Test Booklet No. _____

This booklet consists of 100 questions and __ printed pages.

RGUCET/2025/26

Series A

RGUCET 2025
Common Entrance Test, 2025
MASTER OF SCIENCE IN FOOD TECHNOLOGY

Full Marks: 100 **Time: 2 Hours**

Roll No.

Day and Date of Examination: _____

Signature of Invigilator(s) _____

Signature of Candidate _____

General Instructions:

PLEASE READ ALL THE INSTRUCTIONS CAREFULLY BEFORE MAKING ANY ENTRY.

1. DO NOT OPEN THIS TEST BOOKLET UNTIL YOU ARE TOLD TO DO SO.
2. Candidate must write his/her Roll Number on the space provided.
3. This Test Booklet contains 100 Multiple Choice Questions (MCQs) from the concerned subject. Each question carries 1 mark. There shall be negative marking of 0.25 against each wrong attempt.
4. Please check the Test Booklet to verify that the total pages and total number of questions contained in the test booklet are the same as those printed on the top of the first page. Also check whether the questions are in sequential order or not.
5. Candidates are not permitted to enter into the examination hall after the commencement of the entrance test or leave the examination hall before completion of Examination.
6. Making any identification mark in the OMR Answer Sheet or writing Roll Number anywhere other than the specified places will lead to disqualification of the candidate.
7. Candidates shall maintain silence inside and outside the examination hall. If candidates are found violating the instructions mentioned herein or announced in the examination hall, they will be summarily disqualified from the entrance test.
8. In case of any dispute, the decision of the Entrance Test Committee shall be final and binding.
9. The OMR Answer Sheet consists of two copies, the Original copy and the Student's copy

1	The matrix $\begin{bmatrix} 1 & 0 & 0 \\ 0 & 3 & 0 \\ 0 & 0 & 6 \end{bmatrix}$ is a …….				symmetric matrix
	a) symmetric matrix	b) skew symmetric matrix	c) identity matrix	d) null matrix	(a)
2	$\tan^{-1}\frac{1}{2}+\tan^{-1}\frac{1}{3}=$?				$\frac{\pi}{4}$
	a) $\frac{\pi}{2}$	b) $\frac{\pi}{3}$	c) $\frac{\pi}{4}$	d) $\frac{\pi}{6}$	(c)
3	The roots of the quadratic equation $2x^2 - x - 6 = 0$ are:				$2, -\frac{3}{2}$
	a) $2, \frac{3}{2}$	b) $-2, -\frac{3}{2}$	c) $-2, \frac{3}{2}$	d) $2, -\frac{3}{2}$	(d)
4	Find out the next two numbers in the sequence 1, 4, 9, 16, ----, -----				25, 36
	a) 24, 36	b) 24, 38	c) 25, 36	d) 25, 38	(c)
5	A bag contains 10 red and 5 green balls. If two balls are drawn at randomly from the bag one after the other without replacement, then what is the probability that both drawn balls are red?				3/7
	a) 7/3	b) 3/7	c) 1/3	d) 1/7	(b)
6	Ross is a couch potato, the metaphor "Couch Potato" means"				Ross is lazy
	a) Ross is always busy with something	b) Ross is lazy	c) Ross like to play all day long	d) Ross is crazy	(b)
7	Select the INCORRECTLY spelt word finicky:				Vocifirous
	a) Innocuous	b) Affliction	c) Episcopal	d) Vocifirous	(d)
8	True False statements: A. A"**RIVER"** is bigger than a **"STREAM"** B. **"ANSWER"** can be used as a noun and a verb C. "**SCARLET"** is a brilliant red color D. **"USED TO DOING"** and **"USED TO DO"** mean the same thing				A-True, B-True, C-True,D-False
	a) A-True, B-True, C-True, D-False	b) A-True, B-False, C-True, D-False	c) A-True, B-True, C-False, D-False	d) A-True, B-True, C-True, D-True	(a)

<table>
<tr><td>9</td><td colspan="4">Match the correct preposition for the following:<table><tr><td>A. Books are a great source _____ information</td><td>I of</td></tr><tr><td>B. I am worried _____the examination</td><td>II about</td></tr><tr><td>C. My brother was trembling _____ cold.</td><td>III with</td></tr><tr><td>D He was embarrassed because everyone was laughing_____him.</td><td>IV at</td></tr></table></td><td>A-I, B-II, C-III, D-IV</td></tr>
<tr><td></td><td>a) A-I, B-IV, C-III, D-II</td><td>b) A-I, B-II, C-III, D-IV</td><td>c)A-III, B-II, C-III, D-I</td><td>d)A-I, B-II, C-IV, D-III</td><td>(b)</td></tr>
<tr><td>10</td><td colspan="4">Antonym of “DUCTILE” is</td><td>Stiff</td></tr>
<tr><td></td><td>a) Pliable</td><td>b) Docile</td><td>c) Stiff</td><td>d) Supple</td><td>(c)</td></tr>
<tr><td>11</td><td colspan="4">Recently, which Indian institute developed an innovative 3D printed dummy ballot unit?</td><td>IIT Guwahati</td></tr>
<tr><td></td><td>a) IIT Roorkee</td><td>b) IIT Guwahati</td><td>c) IIT Kanpur</td><td>d) IIT Delhi</td><td>(b)</td></tr>
<tr><td>12</td><td colspan="4">Recently, which former Indian cricketer has been appointed as the ambassador of ICC Men’s T20 World Cup 2024?</td><td>Yuvraj Singh</td></tr>
<tr><td></td><td>a) Harbhajan Singh</td><td>b) Suresh Raina</td><td>c)Yuvraj Singh</td><td>d) Irfan Pathan</td><td>(c)</td></tr>
<tr><td>13</td><td colspan="4">According to UNCTAD report, what was the growth rate of the Indian Service Sector export in 2023?</td><td>11.4%</td></tr>
<tr><td></td><td>a) 11.4%</td><td>b) 9.2%</td><td>c) 8.1</td><td>d) 10.7%</td><td>(a)</td></tr>
<tr><td>14</td><td colspan="4">What is the theme for the 2025 International Day of Yoga (IDY)?</td><td>Yoga for One Earth, One Health</td></tr>
<tr><td></td><td>a) Harmony Through Yoga</td><td>b) Yoga for One Earth, One Health</td><td>c) Breath of Life with Yoga</td><td>d) Yoga for Global Peace</td><td>(b)</td></tr>
<tr><td>15</td><td colspan="4">Which Northeast Indian state in Indian constituent is related to the “Article 371 H”</td><td>Arunachal Pradesh</td></tr>
<tr><td></td><td>a) Arunachal Pradesh</td><td>b) Assam</td><td>c) Meghalaya</td><td>d) Manipur</td><td>(a)</td></tr>
<tr><td>16</td><td colspan="4">Matching pairs:<table><tr><td>A. The Red fort of Agra</td><td>i. Shah Jahan</td></tr><tr><td>B. The Taj Mahal</td><td>ii. Akbar</td></tr><tr><td>C. The Sanchi Stupa</td><td>iii. Muhammad Quli Qutub Shah</td></tr><tr><td>D. The Charminar</td><td>iv. Ashoka</td></tr></table></td><td>A-ii,B-i,C-iv,D-iii</td></tr>
<tr><td></td><td>a) A-ii,B-i,C-iv,D-iii</td><td>b) A-iv, B-i, C-iii, D-ii</td><td>c)A-iii,B-ii, C-iv,D-i</td><td>d)A-i, B-iii,C-ii, D-iv</td><td>(a)</td></tr>
<tr><td>17</td><td colspan="4">First female to climb the Mount Everest was:</td><td>Junko Tabei</td></tr>
<tr><td></td><td>a) Bachendri Pal</td><td>b) Junko Tabei</td><td>c) Lhakpa Sherpa</td><td>d) Arunima Sinha</td><td>(b)</td></tr>
</table>

<table>
<tr><td>18</td><td colspan="4">Who was the first Chief Justice of Independent India</td><td>H. J. Kania</td></tr>
<tr><td></td><td>a) D.Y. Chandrachud</td><td>b) Sanjiv Khanna</td><td>c) Uday Umesh Llit</td><td>d) H. J. Kania</td><td>(d)</td></tr>
<tr><td>19</td><td colspan="4">Under which Constitutional Amendment Act (C.A.A), Arunachal Pradesh was given Statehood?</td><td>55th C.A.A</td></tr>
<tr><td></td><td>a) 52nd C.A.A.</td><td>b) 53rd C.A.A</td><td>c) 54th C.A.A</td><td>d) 55th C.A.A</td><td>(d)</td></tr>
<tr><td>20</td><td colspan="4">Given below are two statements; one labelled as Assertion (A) and other labelled as Justification (B):
Assertion (A): Adding salt to water lowers its freezing point.
Justification (B):Salt disrupts the formation of ice crystals in water.
Choose the correct answer from the options given below:</td><td>Both A & B are true and B is the correct justification of A</td></tr>
<tr><td></td><td>a) Both A & B are not true</td><td>b) Both A & B are true and B is the correct justification of A</td><td>c) A is true, but B is not true</td><td>d) Both A & B are true, but B is not the correct justification of A</td><td>(b)</td></tr>
<tr><td>21</td><td colspan="4">A good refrigerant should have</td><td>Low boiling point</td></tr>
<tr><td></td><td>a) Low conductivity</td><td>b) High coefficient of performance</td><td>c) High specific volume</td><td>d) Low boiling point</td><td>(d)</td></tr>
<tr><td>22</td><td colspan="4">Blast freezing is preferred to slow freezing because:
A) Food freezes gradually in a blast of cold air
B) Food can be stored indefinitely in the refrigerator
C) Large ice crystals are formed in food
D) Very small crystals are formed</td><td>Very small crystals are formed</td></tr>
<tr><td></td><td>a) A</td><td>b) B</td><td>c) C</td><td>d) D</td><td>(d)</td></tr>
<tr><td>23</td><td colspan="4">Matching the following pairs:
<table><tr><th>Products</th><th>As per the FSSAI, minimum TSS should be</th></tr><tr><td>A) fruit syrup</td><td>i 40%</td></tr><tr><td>B) fruit squash</td><td>ii 30%</td></tr><tr><td>C) fruit cordial</td><td>iii 15%</td></tr><tr><td>D) fruit nectar</td><td>iv 65%</td></tr></table></td><td>A-iv, B-i, C-ii, D-iii</td></tr>
<tr><td></td><td>a) A-iv, B-i, C-ii, D-iii</td><td>b) A-ii, B-i, C-iv, D-iii</td><td>c) A-ii, B-iii, C-iv, D-i</td><td>d) A-iv, B-ii, C-i, D-iii</td><td>(a)</td></tr>
</table>

<table>
<tr><td>24</td><td colspan="4">Which of the following statements is/are correct?

A) Benzoic acid is more effective against molds than against yeast.
B) Benzoic acid does not stop lactic and vinegar fermentation.
C) Benzoic acid is completely soluble in water.
D) Tannin is added to fruit juice to minimize the bleaching action of gelatin during the juice clarification process.</td><td>B and D</td></tr>
<tr><td></td><td>a) only B</td><td>b) A and B</td><td>c) B and D</td><td>d) C and D</td><td>(c)</td></tr>
<tr><td>25</td><td colspan="4">If 25 kg of dried onion flakes containing 11% moisture (on wet basis), how much water must be added to these onion flakes to rehydrate them and raise their moisture content to 85%?</td><td>123.3 kg</td></tr>
<tr><td></td><td>a) 113.3 kg</td><td>b) 123.3 kg</td><td>c) 133.3 kg</td><td>d) 143.3 kg</td><td>(b)</td></tr>
<tr><td>26</td><td colspan="4">Matching the following pairs:

<table><tr><td>A) Fourier law</td><td>i Water activity</td></tr><tr><td>B) Newton’s law</td><td>ii Heat conduction</td></tr><tr><td>C) Stefan-Boltzmann’s law</td><td>iii Heat radiation</td></tr><tr><td>D) Raoult’s law</td><td>iv Heat convection</td></tr></table></td><td>A-ii, B-iv, C-iii, D-i</td></tr>
<tr><td></td><td>a) A-iv, B-i, C-ii, D-iii</td><td>b) A-ii, B-iv, C-iii, D-i</td><td>c) A-iii, B-iv, C-i, D-ii</td><td>d) A-iii, B-i, C-iv, D-ii</td><td>(b)</td></tr>
<tr><td>27</td><td colspan="4">What problems can arise during evaporation in a rising film evaporator?</td><td>Entrainment of liquid</td></tr>
<tr><td></td><td>a) Film formation</td><td>b) Droplet formation</td><td>c) Entrainment of liquid</td><td>d) Boiling point of liquid</td><td>(c)</td></tr>
<tr><td>28</td><td colspan="4">Matching the following pairs:

<table><tr><td>A) Balling hydrometer</td><td>i Strength of brine solution</td></tr><tr><td>B) Baume hydrometer</td><td>ii Humidity</td></tr><tr><td>C) Pyrometer</td><td>iii Strength of sugar solution</td></tr><tr><td>D) Hygrometer</td><td>iv Temperature</td></tr></table></td><td>A-iii, B-i, C-iv, D-ii</td></tr>
<tr><td></td><td>a) A-iii, B-i, C-iv, D-ii</td><td>b) A-ii, B-iii, C-iv, D-i</td><td>c) A-iv, B-iii, C-i, D-ii</td><td>d) A-i, B-iii, C-ii, D-iv</td><td>(a)</td></tr>
<tr><td>29</td><td colspan="4">Given below are two statements; one labelled as Assertion (A) and other labelled as Justification (B):
Assertion (A): Bitter pit is a physiological injury in fruits.

Justification (B): Bitter pit in fruits is caused due to deficiency of Ca.

Choose the correct answer from the options given below:</td><td>Both A & B are true, and B is the correct justification of A</td></tr>
<tr><td></td><td>a) Both A & B are not true</td><td>b) Both A & B are true, and B is the correct</td><td>c) A is not true, but B is true</td><td>d) Both A & B are true, and B is not the correct justification of A</td><td>(b)</td></tr>
</table>

		justification of A			
30	Which of the following is the principal acid present in carbonated non-fermented beverages?				Phosphoric acid
	a) Hydrochloric acid	b) Formic acid	c) Sulfuric acid	d) Phosphoric acid	(d)
31	As per FSSAI guidelines, which of the following statement is true regarding acidity and TSS of tomato ketchup? A) acidity 1.5 and TSS should not be less than 25% B) acidity 1.0 and TSS should not be less than 30% C) acidity 1.0 and TSS should not be less than 25% D) acidity 1.5 and TSS should not be less than 30%				acidity 1.0 and TSS should not be less than 25%
	a) A	b) B	c) C	d) D	(c)
32	Function of a throttling device in vapour compression system is: A) To reduce the pressure of liquid refrigerant B) To evaporate the liquid refrigerant C) To reduce the pressure of refrigerant vapour and direct it to compressor D) To release the vapour when its pressure increases the safety limit				To reduce the pressure of liquid refrigerant
	a) A	b) B	c) C	d) D	(a)
33	Matching the following pairs: A) Terminal velocity — i Spray drying B) Sublimation — ii Drum drying C) Roller — iii Fluidized bed drying D) Atomizer — iv Freeze drying				A-iii, B-iv, C-ii, D-i
	a) A-iii, B-iv, C-i, D-ii	b) A-i, B-iv, C-ii, D-iii	c) A-iv, B-iii, C-i, D-ii	d) A-iii, B-iv, C-ii, D-i	(d)
34	Maximum solubility of common salt in water is about				26.5%
	a) 16.5%	b) 26.5%	c) 36.5%	d) 46.5%	(b)
35	Golden shred marmalades are				Bitter
	a) Bitter	b) Sour	c) Sweet	d) Fermented	(a)
36	What is the final moisture % required after tampering to have optimal milling properties				17%
	a) 19%	b) 14%	c) 17%	d) 11%	(c)
37	Which protein fraction constitutes gluten				Gliadin & Glutenin
	a) Prolamin & proteose	b) Gliadin & Zein	c) Gliadin & Glutenin	d) Prolamin & Gliadin	(c)
38	Angel & Sponge cakes are				Air leavened products

	a) Air leavened products	b) Chemically leavened products	c) Yeast-raised products	d) Partially leavened products	(a)
39	Which of the following statement is correct:				cookies have shorter bite than sweet biscuits
	a) Cracker biscuits have shorter bite than sweet biscuits	b) cookies have shorter bite than sweet biscuits	c) semi-sweet biscuits have shorter bite than sweet biscuits	d) None of the above	(b)
40	Protein content of flour required for cake making is:				7-9%
	a) 5-7%	b) 7-9%	c) 9-11%	d) 11-13%	(b)
41	Food Products made from batter system are				Cake
	a) Cake	b) Biscuits	c) Bread	d) All the above	(a)
42	The effects of oxidizing agents on the rheological properties of dough may be quantitatively explained by:				Breaking the disulphide cross link between protein molecules
	a) Decreasing gelatinization of starch granules during baking	b) Increasing the water absorption capacity of the flour	c) Breaking the disulphide cross link between protein molecules	d) All the above	(c)
43	In baking test which of the following is/are optimized and balanced				All the above
	a) Water-absorption and mixing time	b) Oxidation level	c) Yeast concentration & fermentation time	d) All the above	(d)
44	Patent Flour is				Finest stream of flour produced during milling
	a) Flour making method which has been patented	b) Finest stream of flour produced during milling	c) Flour mixed cereals	d) None of the above	(b)

45	_____ is to increase the volume of shaped dough through continuous fermentation				Proofing
	a) Knock back	b) Aging	c) Vacreation	d) Proofing	(d)
46	Cream filling test is important for				Snack Cake
	a) Angel Cake	b) Snack Cake	c) Pastry	d) Bread	(b)
47	What should be the optimal baking temperature of a cup cake				400 ^{0}F
	a) 200 ^{0}F	b) 300 ^{0}F	c) 400 ^{0}F	d) 500 ^{0}F	(c)
48	GRAS status to food preservatives is given by				United Stated Food and Drug Administration
	a) United Stated Food and Drug Administration	b) The Canadian Food Inspection Agency	c)Food Safety and Standards Authority of India	d)European Union Commission	(a)
49	Which of the following is not a Class-I preservative				Citric acid
	a) Wood Smoke	b) Citric acid	c) Spice	d) Honey	(b)
50	State True or False for the following statements: A. A 4% Acetic acid solution is a class-I preservative B. Sulphuric acid is an organic acid C. Sulphur dioxide acts both as an antimicrobial and antioxidant agent D. Citric acid and EDTA are metal chelators				A-True, B-False, C-True, D-True
	a) A-True, B-True, C-True, D-True	b) A-False, B-False, C-True, D-True	c) A-True, B-False, C-True, D-True	d) A-True, B-True, C-True, D-False	(c)
51	Which of the following is an extrinsic factor for microbial growth				Temperature of storage
	a) Moisture	b) Hydrogen ion concentration	c) Temperature of storage	d)Oxidation Reduction Potential	(c)
52	State True or False for the following statements: A. Pasteurization involves killing of microbes as well as their spores. B. The "Gray" (Gy) is the SI unit for absorbed radiation. C. Lyophilization involves sublimating ice under atmospheric conditions D. Power ultrasound uses frequency of 20 kHz-100 KHz				A-False, B-True, C-False, D-True
	a) A-True, B-True, C-True, D-False	b) A-True, B-True, C-True, D-True	c) A-False, B-True, C-Ture, D-False	d) A-False, B-True, C-False, D-True	(d)
53	Adequate blanching of vegetables prior to freezing is judged by				PPO and PO Enzyme inactivation

<table>
<tr><td></td><td>a) Texture retention</td><td>b) PPO and PO Enzyme inactivation</td><td>c) Microbial Inactivation</td><td>d) Color retention</td><td>(b)</td></tr>
<tr><td>54</td><td colspan="4">Match the following additives along with their intended purpose:<table><tr><td>A. Agar</td><td>i Emulsifier</td></tr><tr><td>B. Lecithin</td><td>ii Gelling agent</td></tr><tr><td>C. Calcium Chloride</td><td>iii Antimicrobial Agent</td></tr><tr><td>D. Nisin</td><td>iv Firming Agent</td></tr></table></td><td>A-ii, B-i, C-iv, D-iii</td></tr>
<tr><td></td><td>a) A-iv, B-i, C-ii, D-iii</td><td>b) A-i, B-ii, C-iii, D-iv</td><td>c) A-ii, B-iv, C-i, D-iii</td><td>d) A-ii, B-i, C-iv, D-iii</td><td>(d)</td></tr>
<tr><td>55</td><td colspan="4">Which of the following fermentation occur in absence of free liquid?</td><td>Solid state fermentation</td></tr>
<tr><td></td><td>a) Batch fermentation</td><td>b) Continuous fermentation</td><td>c) Solid state fermentation</td><td>d) Submerged fermentation</td><td>(c)</td></tr>
<tr><td>56</td><td colspan="4">Food Preservation involves</td><td>Increasing shelf-life and safety</td></tr>
<tr><td></td><td>a) Increasing shelf-life and safety</td><td>b) Increasing safety</td><td>c) Increasing shelf-life</td><td>d) Achieving microbial inactivation</td><td>(a)</td></tr>
<tr><td>57</td><td colspan="4">The cheapest method for extending shelf-life of food products is</td><td>Sun drying</td></tr>
<tr><td></td><td>a) Sun drying</td><td>b) Tray drying</td><td>c) Spray drying</td><td>d) Freeze drying</td><td>(a)</td></tr>
<tr><td>58</td><td colspan="4">State true or false for the following statements with respect to Controlled Atmospheric Packaging (CAP) and Modified Atmospheric Packaging (MAP) of agro-produce:
A. CAP and MAP limit both microbial and biochemical activities
B. In MAP gas composition is continuously monitored and regulated
C. CAP implies a greater level of precision than MAP in maintaining specific gas composition.
D. MAP can be achieved utilizing products respiration as well as self-modification</td><td>A-True, B-False, C-True, D-True</td></tr>
<tr><td></td><td>a) A-True, B-False, C-True, D-True</td><td>b) A-True, B-True, C-True, D-True</td><td>c) A-True, B-False, C-True, D-False</td><td>d) A-True, B-False, C-False, D-True</td><td>(a)</td></tr>
<tr><td>59</td><td colspan="4">Choose the correct option for the following assertion and justification
A: Assertion: Food borne infection results when a person consumes food containing pathogens.

B: Justification: Entero toxins produced by bacteria cause food borne infections.</td><td>A is correct but B is not the correct explanation for A</td></tr>
</table>

	a) A is correct but B is not the correct explanation for A	b) A is correct but B is the correct explanation for A	c) Both A and B are correct	d) Both A and B are incorrect	(a)
60	Match the following pairs according to the process involved: A. Curd – i Oxidation B. Tea – ii Lactic acid fermentation C. Vinegar from fruit juice – iiiDouble fermentation D. Wine – iv Alcoholic fermentation				A-ii, B-i, C-iii, D-iv
	a) A-ii, B-iii, C-i, D-iv	b) A-i, B-iii, C-ii, D-iv	c) A-iii, B-i, C-ii, D-iv	d) A-ii, B-i, C-iii, D-iv	(d)

61	Which of the following parameter is responsible for realignment of gelatinized starch granules in bread after baking when stored?				Retrogradation
	a) Retrogradation	b) Dough-crumb transition	c) Starch gelatinization	d) Moisture adsorption	(a)
62	Which of the following parameter is an indication of oxidative rancidity in baked products?				Peroxide value
	a)Acid number	b) Saponification value	c) Peroxide value	d) Hydroxyl value	(c)
63	**Statement** 1: 'Use by' date is mentioned for perishable items and 'Best before' date is used to indicate when the item starts decaying/getting spoilt. **Statement 2:** Instruction of use need not be necessary unless it is not obvious how to be used.				Both statements 1 and 2 are True
	a) Both statements 1 and 2 are True	b) Statement 1 True, and statement 2 False	a) Statement 1 True, and statement 2 False	b) Both statements 1 and 2 are False	(a)
64	**Assertion:** Bread and other such baked products are porous and soft. **Justification:** Both CO_2 and alcohol escape during baking.				Both Assertion and Justification are true and the Justification is a correct explanation of the Assertion

	a) Both Assertion and Justification are true and the Justification is a correct explanation of the Assertion	b) both Assertion and Reason are ture but Justification is not a correct explanation of the Assertion	c) Assertion is true but the Justification is false	d) both Assertion and Justification are false	(a)
65	Which of the following is NOT a chemical leavening agent?				Chlorine
	a) Sodium bicarbonate	b) Potassium bicarbonate	c) Ammonium bicarbonate	d) Chlorine	(d)
66	**Statement 1:** In Active Packaging, the atmosphere inside the package keeps changing to extend shelf-life or to improve safety or sensory properties **Statement 2:** Intelligent Packaging is the same as Active packaging				Statement 1 True, and statement 2 False
	a) Both statements 1 and 2 are True	b) Statement 1 True, and statement 2 False	a) Statement 1 True, and statement 2 False	b) Both statements 1 and 2 are False	(b)
67	Silver ion-based film is an example of _____				Antimicrobial agent releaser
	a) Oxygen scavenger	b) Antimicrobial agent releaser	c) Carbon dioxide emitter	d) Carbon dioxide adsorbent	(b)
68	Which of the following products is mainly vacuum packed?				Walnuts
	a) Cookies	b) Walnuts	c) Crackers	d) Milk	(b)
69	Which of the following is NOT a method used for leavening?				By using preservatives such as sulfur dioxide
	a) Mechanical methods such as mixing, beating	b) Use of chemical leavening agents such as sodium bicarbonate	c) Use of biological leavening agents such as yeast	d) By using preservatives such as sulfur dioxide	(d)
70	Which of the following is NOT a natural food color?				Sunset yellow
	a) Curcumin	b) Chlorophyll	c) Caramel	d) Sunset yellow	(d)

71	Type Questions here for assertion and justification A: Assertion: Bread flour is high in gluten protein, with 12.5-14% protein B: Justification: The high gluten content of bread flour helps to entrap carbon dioxide released by the yeast fermentation process				Both A & B are true and B is a correct explanation of the A
	a) Both A & B are true and B is a correct explanation of the A	b) both A & B are true but B is not a correct explanation of the A	c) A is true but the B is false	d) both A & B are false	(a)
72	Statement 1: Secondary packaging is outside the primary packaging, so as to group the primarily packed objects. Statement 2: Packaging can be arbitrarily classified into Primary, Secondary and Tertiary Packaging.				Both statements 1 and 2 are True
	a) Statement 1 True, and statement 2 False	b) Both statements 1 and 2 are True	a) Statement 1 True, and statement 2 False	b) Both statements 1 and 2 are False	(b)

73	Stapler pins are an example of				a) Physical hazard
	b) Physical hazard	b) Biological hazard	c) Chemical Hazards	d) All the above	(a)
74	Assertion and justification (A):Manufacturing and processing premises shall be located away from pollution-free sources (J): The material movement should be done in one direction only (no backward flow), to prevent cross-contamination.				Both A and J are true, and J is the correct explanation of A.
	a) Both A and J are true, and J is the correct explanation of A.	b) Both A and J are true, but A is not the correct explanation of J	c) A is true, but J is false.	d) A is false, but J is true.	(a)
75	The word Sanitation is derived from the ……word *sanitas* meaning "health"				Latin
	a) Greek	b) Latin	c) French	d) German	(b)

<table>
<tr><td>76</td><td colspan="4">Match the following:

<table><tr><td>A. Streptococci</td><td>i. Infection occurs in the human’s nasal cavity</td></tr><tr><td>B. Staphylococci</td><td>ii Harbored in the human throat</td></tr><tr><td>C. Escherichia coli</td><td>iii. Survive due to improper handwashing</td></tr><tr><td>D. Pseudomonas aeruginosa</td><td>iv. Intestinal microorganism</td></tr></table></td><td>A-ii, B-i, C-iv, D-iii</td></tr>
<tr><td></td><td>a) A-iii, B-i, C-ii, D-iv</td><td>b) A-iv, B-iii, C-ii, D-i</td><td>c)A-i, B-iv, C-ii, D-iii</td><td>d)A-ii, B-i, C-iv, D-iii</td><td>(d)</td></tr>
<tr><td>77</td><td colspan="4">Full form of HACCP</td><td>Hazard Analysis Critical Control Point</td></tr>
<tr><td></td><td>a) Hazard Analysis Critic Control Point</td><td>b) Hazard Analytical Critical Control Point</td><td>c) Hazard Approach Critical Crucial Point</td><td>d) Hazard Analysis Critical Control Point</td><td>(d)</td></tr>
<tr><td>78</td><td colspan="4">True or False:
Statement I: HACCP is simple but very specific method for identifying hazards and also implementing the appropriate control to prevent potential hazards
Statement II: A Critical Control point (CCP) can be a location, practice, procedure or process and if controlled, it can prevent or minimized contamination.</td><td>Both Statement I and II are true</td></tr>
<tr><td></td><td>a) Both Statement I and II are true</td><td>b) Both statement I and II are false</td><td>c) Statement I is true</td><td>d) Statement II is false)</td><td>(a)</td></tr>
<tr><td>79</td><td colspan="4">Which Cleaning agent is used to remove the heavy soil from commercial oven and smokehouses</td><td>Sodium hydroxide</td></tr>
<tr><td></td><td>a) Gluconic acid</td><td>b) Sodium bicarbonate</td><td>c) Sodium hydroxide</td><td>d) Citric acid</td><td>(c)</td></tr>
<tr><td>80</td><td colspan="4">Cleaning by disassembly and /or removal from the normal location is known as ……</td><td>COP (Cleaning out of place)</td></tr>
<tr><td></td><td>a) COP (Cleaning out of place)</td><td>b) CIP (Cleaning-in-place)</td><td>c) Foam cleaning</td><td>d) Slurry cleaning</td><td>(a)</td></tr>
<tr><td>81</td><td colspan="4">The Food and Drug Administration (FDA) on April 26,1969 published …… to deal with the sanitation in manufacturing, processing, packing and holding food.</td><td>Good Manufacturing Practices</td></tr>
</table>

	a) Federal Water pollution Control Act	b) Good Manufacturing Practices	c) Clean Air act	d) Resource Conservation and Recovery Act	(b)
82	Treatment where oil, grease and other suspended matter are removed from waste water is:				Flotation
	a) Sedimentation	b) Flow equalization	c) Skimming	d) Flotation	(d)
83	Lagoons are an example of which type of waste treatment?				Secondary
	a) Primary	b) Secondary	c) Tertiary	d) Quaternary	(b)
84	Most spoilage bacteria do not grow at an a_w below				0.91
	a)0.90	b)0.80	c)0.91	d)0.99	(c)
85	Yeast can grow in an acidic environment and thrive best in an intermediate acid range of				4 to 4.5
	a) 3-4	b) 2-4	c) 4 to 4.5	d) 4-5	(c)
86	Food poisoning caused by bacterial toxins is called				Food intoxication
	a) Toxic food infections	b) Food intoxication	c) Chemical poisoning	d) Food infections	(b)
87	Excellent method of attaining and maintaining a satisfactory level of acceptability for a process is known as				Control chart
	a) Control chart	b) Displaying data	c) Rating scale	d) Programme evaluation	(a)
88	The most common pest among the food processing plants and food services facilities throughout the world is				Cockroaches
	a) Mosquito	b) Cockroaches	c) Crickets	d) Fly	(b)
89	Known to cause *Travellers' diarrhea* due to unhygienic practices				*E.coli*
	a) *B.Cereus*	b) *S. faecalis*	c) *A.parasiticus*	d) *E.coli*	(d)
90	The main purpose of tempering in wheat milling is to:				Increase moisture content for easy bran removal
	a) Increase moisture content for easy bran removal	b) Reduce microbial load	c) Enhance flavour	d)Improve baking quality	(a)
91	Theobromine is the key components found in:				Cocoa
	a)Milk	b) Tea	c) Cocoa	d) Meat	(c)
92	Choose the correct statement (s): A. Carbohydrates are the compounds made up of Carbon, Hydrogen and Oxygen. B. Carbohydrates are the polyhydroxy derivatives of aldehydes and ketones. C. Carbohydrates are polyhydroxyacetals and ketals. D. Carbohydrates are not involved in DNA and RNA.				A, B and C

	a) A and B only	b) A, B and C	c) Only A	d) A and D both	(b)
93	BOAA is:				Anti nutritional factor
	a) Anti nutritional factor	b)Preservative	c)Flavor enhancer	d) Mycotoxin	(a)
94	Match the following hygiene and safety terms with their meanings: A HACCP — i Heat treatment to kill pathogens B Pasteurization — ii "First In, First Out" stock rotation C Cross Contamination — iii Systematic food safety approach D FIFO — iv Transfer of harmful microorganisms				A-iii, B-i, C-iv, D-ii
	a) A-i, B-ii, C-iii, D-iv	b) A-ii, B-i, C-iv, D-iii	c) A-iii, B-i, C-iv, D-ii	d) A-iv, B-iii, C-i, D-ii	(c)
95	Roasting cocoa beans helps in:				Developing flavour
	a)Developing flavour	b)Decreasing moisture	c)Reducing fat content	d)Removing theobromine	(a)
96	Which of the following statement is/are correct: A. Class I preservative are those which are prepared under hygienic condition B. Class I preservative are those which are used for the preservation of foods served in five star hotels C. Class I preservatives are those which are used prior to other ingredients D. Class I preservatives are those which have no limit quantity to be added				Only D
	a) All are correct	b) A and B both	c) A, B and C	d) Only D	(d)
97	Which analytical technique is used to determine the particle size distribution of recombined milk powder?				Laser diffraction
	a) HPLC	b) Laser diffraction	c) Kjeldahl method	d) Refractometry	(b)
98	Match the following adulterants with the foods they are added to: A. Malamine — i Mustard Oil B. Argemone Oil — iiMilk for thickness C. Starch — iii Spices like turmeric D. Saw Dust — iv Milk for increasing protein				A-iv, B-i, C-ii, D-iii
	a) A-iii, B-iv, C- ii, D-i	b) A-i, B-ii, C-iii, D-iv	c) A-iv, B-iii, C- ii, D-i	d) A-iv, B-i, C-ii, D-iii	(d)
99	Which milk protein is primarily responsible for the formation of cheese curds during rennet coagulation?				κ-Casein
	a) α-Lactalbumin	b) β-Lactoglobulin	c) Immunoglobulins	d) κ-Casein	(d)

100	Rigor mortis in meat occurs due to:				Glycogen breakdown
	a) Protein coagulation	b) Glycogen breakdown	c) Fat oxidation	d) Microbial growth	(b)