

FOOD SCIENCE
(FINAL)

1. Rice bran is stabilized prior to oil extraction to protect it from the activity of
 - (A) Polyphenol oxidase
 - (B) Peroxidase
 - (C) Lipase
 - (D) Lipoxygenase

2. When garlic is cut or processed, the crushed garlic odor is due to the formation of
 - (A) Diacetyl
 - (B) Diallyldisulfide
 - (C) Ethylbutyrate
 - (D) Benzaldehyde

3. The Queen of spices is
 - (A) Cardamom
 - (B) Pepper
 - (C) Ginger
 - (D) Chilly

4. Which of the following processes pertaining to wheat milling refers to the reduction of moisture content in the wheat?
 - (A) Wheat conditioning
 - (B) Separation of endosperms
 - (C) Flour formation
 - (D) Cleaning

5. Oxidation of to orthoquinones happen in enzymatic browning
 - (A) cresols
 - (B) tyrosine
 - (C) caffeic acid
 - (D) phenols

6. The oil, which experiences flavor reversion even at the lower peroxide value is
- (A) Mustard
 - (B) Palm
 - (C) Soybean
 - (D) Sesame

7. Match the enzyme in Group I with its corresponding application in Group II

Group I	Group II
(P) Chymosin	(1) Removal of cooked flavor from milk
(Q) Sulfhydryl oxidase	(2) Soybean milk coagulation
(R) Galactosidase	(3) For rennet puddings
(S) Microbial proteases	(4) Lactose removal

- (A) (P)-(3), (Q)-(2), (R)-(1), (S)-(4)
- (B) (P)-(3), (Q)-(1), (R)-(4), (S)-(2)
- (C) (P)-(1), (Q)-(3), (R)-(4), (S)-(2)
- (D) (P)-(4), (Q)-(3), (R)-(2), (S)-(1)

8. The average molecular weight of fatty acid is determined by

- (A) Peroxide value
- (B) Saponification value
- (C) Acid Value
- (D) Iodine value

9. Which of the following forms of flavonoids are also known as phytoestrogen?

- (A) Flavones
- (B) Isoflavones
- (C) Anthocyanidins
- (D) Flavanols

10. A flavonoid glycoside is one that has

- (A) a sugar attached
- (B) a fatty acid attached
- (C) an amino acid attached
- (D) a peptide attached

11. Epicatechins and catechins are
- (A) Carotenoids
 - (B) Phenolic acids
 - (C) Anthocyanidins
 - (D) Flavanols
12. Which family of compounds contain lignans?
- (A) Polyphenols
 - (B) Carotenoids
 - (C) Phytosterols
 - (D) Peptides
13. Chlorogenic acid is a major polyphenol in
- (A) Coffee
 - (B) Corn
 - (C) Gingelly seeds
 - (D) Wheat
14. Rocky candy aroma is obtained when glucose reacts with
- (A) Citric acid
 - (B) Lauric acid
 - (C) Sulphuric acid
 - (D) Aspartic acid
15. Conching is the process in the making of
- (A) Chocolate
 - (B) Pastries
 - (C) Sausages
 - (D) Beverages
16. Which of these consists of a mixture of milk and cream containing not less than 10.5 percent milk fat, but less than 18 percent milk fat?
- (A) Cultured milk
 - (B) Sour cream
 - (C) Heavy cream
 - (D) Half-and-half

17. Which of the following is the biotin binder?

- (A) Ovalbumin
- (B) Gossypol
- (C) Aflatoxin
- (D) Avidin

18. Choose the correct option with regard to the following statements

Statement 1: During de-hulling of rice, shearing action is used

Statement 2: During the milling of rice, the rice kernel is subjected to rubbing action

- (A) Statement 1 is true, Statement 2 is false
- (B) Both the statements are true
- (C) Both the statements are false
- (D) Statement 1 is false, Statement 2 is true

19. Among the sugars mentioned, which one has a higher affinity for non-enzymatic browning?

- (A) Non-reducing sugar
- (B) Disaccharides
- (C) Aldopentoses
- (D) Aldohexoses

20. Match the bioactive compounds in Column I with their botanical source given in Column II

Column I

- (P) Isoflavones
- (Q) Resistant starch
- (R) Xanthophyll
- (S) Resveratrol

Column II

- (1) Corn
- (2) Grapes
- (3) Soybean
- (4) Plantain (culinary banana)

- (A) (P)-(2), (Q)-(4), (R)-(1), (S)-(3)
- (B) (P)-(3), (Q)-(4), (R)-(1), (S)-(2)
- (C) (P)-(4), (Q)-(1), (R)-(2), (S)-(3)
- (D) (P)-(4), (Q)-(3), (R)-(2), (S)-(1)

21. (A) **Assertion:** Ash content is one of the quality indicators of the flour to be used for bread making
(R) **Reason:** Higher ash content indicates better quality of the bread flour.

Choose the correct answer from the following

- (A) Both (A) and (R) are true and (R) is the correct reason for (A)
(B) Both (A) and (R) are true but (R) is not the correct reason for (A)
(C) Both (A) and (R) are false
(D) Only (A) is true and (R) is false
22. The most common and least expensive plastic film used for packaging of solid food materials is
- (A) Polyethylene
(B) Polystyrene
(C) Polypropylene
(D) Polyvinylchloride
23. Which of the following statements is NOT CORRECT in relation to muscle proteins?
- (A) Actin and myosin interact to form actomyosin which is responsible for muscle contraction
(B) Collagen contributes to the toughness of muscles due to its abundant presence
(C) Elastin, a constituent of ligaments, is tougher than collagen
(D) Actomyosin is not the main state of actin and myosin in post-mortem muscles
24. Match the items under Group I with items under Group II
- | Group I | Group II |
|--------------------------|---------------|
| (P) Threonine | (1) Fattyacid |
| (Q) Pyridoxine phosphate | (2) Sugar |
| (R) Xylose | (3) Aminoacid |
| (S) Oleicacid | (4) Co-enzyme |
- (A) (P)-(4), (Q)-(3), (R)-(1), (S)-(2)
(B) (P)-(3), (Q)-(4), (R)-(2), (S)-(1)
(C) (P)-(1), (Q)-(2), (R)-(3), (S)-(4)
(D) (P)-(2), (Q)-(1), (R)-(4), (S)-(3)

25. Hypobaric storage is also known as
- (A) Modified atmospheric storage
 - (B) Controlled atmospheric storage
 - (C) Low-pressure storage
 - (D) Modified aseptic package
26. The brown colour of bread crust during baking is due to Maillard reaction between
- (A) aldehyde groups of sugars and amino groups of proteins
 - (B) aldehyde groups of sugars and vitamins
 - (C) aldehyde groups of sugars and salt
 - (D) starch and yeast
27. Modified atmospheric packaging (MAP) involves
- (A) Monitoring and adjustment of gases
 - (B) Introduction of gas mixture other than air into a package
 - (C) Introduction of gas mixture same as the air into a package
 - (D) Both (A) and (B)
28. Aroma compounds are detected by
- (A) Nuclear Magnetic Resonance
 - (B) Gas Chromatography-Mass Spectrometry
 - (C) Fourier Transform Infrared Spectrometer
 - (D) Fe-SEM
29. Materials that keep fat globules dispersed in water or water droplets dispersed in fats are
- (A) Emulsifiers
 - (B) Thickeners
 - (C) Stabilizers
 - (D) Clarifiers
30. Brewed coffee and quality juice products are dehydrated by
- (A) Tunnel drying
 - (B) Drum drying
 - (C) Belt drying
 - (D) Freeze drying

31. The preservation of food by refers to 'Cold sterilization'
- (A) Refrigeration
 - (B) Lyophilization
 - (C) Radiation
 - (D) Dehydration
32. Which of the following is used during egg powder manufacture?
- (A) Amylase
 - (B) Protease
 - (C) Glucose oxidase
 - (D) All of the above
33. The titratable acidity of milk is referred as
- (A) % of citric acid
 - (B) % of lactic acid
 - (C) % of formic acid
 - (D) % of acetic acid
34. Green tea is
- (A) orthodox tea
 - (B) fermented tea
 - (C) unfermented tea
 - (D) semi-fermented tea
35. Scalding of vegetables is a
- (A) Freezing treatment
 - (B) Irradiation
 - (C) Fermentation
 - (D) Heat treatment
36. Corn syrup is a mixture of
- (A) Dextrose and maltose
 - (B) Dextrose and galactose
 - (C) Galactose and maltose
 - (D) Glucose and galactose

37. Principal protein of rice is
- (A) Zein
 - (B) Oryzenin
 - (C) Glutenin
 - (D) Lysine
38. Principal protein of maize is
- (A) Zein
 - (B) Oryzenin
 - (C) Glutenin
 - (D) Lysine
39. Which of the following factors of food is considered as intrinsic factor from food safety point of view?
- (A) Water activity (a_w)
 - (B) Relative humidity
 - (C) Temperature
 - (D) Vapour pressure
40. Which of the following is not a Low Acid Food (pH 5.3 and above)?
- (A) Pea
 - (B) Corn
 - (C) Beet Root
 - (D) Lime
41. Which of the following is a dough improver?
- (A) Bromine
 - (B) Iodine
 - (C) Both Bromine and Iodine
 - (D) Thiamine
42. Soy proteins are a good source of
- (A) Lysine
 - (B) Tryptophan
 - (C) Methionine
 - (D) Leucine

43. Hydrophobicity of protein does not contribute in
- (A) Solubility
 - (B) Foaming
 - (C) Heat coagulation
 - (D) Dough making
44. Zein is a type of protein
- (A) Globulin
 - (B) Albumin
 - (C) Prolamin
 - (D) Glutenin
45. Which of the following is not a source of dietary fibre?
- (A) Lignin
 - (B) Glucose
 - (C) Hemicelluloses
 - (D) Cellulose
46. Glycogen gives colour with iodine
- (A) Purple
 - (B) Reddish Brown
 - (C) Green
 - (D) Black
47. A shaping operation in which the dough is pressurized by force through a die is called
- (A) Extrusion
 - (B) Fermentation
 - (C) Tempering
 - (D) Winterization
48. Air blast freezers typically are operated at temperature of
- (A) -30 °C to 45 °C
 - (B) -5 °C to -15 °C
 - (C) -50 °C to -60 °C
 - (D) -15 °C to -20 °C

49. Raffinose is made up of
- (A) Galactose, glucose and fructose
 - (B) Glucose, fructose and sucrose
 - (C) Mannose, galactose and fructose
 - (D) Mannose, glucose and galactose
50. The increase in volume, viscosity and translucency of starch granules when they are heated in a liquid is called?
- (A) Dextrinization
 - (B) Gelatinization
 - (C) Retrogradation
 - (D) Inversion
51. In Strecker degradation during the Maillard reaction, the amino acids usually react with
- (A) Linolenic acid
 - (B) Lauric acid
 - (C) Oleic acid
 - (D) Stearic acid
52. Arachidonic acid is an essential fatty acid that serves as precursor of
- (A) Prostaglandin
 - (B) Vitamin C
 - (C) Retinol
 - (D) Niacin
53. Bitter component/s present in Saffron is/are
- (A) Safranal
 - (B) Safranic acid
 - (C) Safranone
 - (D) All of the above
54. Chief carotenoid present in chilli is
- (A) Xanthophyll
 - (B) Capsanthin
 - (C) Lycopene
 - (D) Capsiric

55. Which of the following steps is **NOT** a part of tea processing?
- (A) Withering
 - (B) Fermentation
 - (C) Rolling
 - (D) Winnowing
56. Castor seeds are rich in
- (A) Oleic acid
 - (B) Linolenic acid
 - (C) Linoleic acid
 - (D) Ricinoleic acid
57. Which of the following acts as Zwitterions at pH 7.0?
- (A) Cerebroside
 - (B) Ceramide
 - (C) Sialic acid
 - (D) Spingomyelin
58. A substance incorporated into a polymeric material to increase its deformability is called
- (A) Emulsifier
 - (B) Destabilizer
 - (C) Plasticizer
 - (D) Stabilizer
59. Subtle changes in the structure which do not drastically alter the molecular architecture of proteins are usually regarded as
- (A) Emulsification
 - (B) Denaturation
 - (C) Putrefaction
 - (D) Conformational adaptability
60. Amadori rearrangement occurs during
- (A) Fat oxidation
 - (B) Krebs cycle
 - (C) Maillard reaction
 - (D) Protein biosynthesis

61. The angle of rotation per residue in a helical structure of protein is
- (A) 120°
 - (B) 260°
 - (C) 150°
 - (D) 100°
62. Which of the following is used as the antioxidant in fat and oil pressing?
- (A) Butylated hydroxyanisole
 - (B) Calcium propionate
 - (C) Butylated hydroxyl hydrazine
 - (D) Histidine
63. Which of the following acts as synergistic?
- (A) Acetic acid
 - (B) Citric acid
 - (C) Benzoic acid
 - (D) Formic acid
64. Maltodextrins have DE values
- (A) Less than 1
 - (B) More than 50
 - (C) Less than 20
 - (D) Less than 5
65. Colloidal stability of milk casein is because of the highly hydrated carbohydrate residues in
- (A) α_{S-1} casein
 - (B) α_{S-2} casein
 - (C) β casein
 - (D) κ - casein

66. Match the food item in Column I and their principal flavoring agents in Column II

Column I		Column II	
(P)	Butter	(1)	Menthol
(Q)	Orange	(2)	Limonene
(R)	Cloves	(3)	Eugenol
(S)	Mint	(4)	Diacetyl

- (A) (P)-(3),(Q)-(2),(R)-(4),(S)-(1)
(B) (P)-(2),(Q)-(3),(R)-(1),(S)-(4)
(C) (P)-(4),(Q)-(1),(R)-(3),(S)-(2)
(D) (P)-(4),(Q)-(2),(R)-(3),(S)-(1)

67. Which one of the following is not an aldose?

- (A) Glucose
(B) Galactose
(C) Mannose
(D) Fructose

68. Predominant triglyceride composition of cocoa butter is

- (A) Stearic acid - oleic acid - stearic acid
(B) Oleic acid - lauric acid - oleic acid
(C) Lauric acid - butyric acid - lauric acid
(D) Butyric acid - palmitic acid - butyric acid

69. All-purpose shortenings have

- (A) Large plastic range
(B) Short plastic range
(C) High smoke point
(D) Low smoke point

70. The plant toxin commonly found in potato is

- (A) Solanine
(B) Goitrogen
(C) Avidin
(D) Aflatoxin

71. As per FSSAI, TSS of Tomato ketchup should not be less than

- (A) 30%
(B) 35%
(C) 25 %
(D) 40%

72. The term BOPP in packaging stands for
- (A) Biaxially Oriented Pyrophosphate
 - (B) Biaxially Oriented Polyphthalate
 - (C) Biaxially Oriented Polypropyl alcohol
 - (D) Biaxially Oriented Polypropylene
73. Pasta products are prepared from
- (A) Hard wheat
 - (B) Soft wheat
 - (C) Durum wheat
 - (D) Buck wheat
74. The pungency of chilli peppers is measured by
- (A) Spice thermometer
 - (B) Scoville Heat Unit
 - (C) Spice Heat Unit
 - (D) Calorimeter
75. The form of pectin present in over ripe fruits is
- (A) Pectinin
 - (B) Protopectin
 - (C) Pectinic acid
 - (D) Pectic acid
76. Enzyme in Figs used for tenderisation of meat is
- (A) Bromelain
 - (B) Ficin
 - (C) Fumarase
 - (D) Papain
77. Quality of proteins in food is measured by
- (A) PER
 - (B) CPU
 - (C) BMI
 - (D) BMR

78. An example of natural non caloric sweetener is
- (A) Alitame dipeptide
 - (B) Acesulphame -K
 - (C) Neohesperidine dihydrochalcone
 - (D) Sucrolose
79. Tetra pack cartons are mainly composed of
- (A) Polystyrene and Zinc
 - (B) Polystyrene and Tin
 - (C) Poly ethylene and Tin
 - (D) Poly ethylene and Aluminium
80. Bacteria responsible for Idli fermentation is
- (A) *Salmonella typhi*
 - (B) *Clostridium botulinum*
 - (C) *Leuconostoc mesenteroids*
 - (D) *Asperigillus niger*
81. A gel forming Galactomannan is
- (A) Agar Agar
 - (B) Alginic acid
 - (C) Spirulina
 - (D) Guar Gum
82. Halphen test used for checking the adulteration of edible oils indicates the presence of
- (A) Sesame oil
 - (B) Butter
 - (C) Castor oil
 - (D) Cotton seed oil
83. The compound Allicin is present in
- (A) Garlic
 - (B) Ginger
 - (C) Cloves
 - (D) Pepper

84. The process of conversion of liquid oils to solid fats is known as
- (A) Saponification
 - (B) Hydrogenation
 - (C) Winterization
 - (D) Cold pressing
85. An example of Mold ripened soft cheese is
- (A) Camembert
 - (B) Cheddar
 - (C) Gouda
 - (D) Parmesan
86. The flavour component of Basmati rice is due to
- (A) Mono sodium glutamate
 - (B) 2-acetyl-1-pyrroline
 - (C) Succinic acid
 - (D) Malic acid
87. The + F Logo notified on packaged foods indicates
- (A) Vegetarian foods
 - (B) Non-vegetarian foods
 - (C) Fortified foods
 - (D) Functional foods
88. The tagline 'Jaivik Bharat' given by FSSAI is an indication for
- (A) Organic foods
 - (B) Iron fortified foods
 - (C) Vitamin A fortified foods
 - (D) Genetically modified foods
89. Double Fortified Salt (DFS) contains
- (A) Potassium Iodide and Ferrous Fumarate
 - (B) Potassium Iodate and Ferrous Sulphate
 - (C) Potassium Iodide and Ferric Chloride
 - (D) Potassium Iodate and Ferrous Fumarate

90. A widely used material for packaging of carbonated soft drinks is
- (A) PET
 - (B) HDPE
 - (C) PP
 - (D) PC
91. The term OTR related to packaging films stands for
- (A) Overall thermal resistance
 - (B) Outer tear resistance
 - (C) Odour transfer rate
 - (D) Oxygen transmission rate
92. The term 'Olfactory' in sensory science refers to
- (A) Touch
 - (B) Smell
 - (C) Taste
 - (D) Appearance
93. Collagen on heating in presence of moisture dissolves and yields
- (A) Pectin
 - (B) Casein
 - (C) Albumin
 - (D) Gelatin
94. Penetrometer is used to measure
- (A) Tenderness of tomatoes
 - (B) Compressibility of bread
 - (C) Shear stress of meat
 - (D) Tensile strength of dough
95. The end product of Maillard reaction is
- (A) Furfurals
 - (B) Caramel
 - (C) Lysine and Lactose
 - (D) Melanoidins

96. *Photobacterium phosphoreum* is the most important spoilage organism in
- (A) Vegetables
 - (B) Packed and chilled fishes
 - (C) Honey
 - (D) Pulses
97. Blue Mold on tomatoes is caused due to
- (A) *Bacillus subtilis*
 - (B) *Penicillium notatum*
 - (C) *Botrytis cinerea*
 - (D) *Penicillium Oxalicum*
98. Bacterial food poisoning in canned foods is caused by
- (A) *Salmonella aureus*
 - (B) *Clostridium botulinum*
 - (C) *Bacillus cereaus*
 - (D) *Lactobacillus acidophilus*
99. What is Ale?
- (A) Fermented Apple
 - (B) Fermented Cabbage
 - (C) Type of Beer
 - (D) Type of Rum
100. A rapid method for detecting presence of food borne pathogens is
- (A) Streaking method
 - (B) Most Probable number
 - (C) PCR
 - (D) Swab method
101. The repeated disaccharide unit in cellulose is
- (A) Sucrose
 - (B) Fructose
 - (C) Cellobiose
 - (D) Galactose

102. The general molar ratio of purine and pyrimidine bases in human DNA is
- (A) 1:1
 - (B) 1:2
 - (C) 2:1
 - (D) 2:3
103. The calories provided by 1 gram of Medium chain Triglyceride is
- (A) 9.2
 - (B) 8.4
 - (C) 2.5
 - (D) 5.2
104. The compound that enters the TCA cycle from glycolysis is
- (A) Citric acid
 - (B) Oxalo acetic acid
 - (C) Acetyl Coenzyme A
 - (D) Pyruvic acid
105. Plasmids are responsible for
- (A) Cell division
 - (B) Cell mutation
 - (C) Cell metabolism
 - (D) Drug resistance
106. Fatty acid synthesis takes place in
- (A) Cytoplasm
 - (B) Mitochondria
 - (C) Cell membrane
 - (D) Nucleus
107. Which of the following is the electron carrier in Electron transport system?
- (A) Cytochrome oxidase
 - (B) Cytochrome C
 - (C) Cytochrome reductase
 - (D) Calmodulin

108. Trypsinogen is converted to trypsin by the action of
- (A) Chymotrypsin
 - (B) Pepsin
 - (C) Enterokinase
 - (D) Pepsinogen
109. The main protein present in silk filament is
- (A) Ficin
 - (B) Bromelain
 - (C) Sericin
 - (D) Zein
110. The infection which occurs due to consumption of raw or unpasteurized dairy products is
- (A) Ascariasis
 - (B) Trichinosis
 - (C) Filariasis
 - (D) Brucellosis
111. Which of the following comes under Cyanophyta?
- (A) Red Algae
 - (B) Brown Algae
 - (C) Blue green Algae
 - (D) Green Algae
112. The first larval stage of prawn is called
- (A) Protozoa
 - (B) Mysis
 - (C) Nauplius
 - (D) Fertilized egg
113. A liquid byproduct made from fishes that are liquefied by the action of natural enzymes and added acid
- (A) Fish meal
 - (B) Fish solubles
 - (C) Fish silage
 - (D) Crustacean meals

114. A marine biotoxin causing Amnesic Shell fish poisoning is
- (A) Ciguatoxin
 - (B) Domoic acid
 - (C) Histamine
 - (D) Ama toxin
115. Which of the following fishes has the highest amount of calcium?
- (A) Rohu
 - (B) Pomfret
 - (C) Sardine
 - (D) Seer fish
116. The biological value of fish protein is
- (A) 80
 - (B) 100
 - (C) 60
 - (D) 50
117. Fish Protein Concentrate has highest amount of amino acid
- (A) Alanine
 - (B) Arginine
 - (C) Lysine
 - (D) Glutamine
118. Most important brown sea weed in India is
- (A) *Ulva Lactuca*
 - (B) *Hypnea bullata*
 - (C) *Hypnea indica*
 - (D) *Sargassum wightii*
119. MPEDA stands for
- (A) Marine Products Export Demand Assessment
 - (B) Marine Products Export Development Authority
 - (C) Meat Products Export Demand Authority
 - (D) Meat Products Export Development Agency

120. Icing glass, a collagenous substance obtained from the dried swim bladders of fish is used as a
- Clarifying agent in beer and wine
 - Clarifying agent in fruit juices
 - Thickening agent in soups
 - Gelling agent
121. Identify the food borne illness which is not caused by bacteria
- Botulism
 - Listeriosis
 - Vibriosis
 - Cysticercosis
122. In which of the following products, “Must” is used as a substrate for fermentation?
- Beer
 - Wine
 - Idli
 - Tempeh
123. Make the correct match with the specific food processing operation in Group I and their mechanism of action in Group II
- | Group I | | Group II | |
|----------------------|-----|-----------------------|--|
| (P) Ball mill | (1) | Compression and shear | |
| (Q) Roller mill | (2) | Pressure bursting | |
| (R) Flash peeling | (3) | Friction and shear | |
| (S) Abrasive peeling | (4) | Impact and shear | |
- (P)-(4), (Q)-(2), (R)-(1), (S)-(3)
 - (P)-(4), (Q)-(1), (R)-(2), (S)-(3)
 - (P)-(4), (Q)-(3), (R)-(2), (S)-(1)
 - (P)-(3), (Q)-(1), (R)-(4), (S)-(2)
124. Which of the following is **NOT A CORRECT** statement?
- Meatiness is the taste produced by compounds such as glutamate in products like cheese and soya sauce
 - Astringency is a dry mouth feel in the oral cavity that is most associated with phenolic compounds
 - Saltiness is a taste that is mainly produced by chloride ions
 - Sourness is related to acidity and is sensed by hydrogen ion channels in the human tongue

125. Which is the easy way to reduce the amount of potentially cancer causing heterocyclic amines (HCAs) that are formed when chicken is broiled or grilled?
- (A) Keep the chicken refrigerated until just before cooking
 - (B) Remove the skin before or after the chicken is cooked
 - (C) Before broiling or grilling the chicken, precook it in a microwave for a few minutes and pour off the juices
 - (D) All of the above
126. Bitterness in Colocasia is due to
- (A) Calcium carbonate
 - (B) Calcium chloride
 - (C) Potassium oxalate
 - (D) Calcium oxalate
127. Mold inhibitor used in bread is
- (A) Calcium carbonate
 - (B) Sodium chloride
 - (C) Sodium/Calcium propionate
 - (D) Calcium chloride
128. Tocopherol is an example of
- (A) Anticaking agent
 - (B) Flavouring agent
 - (C) Antioxidant
 - (D) Antifoaming agent
129. Iodised salt contains iodine in the form of
- (A) I_2
 - (B) KIO_3
 - (C) KI
 - (D) NaI
130. The basic purpose of establishing food standards is
- (A) To promote unfair trade in food
 - (B) To promote misleading or deceptive product
 - (C) Protection of public health and risk
 - (D) Both (B) and (C)

131. The vertical issues of FSS Act includes
- (A) Functional foods
 - (B) Food additives
 - (C) Water, flavoured water and beverages
 - (D) Genetically modified organisms and foods
132. Codex alimentaires standards are used by
- (A) Government to protect consumers' health and ensure fair practices in the food trade
 - (B) Codex members to protect consumers' health and ensure fair practices in the food trade
 - (C) Members of public to protect health and ensure fair practices in the food trade
 - (D) Food manufacturers to promote food trade
133. Meat Food Product Order 1973 was promoted under the act:
- (A) Right to Food Act
 - (B) Essential Service Maintenance Act
 - (C) Essential Commodities Act, 1955
 - (D) Consumer Protection Act , 1986
134. What is the processing temperature in membrane filtration applications?
- (A) 15 degree
 - (B) 25 degree
 - (C) 65 degree
 - (D) 50 degree
135. The process of raising or lowering of fats in milk or cream to the desired standard is called
- (A) Enrichment
 - (B) Fortification
 - (C) Standardisation
 - (D) Addition
136. The main role of gelatin in ice cream is to
- (A) add flavouring
 - (B) add sweetness
 - (C) add colouring
 - (D) give soft texture

137. Fisher units are used to measure

- (A) Flour colour
- (B) Damaged starch
- (C) Flour particle size
- (D) Protein content

138. *Triticum durum* is known as

- (A) Bread wheat
- (B) Macaroni wheat
- (C) Club wheat
- (D) Soft wheat

139. Which among the following is a Rabi season pulse?

- (A) Chick pea
- (B) Green gram
- (C) Red gram
- (D) Soybean

140. Which salt (concentration below 0.1%) is used in fruit processing?

- (A) Sodium
- (B) Magnesium
- (C) Calcium
- (D) Potassium

141. Which among the following carbohydrate is used during intense exercising?

- (A) Starch
- (B) Sucrose
- (C) Fructose
- (D) Glycogen

142. Which of the following is **CORRECT**?

- (A) Sucrose is made of galactose and glucose
- (B) Lactose is made up of glucose and fructose
- (C) Lactose is made up of galactose and fructose
- (D) Sucrose is made up of glucose and fructose

143. Which of the following is a function of insoluble fiber in our diet?
- (A) Regulating blood sugar
 - (B) Regulating the pH of the body
 - (C) Adding bulk to stool
 - (D) Lowering cholesterol
144. Mina is a diabetic patient. One day she was tempted to eat junk food. Which is a relatively better food product to eat – pasta or candy? Why?
- (A) Pasta- contains primary carbohydrates which increases blood sugar level comparatively slowly and to a lesser level
 - (B) Pasta- contains secondary carbohydrates which increases blood sugar level comparatively slowly and to a lesser level
 - (C) Candy- contains primary carbohydrates which increases blood sugar level comparatively slowly and to a lesser level
 - (D) Candy- contains secondary carbohydrates which increases blood sugar level comparatively slowly and to a lesser level
145. What are Sequestrants?
- (A) They are added to keep the food stable
 - (B) Form a complex ion with metals like copper, iron etc
 - (C) Added for color
 - (D) They keep the food oxidized
146. Which of the following is True?
- (A) Fats naturally occurring unless mentioned otherwise are trans in nature
 - (B) Trans fats are essential and needed for the human body
 - (C) LC-PUFA stands for long chain poly saturated fatty acids
 - (D) SC-PUFA stands for long chain poly unsaturated fatty acids
147. Which of the following is **NOT** a culinary use of oil in the food industry?
- (A) Flavor
 - (B) Texture
 - (C) Softening
 - (D) Shortening
148. Which of the following is **INCORRECT**?
- (A) Controlled cheese ripening is controlling some protein break down
 - (B) Proteins form films
 - (C) Egg white cannot be whipped
 - (D) If proteins are over-whipped, the film breaks, foam collapses

149. The storage of prepared food in areas in the of oxygen creates conditions for Which option best fits the above sentence?

- (A) Cold, presence, Purification
- (B) Warm, absence, Putrefaction
- (C) Cold, presence, Putrefaction
- (D) Warm, absence, Purification

150. Which among the following options is correct with regard to the correctness of the statements?

Statement 1: Foreign objects entering food is called physical contamination of food
Statement 2: Controlling moisture is the only precaution to be taken to prevent food contamination

- (A) Statement 1 is true, Statement 2 is false
- (B) Both the statements are true
- (C) Both the statements are false
- (D) Statement 1 is false, Statement 2 is true

FOR REFERENCE ONLY - CUSAT

FINAL ANSWER KEY**Subject Name: FOOD SCIENCE**

SI No.	Key	SI No.	Key	SI No.	Key	SI No.	Key	SI No.	Key
1	C	31	B	61	D	91	D	121	D
2	B	32	C	62	A	92	B	122	B
3	A	33	B	63	A	93	D	123	B
4	A	34	C	64	C	94	A	124	C
5	D	35	D	65	D	95	D	125	D
6	C	36	A	66	D	96	B	126	C
7	B	37	B	67	D	97	D	127	C
8	B	38	A	68	A	98	B	128	C
9	B	39	A	69	A	99	C	129	D
10	A	40	C	70	A	100	C	130	D
11	D	41	C	71	C	101	C	131	C
12	A	42	A	72	D	102	A	132	B
13	A	43	A	73	C	103	B	133	C
14	D	44	C	74	B	104	C	134	D
15	A	45	B	75	D	105	D	135	C
16	D	46	B	76	B	106	A	136	D
17	D	47	A	77	A	107	B	137	C
18	B	48	A	78	C	108	C	138	C
19	D	49	A	79	D	109	C	139	A
20	B	50	B	80	C	110	D	140	C
21	D	51	D	81	D	111	C	141	D
22	A	52	A	82	D	112	C	142	D
23	D	53	A	83	A	113	C	143	C
24	B	54	B	84	B	114	B	144	B
25	C	55	D	85	A	115	A	145	B
26	A	56	D	86	B	116	A	146	D
27	B	57	D	87	C	117	C	147	C
28	B	58	C	88	A	118	D	148	C
29	A	59	D	89	D	119	B	149	D
30	D	60	C	90	A	120	A	150	A