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**FSSAI**  
**3rd Food Analyst Previous Years**  
**Question Paper 1 2016 Set A**

3<sup>rd</sup> FOOD ANALYST EXAMINATION

## PAPER - I

**Important :** Please refer your Admit Card / Roll No. Slip before filling your Roll No. on the Question Booklet and OMR Answer Sheet

Name of the Candidate

Roll No. 

F	A	E	3	<input type="text" value=""/>	<input type="text" value=""/>	<input type="text" value=""/>	<input type="text" value=""/>
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*Signature of the Candidate*

Time : 2 Hours

No. of Questions : 100

Max. Marks : 100

**INSTRUCTIONS:**

1. Write your Name and Roll No. on the Question Booklet and also on the OMR Answer Sheet in the space provided and nowhere else and darken the corresponding bubbles with Black Ball Pen in OMR Answer Sheets. Also put your signature on OMR Answer Sheet in the space provided therein.
2. Write candidate's status (fresh/reappearing) in the OMR Answer Sheet
3. While writing your name leave one blank box between first, second and surname in the same order as mentioned in your admit card.
4. Do not make any identification mark on the OMR Answer Sheet or Question Booklet.
5. Each question has four alternative answers (a, b, c, d) of which only one is correct. For each question darken only one bubble, which ever you think is the correct answer, on the OMR Answer Sheet.
6. There is negative marking for wrong answers. For every correct answer one mark shall be awarded and for every wrong answer 0.25 marks shall be deducted.
7. If you do not want to answer a question, leave all the bubbles corresponding to that question blank in the OMR Answer Sheet. No marks will be deducted in such cases.
8. For rough work, only blank sheet attached at the end of the Question Booklet be used.
9. The Answer Sheet is designed for computer evaluation. Therefore, if you do not follow the instructions given therein, it may make evaluation by the computer difficult. **Any resultant loss to the candidate on the above account, i.e. not following the instructions completely, shall be the responsibility of the candidate only.**
10. **Hand over the OMR Answer Sheet to the Room Invigilator on duty before leaving the Exam Hall.**
11. In no case the OMR Answer Sheet is to be taken out of the examination hall. Any candidate found doing so would be expelled from the examination.
12. A candidate who creates disturbance of any kind or changes his/her seat or is found in possession of any material having possibility of any assistance or found giving or receiving assistance or found using any other unfair means during the examination will be expelled from the examination by the Centre Superintendent whose decision shall be final.
13. Telecommunication equipment such as pager, cellular phone, wireless, scanner etc. is not permitted inside the examination hall.

to do in the future. The following table shows the estimated costs for the proposed project, including the cost of the land, labor, materials, and equipment. The total cost is estimated to be approximately \$100,000.

Category	Cost (\$)
Land	50,000
Labor	20,000
Materials	15,000
Equipment	10,000
Total	100,000

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Land	50,000
Labor	20,000
Materials	15,000
Equipment	10,000
Total	100,000

Estimated cost of the project:

Cost of Materials: 100

Cost of Labor: 200

Cost of Equipment: 100

The estimated cost of the project is \$100,000. This includes the cost of the land, labor, materials, and equipment. The total cost is estimated to be approximately \$100,000.

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Had no impact on the project.



## PAPER – I

1. “AGMARK Act 1937” comes under
  - (a) Department of Consumer Affairs, Govt. of India
  - (b) Department of Agriculture and Cooperation
  - (c) Directorate of Marketing and Inspection
  - (d) Department of Legal Metrology
2. What is an example of biological hazard?
  - (a) Salmonella
  - (b) Dirt
  - (c) Cleaners
  - (d) Antibiotics
3. What is HACCP system for ?
  - (a) Physical, Chemical and Biological Hazards
  - (b) A systematic analysis of all steps and regular monitoring of the control points
  - (c) Identifying the CCP's, including their location, procedure and process
  - (d) Accurately monitoring food hygiene hazards
4. SPS under WTO stands for
  - (a) Standards, Prevention and Specifications
  - (b) Sanitary and Phytosanitary measures
  - (c) Specifications for Products and Supplements
  - (d) Safety and Prevention of Sickness
5. Food Safety and Standards Act, 2006 - passed by Indian Parliament and notified on:
  - (a) 24th July, 2006
  - (b) 24th June, 2006
  - (c) 24th August, 2006
  - (d) 24th November, 2006
6. ISO 19011: 2011 Quality management systems deals with
  - (a) Specifications with Guidance for use
  - (b) Guidelines for performance improvements
  - (c) Customer satisfaction
  - (d) Guidelines for quality and/or environmental management systems auditing
7. Coffee is adulterated with
  - (a) Saw dust
  - (b) Chicory
  - (c) Ghee
  - (d) All of these
8. Sugar and salt act as preservatives by:
  - (a) Killing micro-organism directly
  - (b) Increasing the acid content of food
  - (c) Increasing the water content of food
  - (d) Binding water so it is not available for micro-organisms
9. Out of these, which bacteria is found in processed/cured meat
  - (a) Moraxella
  - (b) Alcaligenes
  - (c) Pseudomonas
  - (d) Lactobacillus

10. How many acts are repealed by Food Safety and Standards Act, 2006  
(a) 4 (b) 7  
(c) 5 (d) 8

11. Currently standards are present for which of the following?  
1. Packaged drinking water  
2. Piped drinking water  
3. Well and canal water  
(a) 1, 2 (b) 1  
(c) 1, 3 (d) All of the above

12. Which of the following is/are true about Potassium Bromate?  
1. Potassium bromate is a category 2B carcinogen.  
2. Potassium bromate increases dough strength, leads to higher rising and uniform finish to baked products  
3. Food Safety Standards Authority of India (FSSAI) permits them up to 50 parts per million.  
(a) 1, 3 (b) 1, 2  
(c) 2, 3 (d) All of the above

13. The mandate assigned to the Food Authority is  
(a) laying down science based standards (b) to facilitate food safety.  
for articles of food  
(c) to regulate manufacture, storage, (d) all of above  
distribution, sale and import of food

14. How many Scientific Panels have been constituted in the Food Authority?  
(a) 16 (b) 7  
(c) 9 (d) 5

15. Benefits of implementing HACCP/ ISO 22000:  
(a) A preventive approach to food safety (b) Reduces the need for and the cost of end product testing  
(c) Can help and identify process (d) all of above  
improvements and reduced customer complaints

16. Which of these is not an International Standards and Statutes.  
(a) Codex Alimentarius Commission (b) European Union Standards (EU standards)  
(CAC)  
(c) Food and Agricultural Organization (d) Bureau of Indian Standards  
(FAO)

17. FSSAI is located in 5 regions with head office located at  
(a) Hyderabad (b) Mumbai  
(c) Bangalore (d) New Delhi

18. ISO 9001:2008 Quality management systems deals with

(a) Fundamentals and vocabulary (b) Guidelines for performance improvements

(c) Customer satisfaction (d) Requirements for quality management

19. As per the definition for food under the Food Act in India, food does not include

(a) Alcoholic beverages (b) Caffeinated Beverages

(c) Chewing gum (d) Chewing tobacco

20. As per Food Safety & Standards Act, FSMS Stands for

(a) Food Security Management System (b) Food Safety Management System

(c) Food Standards Management System (d) Food Safety Mechanization System

21. As per Section 3 of Food Safety & Standards Act 2006, if a food article sold in the market contains any inferior or cheaper substances whether wholly or partly which is injurious to health then such products can be called as

(a) Sub-standard (b) Unsafe

(c) Misbranded (d) Partly Sub-standard

22. As per Section 22 of FSS Act 2006, Foods for special dietary uses or Functional foods or nutraceutical or health supplements does not include

(a) Botanical extracts (b) Vitamin supplements

(c) Parenterals (d) Probiotics

23. Food Authority may notify food laboratories and research institutions accredited by NABL or any such accreditation agencies, wherein NABL stands for

(a) National Accreditation Board for Laboratories (b) National Accreditation Board for Testing Laboratories

(c) National Accreditation Board for Calibration Laboratories (d) National Accreditation Board for Testing and Calibration Laboratories

24. Act/Order which is not deemed after implementation of Food Safety & Standards Act 2006

(a) Fruit Products Order, 1955 (b) Prevention of Food Adulteration Act, 1954

(c) Milk and Milk Products Order, 1992 (d) Standards Weights and Measures Act, 1976

25. Analysis report format shall be followed by the Food Analyst under the FSSR 2011 is

(a) Form VII A (b) Form VIII

(c) Form V B (d) Form VI

26. Analysis report Section of Food Analyst Report does not contain one of the following

(a) Test Methods used (b) Opinion on the sample

(c) Measurement of uncertainty (d) Prescribed Standards

27. As per the provisions of Food Safety & Standards (Licensing and Registration of Food Business) Regulation 2011 which of the following is mandatory before slaughtering animals

(a) Stunning (b) Use of electric pods

(c) Staining (d) Stripping

28. Packaging material Polyethylene (PE) bottles used for packaging of Drinking Water shall conforms to the following BIS Standards

(a) IS: 12252 (b) IS: 10910  
(c) IS: 52122 (d) IS: 10146

29. The claim on “Trans fat free” is being permitted under Food Safety & Standards (Packaging and Labelling Regulation) under the condition if the Trans fat content less than

(a) 0.05gm per serving (b) 0.2gm per serving  
(c) 0.1gm per serving (d) 0.01gm per serving

30. As per the requirements of Packaging and Labelling Regulation, Net Quantity for a food packed in liquid medium shall carry a declaration on

(a) Liquid Weight (b) Drained Weight  
(c) Gross Weight (d) None of the above

31. Mandatory statement displayed on the pack of Infant milk Subsfitute is

(a) “Baby requires Mother’s Milk” (b) “Milk is the best source for the child”  
(c) “Mother’s Milk is best for your baby” (d) “Mother’s Milk is needed for your baby”

32. “Not for Phenylketoneurics” shall carry on the label if the product contains following table top sweetener

(a) Aspartame (b) Acesulfame-K  
(c) Sucralose (d) Neotame

33. Percentage of Milk fat and milk solids not fat contents for raw and pasteurized mixed milk in India are

(a) 4.5 & 8.5 respectively (b) 3.0 & 8.5 respectively  
(c) 3.5 & 8.5 respectively (d) 3.0 & 9.0 respectively

34. Baudouin test for Vanaspati (Hydrogenated fat) indicates the presence of

(a) Sesame oil (b) Mineral oil  
(c) Vitamin A (d) Trans fatty acid

35. Butyro refractometer reading at 40°C for milk fat always lies between

(a) 44 – 46 (b) 30 – 34  
(c) 40 - 44 (d) 34 - 36

36. Percent Acidity as acetic acid for chilly sauce shall not be less than

(a) 1.2 (b) 1.5  
(c) 0.6 (d) 1.0

37. Added colouring matter permitted for bread under Section 2.4.15 of Food Safety & Standards (Food Product Standards and Food Additives) Regulations 2011 are

(a) All water soluble colours (b) Only natural colours  
(c) Only Carryover food colours from ingredients (d) All oil soluble colours

38. Test for Lead Chromate is conducted for the sample of  
(a) Chilli Powder (b) Turmeric powder  
(c) Coriander Powder (d) Curry powder

39. pH of Packaged Drinking Water shall be between  
(a) 6.0 to 8 (b) 6.5 to 7.5  
(c) 6.5 to 8.5 (d) 6.5 to 8.0

40. The International body that is involved in harmonize food standards around the world is  
(a) World Health Organization (b) Codex Alimentarius Commission  
(c) International Standards Organization (d) International Union of Food Standards

41. Expanded uncertainty is derived by multiplying the combined standard uncertainty with  
(a) Coverage factor, a (b) Coverage factor, m  
(c) Coverage factor, k (d) Coverage factor, s

42. If internal audit is not conducted as per the Clauses of ISO 17025-2005, the auditor can issue  
(a) Minor Non conformance (b) Major non conformance  
(c) Improvement notice (d) Opportunity for improvement

43. Which of the following are covered under proximate analysis of foods ?  
(a) Proteins, carbohydrates, vitamins (b) Proteins, carbohydrates, fats  
(c) Proteins, sugars, minerals (d) Fats, vitamins, minerals

44. Food poisoning occurs due to inadequate processing or poor handling of processed food articles. The most dangerous food poisoning organism is  
(a) *Salmonella typhosa* (b) *Clostridium perfringens*  
(c) *Staphylococcus aureus* (d) *Clostridium botulinum*

45. Auditors can gather objective evidence by  
(a) Observing activities (b) Interviewing staff  
(c) Reading documents (d) All of the above

46. A primary standard is a  
(a) Substance dissolved in a known volume of water (b) Mass of a substance dissolved in a known volume of water.  
(c) Substance that is reacted with a substance whose concentration is known accurately. (d) Pure substance that can be used to determine the concentration of other substances

47. NABL 212 is a  
(a) The guidance document on Quality Manual (b) The guidance document on Validation of Test Methods  
(c) The guidance document on Quality Audits (d) None of the above

48. The minimum intensity of light required at working surfaces other than those required for specified tests is

(a) 50-lux (b) 300-lux  
(c) 500-lux (d) 1000-lux

49. A signal to noise ratio (S/N) of ----- is generally accepted for estimating LOD and signal-to-noise ratio of ----- is used for estimating LOQ

(a) 3 and 10 (b) 9 and 10  
(c) 10 and 3 (d) 10 and 9

50. Bacterial contamination may cause food poisoning. The conditions required for bacterial growth are

(a) Moisture, cold temperature, time, food supply, low acid environment, oxygen (b) Moisture, high temperature, time, food supply, low acid environment, oxygen  
(c) Moisture, warm temperature, time, food supply, low acid environment, oxygen (d) Moisture, cold temperature, time, food supply, high acid environment, oxygen

51. In Food Safety and Standards (food products standards and food additive) Regulations, 2011, the antibacterial polypeptide which is permitted as a preservative in cheese and cheese products is

(a) Nukacin (b) Nisin  
(c) Bisin (d) Lysozyme

52. A method of drying in which the moisture in the food is frozen, and then sublimed to vapour under vacuum is called as

(a) Sun-drying (b) Lyophilization  
(c) Spray drying (d) Drum drying

53. Enzymes which are mainly used in clarification of fruit juices are

(a) Pectinases and pectinesterases (b) Hemicellulases  
(c) Cellulases (d) Amylases

54. Packaging of food is a method of

(a) Food adulteration (b) Food preservation  
(c) Food irradiation (d) None of the above

55. Molecular weight of a polymer can be calculated if you know

(a) Degree of polymerization (DP) (b) Molecular weight of repeating units  
(c) Either (a) or (b) (d) Both (a) and (b)

56. The sum of all mobile packaging components (molecules) released per unit area packaging material under defined conditions is called

(a) Specific migration (b) Overall migration (global migration)  
(c) Diffusion (d) Non-migration

57. For easy identification, most plastic containers are marked with a recycling symbol containing a specific number. What is the specific number given for Low Density Poly Ethylene (LDPE)?

(a) 2 (b) 3  
(c) 4 (d) 7

58. The essential nutrients that the body required for normal growth and metabolism, apart from water, protein, carbohydrate and fats, are  
(a) Minerals (b) Vitamins  
(c) Neither (a) nor (b) (d) Both (a) and (b)

59. The two essential fatty acids that are required are  
(a) Linoleic and oleic acid (b) Linoleic and palmitic acid  
(c) Linoleic and  $\alpha$ -linolenic acids (d) Palmitic and oleic acid

60. The preferred 'best' method for determining the protein quality is  
(a) True protein digestibility (b) Protein efficiency ratio (PER)  
(c) PDCAAS (d) Amino acid Score

61. In animal feeding experiments, the weight gained (in grams) per gram of protein consumed is called as  
(a) Net protein ratio (NPR) (b) Protein efficiency ratio (PER)  
(c) Net protein utilization (NPU) (d) Biological value (BV)

62. In the mitochondrial Electron Transport Chain (ETC), electron pairs carried by NADH produce \_\_\_\_\_ number of ATP molecules.  
(a) 2.5 (b) 4.5  
(c) 1.5 (d) 5.5

63. Any representation which states, suggests or implies that a food has particular nutritional properties which are not limited to energy value is termed as  
(a) Health claims (b) Risk reduction  
(c) Nutrition claim (d) none of the above

64. Packaged foods containing monosodium glutamate (MSG) shall carry the label declaration  
1) Contains added MSG  
2) Not recommended for infants below 12 months  
3) Not for Phenylketoneurics  
4) Not for lactose intolerant infants  
(a) 1, 2, & 3 (b) 1, 2, & 4  
(c) 1, 3, & 4 (d) 1, & 2

65. What is the date that signifies the end of the period under any stated storage conditions, during which the food shall remain fully marketable and shall retain any specific qualities for which tacit or express claims have been made, and beyond that date the food may still be perfectly safe to consume, though its quality may have diminished?  
(a) Use-by date (b) Best before date  
(c) Recommended last consumption date (d) Expiry date

66. The following type of food processing is referred to as 'cold sterilization'  
(a) Adding permitted preservatives (b) Just boiling treatment  
(c) Irradiation (d) Concentration under vacuum

67. The antifungal agent permitted for use in Fruit jam by FSSR is:  
(a) Benzoates (b) Glacial acetic acid  
(c) Vinegar (d) Nisin

68. The following is not a good source of Vitamin D in our diet  
(a) Spinach (b) Milk  
(c) Sunlight (d) Pineapple

69. According to FSSR, vitamin A in food product added externally with such vitamin should be analyzed only using following method:  
(a) Carr-Price method (b) Fluorospectrometry  
(c) Gas-Liquid chromatography (d) High Pressure Liquid Chromatography

70. As per FSSA in packaging requirements for fruit and vegetable products, juices and pulps may be packed in the following type of container, when sulphited.  
(a) Wooden barrels (b) Tin plate containers  
(c) Wooden baskets (d) Aluminium tins

71. As per FSSR, the nutritional Information per 100 g/100ml or per serving of the product given on the label shall not contain the following:  
(a) Energy value in kcal (b) Amount of protein, carbohydrate and fat in g or ml  
(c) The amount of other nutrient for (d) The amount of other nutrient for which allergenic potential is declared which health claim has been made

72. The following method is an effective technique to preserve perishable chilled foods without resorting to heat processing or chemical preservatives  
(a) Modified Atmospheric Packaging (b) Bactofugation  
(c) Stassanization (d) Thermization

73. The maximum dosage of irradiation permitted for mango by FSSR is:  
(a) 0.09 KGy (b) 0.75 KGy  
(c) 0.09 Rad (d) 0.75 Rad

74. Yeasts and moulds that are capable of growth at or below a water activity ( $a_w$ ) of 0.85 are known as:  
(a) Xerophilic fungi (b) Xerophilic Rickettsiae  
(c) Xerophilic bacteria (d) Zanophilic fungi

75. The following food is not considered as a major food allergen (among top eight)  
(a) Milk (b) Egg  
(c) Poultry (d) Peanut

76. Potentially hazardous foods must be maintained at 'safe temperatures'. 'Safe Temperatures' mean:  
(a) Between 5 degrees Celsius and 60 degrees Celsius (b) 5 degrees Celsius or below and 60 degrees Celsius or above  
(c) at a temperature that will not cause trauma to the palate (mouth) and will not compromise the nutritional value of the food (d) above 5 degrees Celsius and below 60 degrees Celsius

77. What do you need to know about applied cleaning agents?

(a) All cleaning agents in the food-processing industry are of different composition, therefore, this is not relevant

(b) All cleaning agents in the food-processing industry have the same composition, so they are easier to handle.

(c) Cleaning agents in the food-processing industry are of different composition therefore, knowledge of their properties is required, e.g. material safety data sheets.

(d) Cleaning agents used are only detergents.

78. Sanitation is vital to disease control and cleanliness. Which of the following statements regarding sanitation programs is TRUE?

(a) The most important aspect in sanitation is the commitment to producing safe, wholesome products in a clean plant environment.

(b) The commitment to sanitation must be communicated to all employees

(c) The sanitation program's top priority should be to communicate to all employees the necessity and importance of proper cleaning and sanitation practices

(d) All of the above.

79. An example of a critical control point is:

(a) Dicing raw ingredient for the preparation of soup mix.

(b) Reviewing the source of raw ingredients for a food product.

(c) Cooking a raw food product to the critical limit.

(d) Serving the finished, ready-to-eat product

80. Confirming that the process and Critical Control Point (CCPs) are under control is also known as validation. An example of validating a pre-requisite program is

(a) Reviewing Food Defense procedures for a food plant.

(b) Swab testing of equipment after cleaning and sanitation procedures have been finished

(c) Microbiological testing for pathogens in a finished food product

(d) Taste testing a finished food product for consumer preferences

81. Verification involves being able to confirm that HACCP elements are working properly. Which of the following is NOT a method used for verification:

(a) Random sampling

(b) Microbiological testing

(c) Performing a mock recall

(d) Chemical testing

82. The *Codex Alimentarius Commission*(CAC) was established

(a) by the Food and Agricultural Organization of the United Nations (FAO)

(b) by the World Health Organization (WHO)

(c) Both of the above

(d) Neither of the above

83. Which of the following Joint FAO/WHO expert scientific committees deals with food borne parasites?

(a) JECFA

(b) JMPR

(c) JEMRA

(d) None of the above

84. Consider the following statements

1. Technical Barriers to Trade (TBT) are the category of non-tariff barriers to trade under the WTO agreements.
2. TBT have the greatest impact on agriculture due to sanitary and phytosanitary measures designed to protect humans, animals, and plants, from diseases, pests, and other contaminants.

Which of the statements given above is/are correct?

(a) Only 1	(b) Only 2
(c) Both 1 & 2	(d) Neither 1 nor 2

85. Which microbiological criteria are applicable in a robust Food Safety Management System?

(a) Food safety criteria	(b) Process hygiene criteria
(c) Only B	(d) Both A & B

86. Which of the listed organizations in the supply chain can implement ISO 22000? 1) food manufacturing, 2) food ingredient manufacturing, 3) food additives manufacturing, 4) transportation of food, 5) packaging of food, 6) retail or wholesale dealer, 7) Restaurants 8) food equipment production

(a) All of the above excluding 2 and 3	(b) All of the above excluding 4,5 and 8.
(c) All of the above	(d) Only 1, 6 and 7

87. The family *Enterobacteriaceae* are useful indicator organisms to monitor food

(a) Hygiene	(b) Contamination
(c) A & B	(d) Neither A nor B

88. Codex has prescribed General Principles of Food Hygiene

(a) For different Food Groups	(b) Only general guidelines
(c) A general and food groups specific guidelines separately	(d) None of these

89. Allergen control in food will fall under

(a) CCP	(b) PRP
(c) GMP	(d) None of the above

90. A quality system concerned with the organizational process and the conditions under which non-clinical health and environmental safety studies are planned, performed, monitored, recorded, archived and reported is known as

(a) ISO 9001	(b) GLP
(c) ISO 17025	(d) GHP

91. Identify the correct statement:

(a) Quality Control is a product focused concept while Quality Assurance is a process focused concept	(b) Quality Control is a process focused concept while Quality Assurance is a product focused concept
(c) Quality Control and Quality Assurance are interchangeable in present ISO era	(d) None of the above is correct

92. As per codex Minimum number of primary samples to be taken from a non suspect primary lot of meat and poultry product

(a) 1 (b) 2  
(c) 3 (d) 4

93. Which of the following is not an indirect method of moisture determination in a food sample

(a) Karl Fischer Method (b) NMR Spectroscopy  
(c) NIR Spectroscopy (d) Infrared absorption

94. Which is not correct for Reverse Phased Chromatography

(a) Relatively non-polar stationary phase (b) Relatively polar mobile phase  
(c) Methanol for acidic compounds in (d) Acetonitrile for acidic compounds in mobile phase

95. Why is HACCP, a pre requisite and important to a food manufacture?

(a) It prioritizes and controls potential (b) Public health protection is hazards in food production. strengthened as it controls major food risks,  
(c) Consumer assurance that the products (d) All of the above are as safe.

96. Knowledge of an emerging pathogen

(a) requires establishing a new HACCP (b) necessitates reviewing and, if system to be developed required, altering the current HACCP system  
(c) is the responsibility of the front line (d) must be first analyzed by the food employee.

97. Which International organization provides a setting where governments compare policy experiences, seek answers to common problems, identify good practice and coordinate domestic and international policies?

(a) The World Health Organization (b) The Organization for Economic (WHO) Cooperation and Development (c) World Organization of Animal Health (d) World Trade Organization (WTO) (OIE)

98. HACCP can be applied 1) in Distribution and Retail 2) From farm to table 3) By food industry.

(a) 2&3 (b) 1&2  
(c) 1&3 (d) 1&2 &3

99. Sous-vide is

(a) An analytical approach for thermally (b) Method of cooking and cooling at processed foods precisely controlled temperatures  
(c) Device to measure the temperature (d) None of these inside the retort

100. A foodborne infection occurs when

- (a) the microorganism itself is ingested with the food and the person already has a cold or some other virus
- (c) the microorganism itself is ingested with the food, and produces a toxin, either in the food or in the host's body. The toxin causes illness
- (b) the microorganism itself is ingested with the food, establishes itself in the host's body, and multiplies to significant enough numbers to cause illness.
- (d) raw animal products come into contact with a food handlers open sore or lesion



## ROUGH WORK





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