : 88189141440

Chosen Option : 4

Q.116

Prevention of the emergence or development of risk factors in countries or population groups, before its appearance is called as

Ans

- 1. Primordial prevention
- 2. Secondary prevention
- 3. Tertiary prevention
- 4. Primary prevention

Question ID : 88189141362

Chosen Option : 1

Q.117

A good source of most of the B-Complex vitamins

Ans

- 1. Milk and milk products
- 2. Root vegetables
- 3. Green leafy vegetables
- 4. Bran of cereals

Question ID : 88189141361

Chosen Option : 3



Q.118

Which among the following organisms is used to index the sanitization

Ans

- 1. **Campylobacter**
- 2. **Salmonella**
- 3. **Leuconostoc**
- 4. **Escherichia coli**

Question ID : 88189141404

Chosen Option : 2

Q.119

The components in the food ,that are derived through microbial metabolic activity of food nutrients, possessing health benefits are known as

Ans

- 1. **Eugenics**
- 2. **Biogenics**
- 3. **Proteomics**
- 4. **Metabolomics**

Question ID : 88189141418

Chosen Option : 4



Q.120 Consider the following statements with regards to Amylase Rich Food (ARF):

1. Are highly suitable as weaning foods.
2. Increases the total solid concentration.
3. Helps to make high viscous recipes.
4. High energy dense preparations.

Which of the following statements is/are correct:

Ans
 X 1. 1 and 2
X 2. 2 and 3
✓ 3. 1 and 4
X 4. 2 and 4

Question ID : 88189141348

Chosen Option : 2

Q.121 Facultative anaerobes are the bacteria that can

Ans
 X 1. Grows at higher osmotic environment
✓ 2. Grows in presence and absence of oxygen
X 3. Grows at High and low concentration of salts
X 4. Produces gas bacteria

Question ID : 88189141403

Chosen Option : 2

Q.122

Vegetarian meat is an example for

Ans

- 1. Fortified food
- 2. Synthetic food
- 3. Simulated food
- 4. Enriched food

Question ID : 88189141372

Chosen Option : 4

Q.123

In anthocyanins, increase in no. of hydroxyl groups

yields _____ colour and methoxy groups give _____ colour.

Ans

- 1. Blue, red
- 2. Red, orange
- 3. Yellow, white
- 4. White, green

Question ID : 88189141494

Chosen Option : 1

Q.124

Skimming of milk or addition of skimmed milk to ordinary milk will

leads to

Ans

- 1. Change in the protein content
- 2. Change in the all above nutrients
- 3. Change in the fat content
- 4. Change in the carbohydrate content

Question ID : 88189141376

Chosen Option : 2

Q.125

Hydrogenation of glucose, galactose and mannose under high pressure and temperature in the presence of catalyst results in the formation of

Ans

- 1. Sugar alcohols
- 2. Sugar granules
- 3. Starches
- 4. Sugar acids

Question ID : 88189141485
Chosen Option : 1

Q.126

The technique involved in PCR method, in assessing the food quality is

Ans

- 1. Bioluminescence Reactions
- 2. DNA amplification
- 3. Titration Reactions
- 4. Enzymatic assay

Question ID : 88189141349
Chosen Option : 2

Q.127

The Sweetened condensed milk is more susceptible to

_____ spoilage

Ans

- 1. Psychrotrophic Bacteria
- 2. Osmophilic yeasts
- 3. Thermoduric yeasts
- 4. Thermophilic Bacteria

Question ID : 88189141424

Chosen Option : 1

Q.128

World consumers rights day is celebrated on

Ans

- 1. 15th March
- 2. 14th October
- 3. 5th June
- 4. 22nd December

Question ID : 88189141383

Chosen Option : 2

Q.129

Lathyrism is caused due to high consumption of

Ans

- 1. Masoor dal
- 2. Red gram dal
- 3. Bengal gram dal
- 4. Khesari dal

Question ID : 88189141438

Chosen Option : 4

Q.130

The Concept of primary health care system as a basic unit for health was provided by

Ans

- 1. Central advisory board of health
- 2. Royal commission
- 3. Bhore committee
- 4. Govt. of India act 1935

Question ID : 88189141364
Chosen Option : 1

Q.131

Which of the following can be used to differentiate of Escherichia coli from Enterobacter species

Ans

- 1. Production of indole from Tryptophan
- 2. Production of urea from Tryptophan
- 3. Production of niacin from Tryptophan
- 4. Production of creatinine from Tryptophan

Question ID : 88189141413
Chosen Option : 1



Q.132

In sensory evaluation, the test where two identical and one different samples presented simultaneously for determination of odd sample is

Ans

- 1. Paired comparison test
- 2. Triangle test
- 3. Ranking test
- 4. Duo-trio test

Question ID : 88189141454

Chosen Option : 1

Q.133

The layer which separates the germ or embryo from the endosperm of the grain is

Ans

- 1. Pericarp
- 2. Bran
- 3. Aleurone
- 4. Scutellum

Question ID : 88189141435

Chosen Option : 3

Q.134

The chief objectives of the Codex Alimentarius are

- 1) Protection of the consumer health
- 2) Provides food processing technology
- 3) Enforcing the decisions of the member nations
- 4) Facilitation of international trade

Ans

1. 1& 2
 2. 1 & 4
 3. 3 &4
 4. 2 &3

Question ID : 88189141385

Chosen Option : 4

Q.135

The mandate of Provision of 100 days of guaranteed wage

employment in a financial year is done by

Ans

1. NFFWP
 2. NFBS
 3. PDS
 4. MGNREGA

Question ID : 88189141467

Chosen Option : 4

Q.136

Consider the following sentences

- 1) The germicidal effectiveness of the benzoates is higher in acidic foods.
- 2) The paraben compounds are effective over broader spectrum of microbes.
- 3) Propionates are used in bakery products.
- 4) Sulphur di oxide is used to preserve fruit juices and dried fruits.

Which of the statements are correct

Ans

✗ 1. 2,3 & 4 are correct

✓ 2. 1, 2, 3 & 4 are correct

✗ 3. 1,2 &3 are correct

✗ 4. 1,3 & 4 are correct

Question ID : 88189141447

Chosen Option : 2

Q.137

The substances interfere with iodine uptake are known as

Ans

✗ 1. Saponins

✗ 2. Haemagglutinins

✓ 3. Goitrogens

✗ 4. Tannins

Question ID : 88189141439

Chosen Option : 3

Q.138

Koilonychias is a typical clinical symptom of

Ans

- 1. Calcium deficiency
- 2. Vitamin A deficiency
- 3. Iodine deficiency
- 4. Iron deficiency

Question ID : 88189141468

Chosen Option : 1

Q.139

Isovaleric and Isobutyric acids cause _____ in meat.

Ans

- 1. Sliminess
- 2. Green discolouration
- 3. Dark red colour
- 4. Cheesy odor

Question ID : 88189141422

Chosen Option : 3



Q.140

The nutrient profiles which are extensively used in the laboratory for the biochemical identification of unknown microorganisms isolated from foods

Ans

- 1. Carbohydrate metabolism
- 2. Mineral metabolism
- 3. Protein metabolism
- 4. Fat metabolism

Question ID : 88189141412

Chosen Option : 3

Q.141

Frustration, insecurity, lack of job satisfaction, poor human relationships are considered as causative factors of

Ans

- 1. Biological hazards
- 2. Mechanical hazards
- 3. Psychosocial hazards
- 4. Physical hazards

Question ID : 88189141366

Chosen Option : 3



Q.142

The spoilage is characterized by a flat container, darkened products with the odor of rotten eggs is called

Ans

- 1. Sulfide Stinker Spoilage
- 2. Spoilage Due to Insufficient Heating
- 3. Thermophilic Anaerobe (TA) Spoilage
- 4. Flat Sour Spoilage

Question ID : 88189141425

Chosen Option : 3

Q.143

Hypogeusia and hyposmia are remarkable deficiency symptoms of

Ans

- 1. Calcium deficiency
- 2. Magnesium deficiency
- 3. Zinc deficiency
- 4. Selenium deficiency

Question ID : 88189141478

Chosen Option : 4



Q.144 The spread of typhoid and paratyphoid fever through food and water is mainly due to contamination with

Ans

1. Campylobacter species

2. Shigella species

3. Salmonella species

4. Pseudomonas species

Question ID : 88189141427

Chosen Option : 3

Q.145 Measure of egg protein quality based on the height of its egg white (albumen) in relation to the weight of the egg is

Ans

1. Candling

2. White Index

3. Haugh's Unit

4. Yolk Index

Question ID : 88189141457

Chosen Option : 3

Q.146

Which of the following is a structural protein?

Ans

- 1. Actin
- 2. Gamma Globulin
- 3. Myosin
- 4. Collagen

Question ID : 88189141491

Chosen Option : 4

Q.147

According to Iceberg of disease theory, the floating tip represents

Ans

- 1. Clinical cases
- 2. Undiagnosed cases
- 3. Latent cases
- 4. Pre symptomatic cases

Question ID : 88189141352

Chosen Option : 1

Q.148

The major nutritional programme addressing the health and

nutritional needs of under six children in India

Ans

- 1. Mid-day meal programme
- 2. ICDS scheme
- 3. Antyodaya anna yojana
- 4. Food for work programme

Question ID : 88189141466

Chosen Option : 2

Q.149

Match the following

	Modified starch		Functional property
1	Pre gelatinized starch	A	Gum jellies
2	Acid hydrolyzed starch	B	Thickeners in dry soup powders
3	Cross linked starches	C	Starch batters for fish and meat
4	Oxidized starches	D	Instant Puddings

Ans

X 1. 1 -B,2 -D,3- A,4-C

✓ 2. 1-D,2-A, 3-B,4-C

X 3. 1 -C ,2-A, 3-B,4- D

X 4. 1-A,2 -B, 3- D,4-C

Question ID : 88189141488

Chosen Option : 3

Q.150

Heating milk followed by immediate cooling to increase the

keeping quality is known as

Ans

X 1. Sterilization

✓ 2. Pasteurization

X 3. Homogenization

X 4. Clarification

Question ID : 88189141443

Chosen Option : 2

