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#### M.Phil./Ph.D./URS-EE-2019

SET-Z

SUBJECT: Food Technology

		sr. No. 10037
Time: 11/4 Hours	Max. Marks: 100	Total Questions : 100
Roll No. (in figures)	(in words)	
Name	Father's Name	
Mother's Name	Date of Examination	
(Signature of the Candidate)		(Signature of the Invigilator)

#### CANDIDATES MUST READ THE FOLLOWING INFORMATION/INSTRUCTIONS BEFORE STARTING THE QUESTION PAPER.

- 1. All questions are compulsory.
- 2. The candidates *must return* the question booklet as well as OMR Answer-Sheet to the Invigilator concerned before leaving the Examination Hall, failing which a case of use of unfairmeans / mis-behaviour will be registered against him / her, in addition to lodging of an FIR with the police. Further the answer-sheet of such a candidate will not be evaluated.
- 3. Keeping in view the transparency of the examination system, carbonless OMR Sheet is provided to the candidate so that a copy of OMR Sheet may be kept by the candidate.
- 4. Question Booklet along with answer key of all the A, B, C & D code will be got uploaded on the University website after the conduct of Entrance Examination. In case there is any discrepancy in the Question Booklet/Answer Key, the same may be brought to the notice of the Controller of Examination in writing/through E.Mail within 24 hours of uploading the same on the University Website. Thereafter, no complaint in any case, will be considered.
- 5. The candidate *must not* do any rough work or writing in the OMR Answer-Sheet. Rough work, if any, may be done in the question booklet itself. Answers *must not* be ticked in the question booklet.
- 6. There will be no negative marking. Each correct answer will be awarded one full mark. Cutting, erasing, overwriting and more than one answer in OMR Answer-Sheet will be treated as incorrect answer.
- 7. Use only Black or Blue Ball Point Pen of good quality in the OMR Answer-Sheet.
- 8. Before answering the questions, the candidates should ensure that they have been supplied correct and complete booklet. Complaints, if any, regarding misprinting etc. will not be entertained 30 minutes after starting of the examination.

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1.	Carbohydrates contain the elements			0		
	(1) Carbon and hydrogen					
	(2) Carbon and oxygen					
	(3) Carbon, hydrogen, oxygen & nitrogen					
	(4) Carbon, hydrogen and oxygen					
2.	provides the energy into carbohydrates.	needed to transform	the carbon dioxide and	water		
	(1) Sunlight	(2) Photosynth	esis			
	(3) Oxygen	(4) Chemical re	eaction			
3.	Basai Metabolic Rate (BMR) is organs when man is on complete re-		uired for activity of in	ternal		
	(1) Food	(2) Energy				
	(3) Oxygen	(4) Water	mont affect desired			
4.	Each gram carbohydrate supplies .	of energy	to the body:			
	(1) 4 kcal (2) 6 kcal	(3) 8 kcal	(4) 10 kcal			
5.	Excess intake of carbohydrates is co	onverted to:				
	(1) Glucose	(2) Fructose				
	(3) Fat	(4) Blood Suga	r			
6.	Pudding cake, pastries etc. are made	e from:				
	(1) Self raising flour	(2) Bread flour				
	(3) Biscuit flour	(4) Cake flour				
7.	Flaked rice is made from:					
	(1) Raw rice	(2) Brown rice				
	(3) Parboiled rice	(4) Bulgur				
8.	During bread making, the elasticity	of gluten is controlle	d by:			
	(1) Glutenin (2) Gliadin	(3) Water	(4) Yeast			

9.	In rice polishing:	No the second se			
	(1) A coating is applied on the outer surface of brown rice				
	(2) A layer of bran is removed from brown rice (3) A layer of starch is removed				
	(4) Only husk is removed	E Candidate agencia sons (a)			
10.	In dry milling process prior to treatmer	at with oil, the following operation is done:			
	(1) Grading	(2) Polishing			
	(3) Conditioning	(4) Pitting			
11.	After the oil treatment, the pulses a penetration to take place in the pulse ke	are kept for about 12 hours to allow propernel is called:			
	(1) Conditioning	(2) Oil penetration			
	(3) Tempering	(4) Saponification			
12.	Break rolls have:				
	(1) Smooth Surface	(2) Corrugated surface			
	(3) Rough Surface	(4) Hole in surface			
13.	Jelly is food product.				
	(1) Solid (2) Liquid	(3) Syrup (4) Semi-Solid			
14.	Blanching refers to:				
	(1) Inactivate the enzyme	(2) Cooking the food			
	(3) Drying of food	(4) Sterilization of food			
15.	In souce/Ketch up, tamarind pulp and p	omegranate seed powder is used to increase:			
	(1) Acidity	(2) Palatability			
	(3) Digestion	(4) Sweetness			
16.	Aroma of over ripe fruit of banana is du	ne to:			
	(1) Allicin	(2) Isopentanol			
	(3) Isothiocyanate	(4) Capsaicin			
	the second of th				

17.	Richest source of Vitamin C among the fruits:		
	(1) Amla	(2) Lemon	
	(3) Barbados Cherry	(4) Guava	
18.	Zero energy chamber operates on the p	principle of:	
	(1) Boyle's law	(2) Charle's law	
	(3) Evaporative cooling	(4) Second law of thermodynanics	
19.	Sodium benzoate is used for preservat	ion of fruit juices in the range of:	
13.	(1) 0.06 % to 0.10%	(2) 0.10% to 0.20%	
	(3) 1.0% to 1.5%	(4) 1.5% to 2.0%	
20.	Which of the following is best suitable	e for jelly making?	
20.	(1) Strawberry	(2) Apple	
	(3) Pineapple	(4) Apricot	
01		and other out to which in morable at 9500 4	
21.	(1) Vitamin A	(2) Vitamin C	
	(3) Carbohydrates	(4) Beta-carotene	
-		angle in a park to the third who we still	
22.		(3) Fat (4) Minerals	
	(1) Starch (2) Vitamin		
23.		(2) Allermin	
	(1) Casein	(2) Albumin (4) Lactoalbumin	
	(3) Zein	(4) Lactoalbumm	
24		(O) D: 1 ills amodust	
	(1) Concentrated milk product	(2) Dried milk product	
	(3) Coagulated milk product	(4) Fermented product	
25	Buffalo milk is rich source of follow	ving minerals:	
	(1) Calcium and iron	(2) Copper and iron	
	(3) Copper and phosphorus	(4) Calcium and phosphorus	

26.	Butter is an emulsion of:	
	(1) Water in oil	(2) Oil in water
	(3) Water in water	(4) Oil in oil
27.	Standard fat percentage in toned and o	louble toned milks are:
	(1) 3.5 and 1.5	(2) 1.5 and 3.5
	(3) 3.0 and 1.5	(4) 1.5 and 3.0
28.	Yellow colour of cow milk is due to t	he presence of :
	(1) (1)	(2) Carotene
	(a) P	(4) Lacto-Chrome
29.	Acidity of milk is expressed as:	201 oldings tead of agrantic adults design
	(1) Citric acid	(2) Oleic acid
	(3) Butyric acid	(4) Lactic acid
30.	Milk is deficient in which of the follow	
	(1) Iron	(2) Calcium
	(3) Copper	(4) Potassium
31.	Milk viscosity is due to which constitu	
	(1) Casein	
	(3) Globulin	<ul><li>(2) Albumin</li><li>(4) Phospholipids</li></ul>
32.		
02.	When HTST pasteurization is perform	
	(1) 72°C	(2) 65°C
	(3) 81°C	(4) 130°C
33.	Quality of egg can be judged by:	Concentrated healt product (2000)
	(1) pH	(2) Candling
	(3) Annealing	(4) Temperature test
34.	Buffalo meat contains white fat as:	
	(1) WBC	(2) RBC
	(3) Yellow pigment	(4) Carotene covered to Vitamin A
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35.	Amount of protein	in an egg is.			
	(1) 600 Iu	(2) 600 mg	(3) 6.6 gm	(4) 9.3 gm	
36.	Removal of feather	r from scaled bird is k	nown as:		
	(1) Picking	(2) Pinning	(3) Scalding	(4) Singing	
37.	According to ISI,	the size of extra large	egg is:		
	(1) 50 gm	(2) 60 gm	(3) 70 gm	(4) 80 gm	
38.	The colour of mea	at is due to the pigmen	t:	ar delinguist file.	
	(1) Lycopene		(2) Heamoglobin		
	(3) Myoglobin		(4) None of the ab	ove	
39.		ring ingredients in me ermination of survivin		res of anaerobic bacteria by	
	(1) Salt	(2) Nitrites	(3) Spices	(4) Nitrates	
40.	Mostly meat is pr	reserved under low ter	mperature is:		
	(1) Chilling	(2) Cold Storage	(3) Refrigeration	(4) Freezing	
41.	HACCP was deve	eloped by :			
	(1) Pillsbury and	NASA	(2) FDA		
	(3) USDA	The Land of	(4) FSIS		
42.	A critical control	point is an operation l	by which:		
	(1) Monitoring is	s considered unnecess	sary		
	(2) Hazards can	be eliminated, minim	ized or prevented		
	(3) Contamination	on becomes certain		August a Newstar 285	
	(4) All risks can	be completely elimina	ated		
43.	How the upgrada	tion system in an org	anization for establis	shing ISO 9000 is assessed?	
	(1) Simplex met	hod	(2) Dual Method		
	(3) Gap analysis		(4) All of the abo	ve	
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44.		fall under Global Food Safety Initiatives (GFSI)?
	(1) ISO 9001	(2) BRC
	(3) FSC 22000	(4) SQF
45.	The characteristic flavour of ban	ana is due to the:
	(1) Benzaldehyde	(2) Cis-4-heptenal
	(3) Isopentyl acetate	(4) Isothiocyanate
46.	Which of the following contribu	tes to the flavour of cream?
	(1) Benzaldehyde	(2) Cis- 4- hyptenal
	(3) Acetaldehyde	(4) Geosmin
47.	Clostridium botulinum is:	all the second of the second o
	(1) Aerobic bacteria	(2) Anaerobic bacteria
	(3) Facultative anaerobic	(4) Facultative aerobic
48.	Sauerkraut is a fermented produ	ct made from the :
	(1) Cabbage	(2) Barley
	(3) Tomato	(4) Cauliflower
49.	Among the following, the most h	eat resistance pathogens found in food:
	(1) Clostridium botulinum	(2) Bacillus stearothermophilus
	(3) Micrococcus	(4) Both (1) & (2)
50.	In growth of microbial culture decline in numbers of microorgan	, the phase in which, there is no growth or even a sisms is called:
	(1) Death phase	(2) Lag phase
	(3) Exponential phase	(4) Positive acceleration phase
51.	The phase is which the rate of mu	altipliation is most rapid and is constant is known as:
	(1) Death phase	(2) Lag phase
	(3) Exponential phase	(4) Logarithmic Phase
52.	Generally TDT curve is plotted or	n:
	(1) Simple graph paper	(2) Log- log paper
	(3) Semi log paper	(4) Plain paper
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(4) Ministry of Food

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53.	The time of heating a population is known	g at a specified tempo wn as:	eratu	re required to	destroy 90%	of organism	in
	(1) D-value	(2) Z-value	(3)	F-value	(4) Fo-va	lue	
54.	Clostridium botuli about :	rum type E which	has	a minimum	temperature	for growth	of
	(1) 0°C	(2) 3.3°C	(3)	-3.3°C	(4) 5°C		
55.	Aspergillus flavus is known as :	and A. parasiticus m	olds	are responsible	e to produce	a toxin in fo	od
	(1) Aflatoxin	(2) Mycotoxin	(3)	Neurotoxin	(4) Entero	otoxin	
56.	Mycotoxins are:						
	(1) Fungal metabo	lites	(2)	Bacterial met	abolities		
	(3) Plant parasites		(4)	Enzyme			
57.	The machine used	for making scratch o	ver v	whole grain of	pulse is :		
	(1) Gota machine			Emery roller			
	(3) Concave type r	nachine	(4)	Screw convey	/or		
58.	Separation of broke	en rice and head rice	is kn	own as:			
	(1) Scalping			Screening			
	(3) Sorting		(4)	Grading			
59.	The purpose of ten	opering of wheat thro	ough	tempering bin	is employed	to:	
	The purpose of tempering of wheat through tempering bin is employed to:  (1) Raise the moisture						
	(2) Reduce the mo	isture					
	(3) Equalize the moisture in whole grain						
	(4) Raise the temp	erature					
60.	The FSS Act of Go	overnment of India is	cont	rolled by:			
	(1) Ministry of Ag						
		od Processing Industr	ries	w Islandin gra		property by	
	(3) Ministry of He	alth and Family Welf	fare				

(1) ISO 9001 (3) ISO 14000 (4) IS 22001  62. CAC is the abbreviated form for: (1) Critical Allowable Clearance (2) Codex Alimentarius Commission (3) Central Association of Consumers (4) Consortium of Applied Chemists  63. In 1963, FAO and WHO established a commission for setting of food standards which is known as: (1) FPO (2) PFA (3) CAC (4) BIS  64. The amount o lactose in human milk is about: (1) 4.4% (2) 5.4% (3) 7.4% (4) 9.4%  65. The sugar found is malted grain is: (1) Glucose (2) Maltose (3) Sucrose (4) Galactose  66	61.	1. Which of the following is a food safety sta	andard?	
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(1) 4.4% (2) 5.4% (3) 7.4% (4) 9.4%  65. The sugar found is malted grain is: (1) Glucose (2) Maltose (3) Sucrose (4) Galactose  66		(1) FPO (2) PFA (3	) CAC (4) BIS	ingise Life
65. The sugar found is malted grain is:  (1) Glucose (2) Maltose (3) Sucrose (4) Galactose  66	64	4. The amount o lactose in human milk is abo	ut:	
(1) Glucose (2) Maltose (3) Sucrose (4) Galactose  66		(1) 4.4% (2) 5.4% (3)	) 7.4% (4) 9.4%	6
66	65	5. The sugar found is malted grain is:	paiding	
(1) Fiber (2) Protein (3) Fat (4) Carbohydrates  67. Dextrinization is a process of: (1) Dry heating (2) Drying (3) Heating with steam (4) Hydrolyzing  68. Each gram of oil or fat supplies: (1) 3 kcal of energy (2) 6 kcal of energy (3) 9 kcal of energy (4) 12 kcal of energy  69. Which of the followiong mineral is not required by human being? (1) Sulphur (2) Chlorine (3) Aluminum (4) Manganese		(1) Glucose (2) Maltose (3	) Sucrose (4) Gala	actose
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67. Dextrinization is a process of:  (1) Dry heating (2) Drying (3) Heating with steam (4) Hydrolyzing  68. Each gram of oil or fat supplies:  (1) 3 kcal of energy (2) 6 kcal of energy (3) 9 kcal of energy (4) 12 kcal of energy  69. Which of the followiong mineral is not required by human being?  (1) Sulphur (2) Chlorine (3) Aluminum (4) Manganese		(1) Fiber (2	) Protein	
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(3) Heating with steam (4) Hydrolyzing  68. Each gram of oil or fat supplies: (1) 3 kcal of energy (2) 6 kcal of energy (3) 9 kcal of energy (4) 12 kcal of energy  69. Which of the followiong mineral is not required by human being? (1) Sulphur (2) Chlorine (3) Aluminum (4) Manganese		(1) Dry heating (2	2) Drying	
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69. Which of the followiong mineral is not required by human being?  (1) Sulphur  (2) Chlorine  (3) Aluminum  (4) Manganese		(1) 3 kcal of energy (2	2) 6 kcal of energy	
(1) Sulphur (2) Chlorine (3) Aluminum (4) Manganese		(3) 9 kcal of energy (4	2) 12 kcal of energy	
(3) Aluminum (4) Manganese	69	9. Which of the followiong mineral is not requ	uired by human being?	Banto (1)
		(1) Sulphur (2	) Chlorine	
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70.	Vitamin C is also known as:	
	(1) Ascorbic acid	(2) Citric acid
	(3) Lactic acid	(4) Malic acid
71.	is a water soluble yellow j	pigment.
	(1) Thiamine	(2) Riboflavin
	(3) Niacin	(4) Biotin
72.	Which of the following are denatured by	
	(1) Vitamin	(2) Minrals
	(3) Enzymes	(4) Fat
72		and the state of t
73.	(1) Fast foods	(2) Organic foods
	(3) Purified foods	(4) Fermented foods
74.	The characteristic penetrating flavour compounds.	of garlic, onion and related species is due to
	(1) Sulphur	(2) Phosphorus
	(3) Iron	(4) Magnesium
75.	Lipid oxidation in foods are accelerate	d by:
	(1) Al and Cu	(2) Fe and Cu
	(3) Hg and Cu	(4) Cu and Zn
76	Fish Contains fatty acids.	
70.	(1) Free	(2) Saturated
	(3) Monounsaturated	(4) Polyunsaturated
		Chillies is due to:
77		(2) Tannin
	<ul><li>(1) Capsaicin</li><li>(3) Anthocyanin</li></ul>	(4) None of the above
78		
	(1) Fourier equation	(2) Laplace equation
	(3) Continuity equation	(4) Bernoulli's equation  (2) (SET-Z)/(A)  P. T. O
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79.	A 5 percent sugar	solution means that			
	(1) 5 gram of sugar is dissolved in 95 gram of water				
	(2) 5 gram of sug	ar is dissolved in 10	00 gram of water		
	(3) Both (1) and (	(2) are true			
	(4) None of the a	bove			
80.	The amount of h celsius in compar		se the temperature of	of 1 kg of milk by 1	degree
	(1) 93%	(2) 97%	(3) 101%	(4) 103%	
81.		nts the number of the solvent is given b		and solvent respective	ely, the
	$(1) \ \frac{N}{n+N}$	$(2) \ \frac{n}{n+N}$	$(3) \frac{n+N}{n}$	$(4) \ \frac{n+N}{N}$	
82.	Golden rice is a ri	ich source of:	To success a social se		
	(1) Vitamin A		(2) Vitamin B <sub>12</sub>	group this	
	(3) Vitamin C	Sept.	(4) Vitamin D	1) Sulpani	
83.	Microwave can p	enetrate the food up	to the depth of:		
	(1) 20 cm	(2) 15 cm	(3) 10 cm	(4) 5 cm	
84.	'Scurvy' is caused	due to deficiency o	f:		
	(1) Vitamin A		(2) Vitamin B		
	(3) Vitamin C		(4) Minerals	and the second second	
85.	The nutrient most	t sensitive to process	sing & cooking are:		
	(1) Proteins		(2) Carbohydrat	es	
	(3) Minerals	dime.	(4) Vitamins		
86.	For size reduction	n, the following met	hod(s) is/are used:		
	(1) Cutting		(2) Crushing	weld relay probated set	
	(3) Compression	annous surger	(4) All of the ab	pove	
			Marie Training Control		

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87.	Hammer mill and burr mill are used for the grinding of:			
	(1) Grain	(2) Oil seed		
	(3) Milkk powder	(4) Fruit pow	vder vder	
88.	In a ball mill or pebble mill, most of si	ze reduction is d	one by:	
	(1) Shearing	(2) Impact		
	(3) Cutting	(4) Crushing		
89.	The Homogenization reduces the mean	diameter of fat	globules by a factor of:	
	(1) 1 (2) 10	(3) 100	(4) 1000	
90.	Hermetically sealed containers are esse	ntial for:	date 2 (a)	
	(1) Vacuum and pressure packaging	(2) Aseptic pa	ackaging	
	(3) Flexible packaging	(4) Controlled	d atmosphere packaging	
91.	In modified atmosphere packaging:			
	(1) $CO_2$ and $O_2$ level increase		Shiro another (4)	
	(2) CO <sub>2</sub> level increase & O <sub>2</sub> level decr	ease		
	(3) $CO_2$ level decrease & $O_2$ level inc	rease		
	(4) $CO_2$ and $O_2$ levels remain constant	t	(A) Singer and rampaid	
92.	Packaging film which is used for better	MAP is:		
	(1) LDPE	(2) HDPE	TO THE MENT OF THE PARTY OF THE	
	(3) Polypropylene	(4) LLDP		
93.	Which of the following material is not u	used for aseptic p	packaging?	
	(1) Plastics	(2) Aluminum		
	(3) Stainless steel	(4) Glass		
94.	Which of the following is the suitable p	ackaging materia	al for dried milk products?	
	(1) Carton lined with aluminum foil			
	(2) Bags of plastic coated paper			
	(3) Aluminum polyethylene foil bags			
	(4) All of the above			
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95.	Which of the following materials is the	e best for packaging of liquid for products?
	(1) Glass (2) Plastic film	(3) Steel (4) Wood
96.	For Corrosive or non corrosive low a required:	cid foods and dry products, type of steel base
	(1) Type L	(2) Type MS
	(3) Type L and Type MS	(4) Type MR or MC
97.	The main constituent of wood that is in	mportant in paper making is:
	(1) Cellulose	(2) Fibres
	(3) Starch	(4) Pentosan
98.	In an actively modified MAP/CAS, was absorber?	hich of the following can be used as an oxygen
	(1) Magnesium oxide	(2) Activated charcoal
	(3) Ferrous oxide	(4) Potassium permanganate
99.	Size reduction by serrated roll crushers	are by:
	(1) Compression and shear	(2) Compression, shear & impact
	(3) Shear and impact	(4) Only compression
100.	The type of drier in which the grain is	dried in suspended state is known as:
	(1) Kiln dryer	(2) Forced convection dryer
	(3) Spray deyer	(4) Fluidized bed dryer
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# В

### M.Phil./Ph.D./URS-EE-2019

#### SUBJECT: Food Technology

		Sr. No10030
Time: 11/4 Hours	Max. Marks: 100	Total Questions: 100
Roll No. (in figures)	(in words)	
Name	Father's Name	
Mother's Name	Date of Examination	
(Signature of the Candidate)		(Signature of the Invigilator)

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SEAL

1. HACCP was developed by:  (1) Pillsbury and NASA	(2) FDA		
	(4) FSIS		
2. A critical control point is an operation by	which:		
(1) Monitoring is considered unnecessar	y		
(2) Hazards can be eliminated, minimize	ed or prevented		
(3) Contamination becomes certain	wellsk stempe tatew over a		
(4) All risks can be completely eliminate	d		
3. How the upgradation system in an organ	ization for establishing ISO 9000 is assessed?		
(1) Simplex method	(2) Dual Method		
(3) Gap analysis	(4) All of the above		
<ul><li>4. Which of the following does not fall und</li><li>(1) ISO 9001</li><li>(3) FSC 22000</li></ul>	er Global Food Safety Initiatives (GFSI)?  (2) BRC  (4) SQF		
5. The characteristic flavour of banana is d	ue to the:		
(1) Benzaldehyde	(2) Cis-4-heptenal		
(3) Isopentyl acetate	(4) Isothiocyanate		
6. Which of the following contributes to the	ne flavour of cream?		
(1) Benzaldehyde	(2) Cis- 4- hyptenal		
(3) Acetaldehyde	(4) Geosmin		
7. Clostridium botulinum is:	- 16 Freb Contains		
(1) Aerobic bacteria	(2) Anaerobic bacteria		
(3) Facultative anaerobic	(4) Facultative aerobic		
8. Sauerkraut is a fermented product ma			
(1) Cabbage	(2) Barley		
(3) Tomato			
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9.	Among the following, the most heat r (1) Clostridium botulinum (3) Micrococcus	esistance pathogens found in food:  (2) Bacillus stearothermophilus  (4) Both (1) & (2)
10.	In growth of microbial culture, the decline in numbers of microorganism	e phase in which, there is no growth or even a is is called:
	(1) Death phase	(2) Lag phase
	(3) Exponential phase	(4) Positive acceleration phase
11.	is a water soluble yello	ow pigment.
	(1) Thiamine	(2) Riboflavin
	(3) Niacin	(4) Biotin
12.	Which of the following are denatured	1 by heat?
	(1) Vitamin	(2) Minrals
	(3) Enzymes	(4) Fat
13.	Idli and dhokla are good example of	den the true cook graduated air to America.
	(1) Fast foods	(2) Organic foods
	(3) Purified foods	(4) Fermented foods
14.	The characteristic penetrating flav compounds.	our of garlic, onion and related species is due to
	(1) Sulphur	(2) Phosphorus
	(3) Iron	(4) Magnesium
15.	Lipid oxidation in foods are acceler	ated by:
	(1) Al and Cu	(2) Fe and Cu
	(3) Hg and Cu	(4) Cu and Zn
16.	Fish Contains fatty ac	
	(1) Free	(2) Saturated
	(3) Monounsaturated	(4) Polyunsaturated
17.	The characteristic pungent flavour	of Chillies is due to:
	(1) Capsaicin	(2) Tannin
	(3) Anthocyanin	(4) None of the above
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18.	The equation which expresses the energy	bal	ance for fluid	low is:
	(1) Fourier equation		Laplace equat	
	(3) Continuity equation	(4)	Bernoulli's eq	uation
19.	A 5 percent sugar solution means that:			
	(1) 5 gram of sugar is dissolved in 95 g	ram	of water	
	(2) 5 gram of sugar is dissolved in 100			
	(3) Both (1) and (2) are true		ai tedt brom	in projektion of their part 35
	(4) None of the above			
20.	The amount of heat required to raise celsius in comparison of water is:	the	temperature o	f 1 kg of milk by 1 degree
	(1) 93% (2) 97%	(3	101%	(4) 103%
21.	In modified atmosphere packaging:			
	(1) CO <sub>2</sub> and O <sub>2</sub> level increase			
	(2) CO <sub>2</sub> level increase & O <sub>2</sub> level decr	ease	All a limbs	James of or sained said. 185
	(3) CO <sub>2</sub> level decrease & O <sub>2</sub> level inc			is lain with Supples of the
	(4) $CO_2$ and $O_2$ levels remain constant			timekaran wang tu
22.	and it is a line bottom		AP is:	SE sale type of the sale algo
- 22.	(1) LDPE		HDPE	
	(3) Polypropylene	(4	LLDP	and a large for the fall
23	. Which of the following material is not	used	l for aseptic pa	ckaging?
	(1) Plastics		2) Aluminum	59610 (0.38% 0.720). Tel
	(3) Stainless steel	(4	4) Glass	
24	. Which of the following is the suitable	pack	aging material	for dried milk products?
	(1) Carton lined with aluminum foil			
	(2) Bags of plastic coated paper			
	(3) Aluminum polyethylene foil bags			
	(4) All of the above			and the state of t

25.	5. Which of the following materials is the best for packaging of liquid for products?			
	(1) Glass (2) Plastic file		(4) Wood	
26.	For Corrosive or non corrosive lo required:	w acid foods and dry	y products, type of steel b	ase
	(1) Type L	(2) Type MS	office appears to the second	
	(3) Type L and Type MS	(4) Type MR	or MC	
27.	The main constituent of wood that	is important in paper	making is:	
	(1) Cellulose	(2) Fibres		
	(3) Starch	(4) Pentosan		
28.	In an actively modified MAP/CAS absorber?	, which of the follow	wing can be used as an oxyg	gen
	(1) Magnesium oxide	(2) Activated	charcoal.	
	(3) Ferrous oxide	(4) Potassium	permanganate	
29.	Size reduction by serrated roll crush	hers are by:	A manager launt of the	
	(1) Compression and shear	(2) Compressi	on, shear & impact	
	(3) Shear and impact	(4) Only comp		
30.	The type of drier in which the grain	is dried in suspende	d state is known as:	
	(1) Kiln dryer	(2) Forced con	vection dryer	
	(3) Spray deyer	(4) Fluidized b	oed dryer	
31.	Carbohydrates contain the elements	:	entrangentian (ex	
	(1) Carbon and hydrogen	All Both Musi parale		
	(2) Carbon and oxygen			
	(3) Carbon, hydrogen, oxygen & n	itrogen		
	(4) Carbon, hydrogen and oxygen		Which of the following is	
32.	provides the energy into carbohydrates.	needed to transform	the carbon dioxide and wa	ter
	(1) Sunlight	(2) Photosynth	esis	
	(3) Oxygen	(4) Chemical r	eaction	

33.	Basai Metabolic Rate (BMR) is the . organs when man is on complete rest.	required for activity of internal
	(1) Food	(2) Energy
	(3) Oxygen	(4) Water
34.	Each gram carbohydrate supplies	of energy to the body:
	(1) 4 kcal (2) 6 kcal	(3) 8 kcal (4) 10 kcal
35.	Excess intake of carbohydrates is conver	ted to:
	(1) Glucose	(2) Fructose
	(3) Fat	(4) Blood Sugar
36.	Pudding cake, pastries etc. are made from	m: Action of the contract of t
	(1) Self raising flour	(2) Bread flour
	(3) Biscuit flour	(4) Cake flour
37.	Flaked rice is made from:	
	(1) Raw rice	(2) Brown rice
	(3) Parboiled rice	(4) Bulgur
38.	During bread making, the elasticity of g	duten is controlled by:
	(1) Glutenin (2) Gliadin	(3) Water (4) Yeast
39.	In rice polishing:	
	(1) A coating is applied on the outer su	rface of brown rice
	(2) A layer of bran is removed from br	own rice
	(3) A layer of starch is removed	
	(4) Only husk is removed	
40	. In dry milling process prior to treatmer	at with oil, the following operation is done:
	(1) Grading	(2) Polishing
	(3) Conditioning	(4) Pitting

	41.	The phase is which the rate of multiplian	tion is most rapid and	d is constant is known as:
		(1) Death phase	(2) Lag phase	alez yek a madiy e telebir.
		(3) Exponential phase	(4) Logarithmic Pl	nase
	42.	Generally TDT curve is plotted on:		
		(1) Simple graph paper	(2) Log- log paper	
		(3) Semi log paper	(4) Plain paper	
43.		The time of heating at a specified tempera population is known as:		lestroy 90% of organism in
		(1) D-value (2) Z-value	(3) F-value	(4) Fo-value
	44.	Clostridium botulirum type E which about:	has a minimum to	emperature for growth of
		(1) 0°C (2) 3.3°C	(3) -3.3°C	(4) 5°C
	45.	Aspergillus flavus and A. parasiticus mois known as:	olds are responsible	to produce a toxin in food
		(1) Aflatoxin (2) Mycotoxin	(3) Neurotoxin	(4) Enterotoxin
	46.	Mycotoxins are:		
		(1) Fungal metabolites	(2) Bacterial metab	polities
		(3) Plant parasites	(4) Enzyme	
	47.	The machine used for making scratch ov	ver whole grain of nu	alse is :
		(1) Gota machine	(2) Emery roller	
		(3) Concave type machine	(4) Screw conveyor	r
	48.	Separation of broken rice and head rice is	s known as:	
		(1) Scalping	(2) Screening	
		(3) Sorting	(4) Grading	CIEDANO DEL LE
	49.	The purpose of tempering of wheat through	igh tempering bin is	employed to:
		(1) Raise the moisture		
		(2) Reduce the moisture		
		(3) Equalize the moisture in whole grain		
		(4) Raise the temperature		
M	PH/P	PHD/URS-EE-2019/(Food Technology)(	SET-Z)/(B)	

50.	The FSS Act of Government of India is	controlled by:	use for sartie to rusting	
	(1) Ministry of Agriculture	rios.		
	(2) Ministry of Food Processing Industry			
	(3) Ministry of Health and Family Wel	iare		
	(4) Ministry of Food			
51.	Which of the following is a food safety	y standard?		
	(1) ISO 9001	(2) ISO 2200	0	
	(3) ISO 14000	(4) IS 22001		
52.	CAC is the abbreviated form for:			
	(1) Critical Allowable Clearance		Lie come the Title	
	(2) Codex Alimentarius Commission			
	(3) Central Association of Consumers			
	(4) Consortium of Applied Chemists			
53.	In 1963, FAO and WHO established a is known as:	commission fo	r setting of food stand	lards which
	(1) FPO (2) PFA	(3) CAC	(4) BIS	yz (Y 150
54.	The amount o lactose in human milk is	s about :		
	(1) 4.4% (2) 5.4%	(3) 7.4%	(4) 9.4%	
55.	The sugar found is malted grain is:			
	(1) Glucose (2) Maltose	(3) Sucrose	(4) Galactose	
56.	is not digested by the hu	ıman body:	o'un kris richistomer (	
	(1) Fiber	(2) Protein		
	(3) Fat	(4) Carbohy	drates	
57	. Dextrinization is a process of:			
	(1) Dry heating	(2) Drying		VE (LE)
	(3) Heating with steam	(4) Hydroly	zing	
	The state of the s			

58.	Each gram of oil or fat supplies:		abultanenerged to 124 42
	(1) 3 kcal of energy	(2)	6 kcal of energy
	(3) 9 kcal of energy	(4)	12 kcal of energy
59.	Which of the followiong mineral is not a	equi	ired by human being?
	(1) Sulphur	(2)	Chlorine
	(3) Aluminum	(4)	Manganese
60.	Vitamin C is also known as:		. 15086
	(1) Ascorbic acid	(2)	Citric acid
	(3) Lactic acid	(4)	) Malic acid
61.	Guava is a rich source of:		Salesco O, oldswell A. Sales
	(1) Vitamin A	(2)	Vitamin C
	(3) Carbohydrates	(4)	Beta-carotene
62.	Potato is the rich source of:		paserious of Applied Citemets
	(1) Starch (2) Vitamin	(3)	Fat (4) Minerals
63.	Cow milk's protein is:		
	(1) Casein	(2)	Albumin
	(3) Zein	(4)	Lactoalbumin
64.	Paneer is a:		
	(1) Concentrated milk product	(2)	Dried milk product
	(3) Coagulated milk product	(4)	Fermented product
65.	Buffalo milk is rich source of following	mine	erals:
	(1) Calcium and iron	(2)	Copper and iron
	(3) Copper and phosphorus	(4)	Calcium and phosphorus
66.	Butter is an emulsion of:		
	(1) Water in oil	(2)	Oil in water
	(3) Water in water	(4)	Oil in oil

67.	Standard fat percentage in toned and dou	ble toned milks are:		
	(1) 3.5 and 1.5	(2) 1.5 and 3.5		
	(3) 3.0 and 1.5	(4) 1.5 and 3.0		
68.	Yellow colour of cow milk is due to the	presence of:		
	(1) Casein	(2) Carotene		
	(3) Fat	(4) Lacto-Chrome		
69.	Acidity of milk is expressed as:			
	(1) Citric acid	(2) Oleic acid		
	(3) Butyric acid	(4) Lactic acid		
70.	Milk is deficient in which of the followi	ng:		
	(1) Iron	(2) Calcium		
	(3) Copper	(4) Potassium		
71.	After the oil treatment, the pulses ar penetration to take place in the pulse ker	e kept for about 12 hours to allow proper nel is called:		
	(1) Conditioning	(2) Oil penetration		
	(3) Tempering	(4) Saponification		
72.	Break rolls have:			
	(1) Smooth Surface	(2) Corrugated surface		
	(3) Rough Surface	(4) Hole in surface		
73.	Jelly is food product.	to sellen steer a product of		
	(1) Solid (2) Liquid	(3) Syrup (4) Semi- Solid		
74.	Blanching refers to:	The state of the s		
	(1) Inactivate the enzyme	(2) Cooking the food		
	(3) Drying of food	(4) Sterilization of food		
75.	In souce/Ketch up, tamarind pulp and po	megranate seed powder is used to increase:		
	(1) Acidity	(2) Palatability		
	(3) Digestion	(4) Sweetness		
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76.	Aroma of over ripe fruit of banana is due	to:
	(1) Allicin	(2) Isopentanol
	(3) Isothiocyanate	(4) Capsaicin
77.	Richest source of Vitamin C among the f	ruits:
	(1) Amla	(2) Lemon
	(3) Barbados Cherry	(4) Guava
78.	Zero energy chamber operates on the prin	nciple of:
	(1) Boyle's law	(2) Charle's law
	(3) Evaporative cooling	(4) Second law of thermodynanics
79.	Sodium benzoate is used for preservation	of fruit juices in the range of:
	(1) 0.06 % to 0.10%	(2) 0.10% to 0.20%
	(3) 1.0% to 1.5%	(4) 1.5% to 2.0%
80.	Which of the following is best suitable for	or jelly making?
	(1) Strawberry	(2) Apple
	(3) Pineapple	(4) Apricot
81.	If n & N represents the number of mol mole fraction of the solvent is given by:	es of a solutes and solvent respectively, the
	$(1) \frac{N}{n+N} \qquad (2) \frac{n}{n+N}$	$(3) \frac{n+N}{n} \qquad (4) \frac{n+N}{N}$
	n+N $n+N$	n N
82.	Golden rice is a rich source of:	and the second s
	(1) Vitamin A	(2) Vitamin B <sub>12</sub>
	(3) Vitamin C	(4) Vitamin D
83.	Microwave can penetrate the food upto t	he depth of:
	(1) 20 cm (2) 15 cm	(3) 10 cm (4) 5 cm
84.	'Scurvy' is caused due to deficiency of:	
	(1) Vitamin A	(2) Vitamin B
	(3) Vitamin C	(4) Minerals

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85.	The nutrient most sensitive to processing	g & cooking are:
	(1) Proteins	(2) Carbohydrates
	(3) Minerals	(4) Vitamins
86.	For size reduction, the following method	d(s) is/are used:
	(1) Cutting	(2) Crushing
	(3) Compression	(4) All of the above
87.	Hammer mill and burr mill are used for	the grinding of:
	(1) Grain	(2) Oil seed
	(3) Milkk powder	(4) Fruit powder
88.	In a ball mill or pebble mill, most of size	e reduction is done by:
	(1) Shearing	(2) Impact
	(3) Cutting	(4) Crushing
89.	The Homogenization reduces the mean	diameter of fat globules by a factor of:
	(1) 1 (2) 10	(3) 100 (4) 1000
90.	Hermetically sealed containers are essen	ntial for:
	(1) Vacuum and pressure packaging	(2) Aseptic packaging
	(3) Flexible packaging	(4) Controlled atmosphere packaging
91.	Milk viscosity is due to which constitut	ent of milk:
	(1) Casein	(2) Albumin
	(3) Globulin	(4) Phospholipids
92.	When HTST pasteurization is performe	ed, the milk is heated at:
	(1) 72°C	(2) 65°C
	(3) 81°C	(4) 130°C
93.	Quality of egg can be judged by:	
	(1) pH	(2) Candling
	(3) Annealing	(4) Temperature test

94.	Buffalo meat conta	ins white fat as:				
	(1) WBC		(2)	RBC		
	(3) Yellow pigmen	t	(4)	Carotene covere	ed to	Vitamin A
95.	Amount of protein	in an egg is:				
	(1) 600 Iu	(2) 600 mg	(3)	6.6 gm	(4)	9.3 gm
96.	Removal of feather	from scaled bird is k	now	n as:		
	(1) Picking	(2) Pinning	(3)	Scalding	(4)	Singing
97.	According to ISI, th	ne size of extra large	egg:	is:		
	(1) 50 gm	(2) 60 gm	(3)	70 gm	(4)	80 gm
98.	The colour of meat	is due to the pigment	:			
	(1) Lycopene		(2)	Heamoglobin		
	(3) Myoglobin	Sonitro y (e)	(4)	None of the abo	ve	
99.	One of the following heat and inhibit german	ng ingredients in mea mination of surviving	its h	elps to kill spore	s of	anaerobic bacteria by
	(1) Salt	(2) Nitrites	(3)	Spices	(4)	Nitrates
00.	Mostly meat is pres	served under low tem	pera	nture is :	1	
	(1) Chilling	(2) Cold Storage	(3)	Refrigeration	(4)	Freezing

SET-Z

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#### M.Phil./Ph.D./URS-EE-2019

SUBJECT: Food Technology

		Sr. No. 10007
Time : 11/4 Hours Roll No. (in figures)	Max. Marks : 100 (in words)	Total Questions : 100
Name	Father's Name	
Mother's Name		
(Signature of the Candidate)		(Signature of the Invigilator)

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4	C !!-!		
1.	Guava is a rich source of:	(0)	
	(1) Vitamin A		Vitamin C
	(3) Carbohydrates	(4)	Beta-carotene
2.	Potato is the rich source of:		ophisce, which the raison mail
	(1) Starch (2) Vitamin	(3)	Fat (4) Minerals
3.	Cow milk's protein is:		A STATE OF THE STA
	(1) Casein	(2)	Albumin
	(3) Zein	(4)	Lactoalbumin
4.	Paneer is a:		Soul los papes
	(1) Concentrated milk product	(2)	Dried milk product
	(3) Coagulated milk product	(4)	Fermented product
5.	Buffalo milk is rich source of following	mine	erals:
	(1) Calcium and iron	(2)	Copper and iron
	(3) Copper and phosphorus	(4)	Calcium and phosphorus
6.	Butter is an emulsion of:		ergilus flavus dud A pacestio
	(1) Water in oil	(2)	Oil in water
	(3) Water in water	(4)	Oil in oil
7.	Standard fat percentage in toned and do	uble	toned milks are:
	(1) 3.5 and 1.5	(2)	1.5 and 3.5
	(3) 3.0 and 1.5	(4)	1.5 and 3.0
8.	Yellow colour of cow milk is due to the	e pre	sence of:
	(1) Casein	(2)	Carotene
	(3) Fat	(4)	Lacto-Chrome
9.	Acidity of milk is expressed as:		
	(1) Citric acid	(2)	Oleic acid
	(3) Butyric acid	(4)	Lactic acid

10	10. Milk is deficient in which of the following	ng ·
	(1) Iron	(2) Calcium
	(3) Copper	(4) Potassium
11	1. The phase is which the rate of multipliation	on is most rapid and is constant is known as:
	III Liegin phogo	(2) Lag phase
	(2) Eymonoutial 1	(4) Logarithmic Phase
12.	2. Generally TDT curve is plotted on:	Consembles projective and Consembles
	(1) Simple graph paper	(2) Log- log paper
	(3) Camillan	(4) Plain paper
13.	3. The time of heating at a specified tempera a population is known as:	ature required to destroy 90% of organism in
	(1) D-value (2) Z-value (	(3) F-value (4) Fo-value
14.	Clostridium botulirum type E which labout:	nas a minimum temperature for growth of
		3) -3.3°C (4) 5°C
15.	Aspergillus flavus and A. parasiticus mole is known as:	ls are responsible to produce a toxin in food
	(1) Aflatoxin (2) Mycotoxin (2)	3) Neurotoxin (4) Enterotoxin
16.	Mycotoxins are:	Leg Down on an arrows who back on the
	(1) Fungal metabolites (2	2) Bacterial metabolities
	(3) Plant parasites (4	Enzyme
17.	The machine used for making scratch over	whole grain of pulse is:
	(1) Gota machine (2	Emery roller
	(3) Concave type machine (4)	
18.	Separation of broken rice and head rice is k	nown as:
	(1) Scalping (2	) Screening
	(3) Sorting (4)	

19.	The purpose of tempering of wheat through (1) Raise the moisture (2) Reduce the moisture (3) Equalize the moisture in whole grain (4) Raise the temperature	gh tempering bin is employed to:
20.	The FSS Act of Government of India is co. (1) Ministry of Agriculture (2) Ministry of Food Processing Industrie (3) Ministry of Health and Family Welfar (4) Ministry of Food	s
21.	If n & N represents the number of mole mole fraction of the solvent is given by:	s of a solutes and solvent respectively, the
	$(1) \frac{N}{n+N} \qquad (2) \frac{n}{n+N}$	$(3) \frac{n+N}{n} \qquad (4) \frac{n+N}{N}$
22.	Golden rice is a rich source of:	
		(2) Vitamin B <sub>12</sub>
		(4) Vitamin D
23.	Microwave can penetrate the food upto the	e depth of:
	(1) 20 cm (2) 15 cm	(3) 10 cm (4) 5 cm
24.	'Scurvy' is caused due to deficiency of:	about the fit
	(1) Vitamin A	(2) Vitamin B
	(3) Vitamin C	(4) Minerals
25.	The nutrient most sensitive to processing	& cooking are:
		(2) Carbohydrates
	(3) Minerals	(4) Vitamins
26.	For size reduction, the following method(	s) is/are used:
		(2) Crushing
		(4) All of the above
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27.	Hammer mill and burr mill are used fo	r the grinding of:
	(1) Grain	(2) Oil seed
	(3) Milkk powder	(4) Fruit powder
28.	In a ball mill or pebble mill, most of siz	ze reduction is done by:
	(1) Shearing	(2) Impact
	(3) Cutting	(4) Crushing
29.	The Homogenization reduces the mean	diameter of fat globules by a factor of:
	(1) 1 (2) 10	(3) 100 (4) 1000
30.	Hermetically sealed containers are essen	ntial for :
	(1) Vacuum and pressure packaging	(2) Aseptic packaging
	(3) Flexible packaging	(4) Controlled atmosphere packaging
31.	is a water soluble yellow	pigment.
	(1) Thiamine	(2) Riboflavin
	(3) Niacin	(4) Biotin
32.	Which of the following are denatured by	y heat?
	(1) Vitamin	(2) Minrals
	(3) Enzymes	(4) Fat
33.	Idli and dhokla are good example of:	
	(1) Fast foods	(2) Organic foods
	(3) Purified foods	(4) Fermented foods
34.	The characteristic penetrating flavour compounds.	of garlic, onion and related species is due to
	(1) Sulphur	(2) Phosphorus
	(3) Iron	(4) Magnesium
35.	Lipid oxidation in foods are accelerated	by:
	(1) Al and Cu	(2) Fe and Cu
	(3) Hg and Cu	(4) Cu and Zn

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36.	Fish Contains fatty ac	eids.	
	(1) Free	(2) Saturated	
	(3) Monounsaturated	(4) Polyunsaturated	
37.	The characteristic pungent flavour	of Chillies is due to:	
	(1) Capsaicin	(2) Tannin	
	(3) Anthocyanin	(4) None of the above	
38.	The equation which expresses the e	nergy balance for fluid flow is:	
	(1) Fourier equation	(2) Laplace equation	
	(3) Continuity equation	(4) Bernoulli's equation	
39.	A 5 percent sugar solution means th	at:	
	(1) 5 gram of sugar is dissolved in	95 gram of water	
	(2) 5 gram of sugar is dissolved in	100 gram of water	
	(3) Both (1) and (2) are true		
	(4) None of the above	the first of the contract of the first of the contract of the	
40.	The amount of heat required to r celsius in comparison of water is:	aise the temperature of 1 kg of milk by 1 degree	
	(1) 93% (2) 97%	(3) 101% (4) 103%	
41.	Carbohydrates contain the elements		
	(1) Carbon and hydrogen		
	(2) Carbon and oxygen		
	(3) Carbon, hydrogen, oxygen & ni	trogen	
	(4) Carbon, hydrogen and oxygen		
42.	provides the energy into carbohydrates.	needed to transform the carbon dioxide and water	
	(1) Sunlight	(2) Photosynthesis	
	(3) Oxygen	(4) Chemical reaction	

Basai Metabolic Rate (BMR) is the organs when man is on complete rest.	required for activity of interna
(1) Food	(2) Energy
(3) Oxygen	(4) Water
Each gram carbohydrate supplies	of energy to the body:
(1) 4 kcal (2) 6 kcal	(3) 8 kcal (4) 10 kcal
Excess intake of carbohydrates is conver	rted to:
(1) Glucose	(2) Fructose
(3) Fat	(4) Blood Sugar
Pudding cake, pastries etc. are made from	n: and account point in a name from \$2.4.7.00
(1) Self raising flour	(2) Bread flour
(3) Biscuit flour	(4) Cake flour
Flaked rice is made from:	
(1) Raw rice	(2) Brown rice
(3) Parboiled rice	(4) Bulgur
During bread making, the elasticity of gl	uten is controlled by:
(1) Glutenin (2) Gliadin	(3) Water (4) Yeast
In rice polishing:	
(1) A coating is applied on the outer sur	face of brown rice
(2) A layer of bran is removed from brown	wn rice
(3) A layer of starch is removed	
(4) Only husk is removed	Mathyll and and other sectors 3 (4)
In dry milling process prior to treatment	with oil, the following operation is done:
(1) Grading	(2) Polishing
(3) Conditioning	(4) Pitting
	organs when man is on complete rest.  (1) Food  (3) Oxygen  Each gram carbohydrate supplies  (1) 4 kcal (2) 6 kcal  Excess intake of carbohydrates is convert.  (1) Glucose  (3) Fat  Pudding cake, pastries etc. are made from  (1) Self raising flour  (3) Biscuit flour  Flaked rice is made from:  (1) Raw rice  (3) Parboiled rice  During bread making, the elasticity of gluction glucters are made from the outer sure.  (2) A layer of bran is removed from brought of the start is removed.  (4) Only husk is removed.  In dry milling process prior to treatment.  (1) Grading.

51.	Milk viscosity is due to which constitu	tent of milk:	
	(1) Casein	(2) Albumin	
	(3) Globulin	(4) Phospholipids	
52.	When HTST pasteurization is perform	ed, the milk is heated at:	
	(1) 72°C	(2) 65°C	
	(3) 81°C	(4) 130°C	
53.	Quality of egg can be judged by:		
	(1) pH	(2) Candling	
	(3) Annealing	(4) Temperature test	
54.	Buffalo meat contains white fat as:	64. Blancing roles to:	
	(1) WBC	(2) RBC	
	(3) Yellow pigment	(4) Carotene covered to Vitamin A	
55.	Amount of protein in an egg is:	nana tina albarbarrament an menatarana at - aan	
	(1) 600 Iu (2) 600 mg	(3) 6.6 gm (4) 9.3 gm	
56.	Removal of feather from scaled bird is	known as:	
	(1) Picking (2) Pinning	(3) Scalding (4) Singing	
57.	According to ISI, the size of extra large	e egg is:	
	(1) 50 gm (2) 60 gm	(3) 70 gm (4) 80 gm	
58.	The colour of meat is due to the pigmer	nt:	
	(1) Lycopene	(2) Heamoglobin	
	(3) Myoglobin	(4) None of the above	
59.	One of the following ingredients in me heat and inhibit germination of survivir	eats helps to kill spores of anaerobic bacteria by	
	(1) Salt (2) Nitrites	(3) Spices (4) Nitrates	
60.	Mostly meat is preserved under low ter	mperature is :	
	(1) Chilling (2) Cold Storage	(3) Refrigeration (4) Freezing	
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61. After the oil treatment, the pulses are kept for about 12 hours to penetration to take place in the pulse kernel is called:		s are kept for about 12 hours to allow propkernel is called:
	(1) Conditioning	(2) Oil penetration
	(3) Tempering	(4) Saponification
62.	Break rolls have:	
	(1) Smooth Surface	(2) Corrugated surface
	(3) Rough Surface	(4) Hole in surface
63.	Jelly is food product.	The distant of age 200 to think to 12
	(1) Solid (2) Liquid	(3) Syrup (4) Semi- Solid
64.	Blanching refers to:	MAL TO SERVICE STATE OF THE SE
	(1) Inactivate the enzyme	(2) Cooking the food
	(3) Drying of food	(4) Sterilization of food
65.	In souce/Ketch up, tamarind pulp and	I pomegranate seed powder is used to increase:
	(1) Acidity	(2) Palatability
	(3) Digestion	(4) Sweetness
66.	Aroma of over ripe fruit of banana is	due to:
	(1) Allicin	(2) Isopentanol
	(3) Isothiocyanate	(4) Capsaicin
67.	Richest source of Vitamin C among the	he fruits:
	(1) Amla	(2) Lemon
	(3) Barbados Cherry	(4) Guava
68.	Zero energy chamber operates on the	principle of :
	(1) Boyle's law	(2) Charle's law
	(3) Evaporative cooling	(4) Second law of thermodynanics
69.	Sodium benzoate is used for preservat	tion of fruit juices in the range of:
	(1) 0.06 % to 0.10%	(2) 0.10% to 0.20%
	(3) 1.0% to 1.5%	(4) 1.5% to 2.0%
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70.	which of the following is best s	suitable for jelly making?	
	(1) Strawberry	(2) Apple	
	(3) Pineapple	(4) Apricot	
71.	HACCP was developed by:		
	(1) Pillsbury and NASA	(2) FDA	
	(3) USDA	(4) FSIS	
72.	A critical control point is an ope	eration by which:	
	(1) Monitoring is considered u	nnecessary	
	(2) Hazards can be eliminated,	minimized or prevented	
	(3) Contamination becomes cer	rtain	
	(4) All risks can be completely	eliminated	
73.	How the upgradation system in	an organization for establishing ISO 9000 is assessed?	
	(1) Simplex method	(2) Dual Method	
	(3) Gap analysis	(4) All of the above	
74.	Which of the following does no	t fall under Global Food Safety Initiatives (GFSI)?	
	(1) ISO 9001	(2) BRC	
	(3) FSC 22000	(4) SQF	
75.	The characteristic flavour of banana is due to the:		
	(1) Benzaldehyde	(2) Cis-4-heptenal	
	(3) Isopentyl acetate	(4) Isothiocyanate	
76.	Which of the following contribu	utes to the flavour of cream?	
	(1) Benzaldehyde	(2) Cis- 4- hyptenal	
	(3) Acetaldehyde	(4) Geosmin	
77.	Clostridium botulinum is:		
	(1) Aerobic bacteria	(2) Anaerobic bacteria	
	(3) Facultative anaerobic	(4) Facultative aerobic	
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78.	Sauerkraut is a fermented product ma	ade from the:			
	(1) Cabbage	(2) Barley			
	(3) Tomato	(4) Cauliflower			
79.	Among the following, the most heat re	sistance pathogens found in food:			
	(1) Clostridium botulinum	(2) Bacillus stearothermophilus			
	(3) Micrococcus	(4) Both (1) & (2)			
80.	In growth of microbial culture, the decline in numbers of microorganisms	phase in which, there is no growth or evis called:	ven		
	(1) Death phase	(2) Lag phase			
	(3) Exponential phase	(4) Positive acceleration phase			
81.	In modified atmosphere packaging:				
	(1) CO <sub>2</sub> and O <sub>2</sub> level increase				
	(2) CO <sub>2</sub> level increase & O <sub>2</sub> level decrease				
	(3) CO <sub>2</sub> level decrease & O <sub>2</sub> level increase				
	(4) CO <sub>2</sub> and O <sub>2</sub> levels remain consta	nt			
82.	Packaging film which is used for bette	er MAP is :			
	(1) LDPE	(2) HDPE			
	(3) Polypropylene	(4) LLDP			
83.	Which of the following material is not	t used for aseptic packaging?			
	(1) Plastics	(2) Aluminum			
	(3) Stainless steel	(4) Glass			
84.	Which of the following is the suitable	packaging material for dried milk products	?		
	(1) Carton lined with aluminum foil				
	(2) Bags of plastic coated paper				
	(3) Aluminum polyethylene foil bags	Charles & District St. District St.			
	(4) All of the above				

85.	Which of the following materials is the	best for packaging of liquid for products?
	(1) Glass (2) Plastic film	(3) Steel (4) Wood
86.	For Corrosive or non corrosive low ac required:	id foods and dry products, type of steel base
	(1) Type L	(2) Type MS
	(3) Type L and Type MS	(4) Type MR or MC
87.	The main constituent of wood that is im	portant in paper making is:
	(1) Cellulose	(2) Fibres
	(3) Starch	(4) Pentosan
88.	In an actively modified MAP/CAS, whabsorber?	nich of the following can be used as an oxygen
	(1) Magnesium oxide	(2) Activated charcoal
	(3) Ferrous oxide	(4) Potassium permanganate
89.	Size reduction by serrated roll crushers	are by:
	(1) Compression and shear	(2) Compression, shear & impact
	(3) Shear and impact	(4) Only compression
90.	The type of drier in which the grain is	dried in suspended state is known as:
	(1) Kiln dryer	(2) Forced convection dryer
	(3) Spray deyer	(4) Fluidized bed dryer
91.	Which of the following is a food safet	ty standard?
	(1) ISO 9001	(2) ISO 22000
	(3) ISO 14000	(4) IS 22001
92.	CAC is the abbreviated form for:	
	(1) Critical Allowable Clearance	
	(2) Codex Alimentarius Commission	
	(3) Central Association of Consumers	
	(4) Consortium of Applied Chemists	

93.	In 1963, FAO and WHO established a commission for setting of food standards which is known as:					food standards which
	(1) FPO	(2) PFA	(3)	CAC	(4)	BIS
94.	The amount o lactos	se in human milk is	about	:		
	(1) 4.4%	(2) 5.4%	(3)	7.4%	(4)	9.4%
95.	The sugar found is	malted grain is:				
	(1) Glucose	(2) Maltose	(3)	Sucrose	(4)	Galactose
96.	is not	digested by the hun	nan b	ody:		
	(1) Fiber		(2)	Protein		
	(3) Fat		(4)	Carbohydrates		
97.	Dextrinization is a p	process of:			70	
	(1) Dry heating		(2)	Drying		
	(3) Heating with st	eam	(4)	Hydrolyzing		
98.	Each gram of oil or	fat supplies :				
	(1) 3 kcal of energy	y leasting visite and	(2)	6 kcal of energy	1	
	(3) 9 kcal of energy	y a la basque la bas	(4)	12 kcal of energ	зу	
99.	Which of the followiong mineral is not required by human being?				?	
	(1) Sulphur		(2)	Chlorine		
	(3) Aluminum		(4)	Manganese		STATE OF THE STATE
100.	Vitamin C is also k	nown as:				
	(1) Ascorbic acid		(2)	Citric acid		icent that the
	(3) Lactic acid		(4)	) Malic acid		

Total No. of Printed Pages: 13

SET-Z

## (DO NOT OPEN THIS QUESTION BOOKLET BEFORE TIME OR UNTIL YOU ARE ASKED TO DO SO)

## D

## M.Phil./Ph.D./URS-EE-2019

SUBJECT: Food Technology

		Sr. No. 10016
Time: 11/4 Hours Roll No. (in figures)	Max. Marks : 100 (in words)	Total Questions : 100
Name	Father's Name	
Mother's Name	Date of Examination	
(Signature of the Candidate)		(Signature of the Invigilator)

## CANDIDATES MUST READ THE FOLLOWING INFORMATION/INSTRUCTIONS BEFORE STARTING THE QUESTION PAPER.

- 1. All questions are compulsory.
- 2. The candidates *must return* the question booklet as well as OMR Answer-Sheet to the Invigilator concerned before leaving the Examination Hall, failing which a case of use of unfairmeans / mis-behaviour will be registered against him / her, in addition to lodging of an FIR with the police. Further the answer-sheet of such a candidate will not be evaluated.
- 3. Keeping in view the transparency of the examination system, carbonless OMR Sheet is provided to the candidate so that a copy of OMR Sheet may be kept by the candidate.
- 4. Question Booklet along with answer key of all the A, B, C & D code will be got uploaded on the University website after the conduct of Entrance Examination. In case there is any discrepancy in the Question Booklet/Answer Key, the same may be brought to the notice of the Controller of Examination in writing/through E.Mail within 24 hours of uploading the same on the University Website. Thereafter, no complaint in any case, will be considered.
- 5. The candidate *must not* do any rough work or writing in the OMR Answer-Sheet. Rough work, if any, may be done in the question booklet itself. Answers *must not* be ticked in the question booklet.
- 6. There will be no negative marking. Each correct answer will be awarded one full mark. Cutting, erasing, overwriting and more than one answer in OMR Answer-Sheet will be treated as incorrect answer.
- 7. Use only Black or Blue Ball Point Pen of good quality in the OMR Answer-Sheet.
- 8. Before answering the questions, the candidates should ensure that they have been supplied correct and complete booklet. Complaints, if any, regarding misprinting etc. will not be entertained 30 minutes after starting of the examination.

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1. In modified atmosphere packaging:

	(1) CO <sub>2</sub> and O <sub>2</sub> level increase	ebaro mai sonyalifi (1)
	(2) CO <sub>2</sub> level increase & O <sub>2</sub> level decrease	slavo somo (C)
	(3) CO <sub>2</sub> level decrease & O <sub>2</sub> level increase	
	(4) CO <sub>2</sub> and O <sub>2</sub> levels remain constant	
2.	2. Packaging film which is used for better MAP is:	
	(1) LDPE (2) HDPE	
	(3) Polypropylene (4) LLDP	
3.	3. Which of the following material is not used for aseptic	packaging?
	(1) Plastics (2) Aluminu	m
	(3) Stainless steel (4) Glass	
4.	4. Which of the following is the suitable packaging mate	rial for dried milk products?
	(1) Carton lined with aluminum foil	
	(2) Bags of plastic coated paper	
	(3) Aluminum polyethylene foil bags	
	(4) All of the above	
5.	5. Which of the following materials is the best for packa	ging of liquid for products?
	(1) Glass (2) Plastic film (3) Steel	(4) Wood
6.	6. For Corrosive or non corrosive low acid foods and required:	dry products, type of steel base
	(1) Type L (2) Type M	S
	(3) Type L and Type MS (4) Type M	IR or MC
7.	7. The main constituent of wood that is important in par	per making is:
	(1) Cellulose (2) Fibres	
	(3) Starch (4) Pentosa	n
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8.	In an actively modified MAP/CAS, vabsorber?	which of the following can be used as an oxyge
	(1) Magnesium oxide	(2) Activated charcoal
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	(1) Compression and shear	(2) Compression, shear & impact
	(3) Shear and impact	(4) Only compression
10.	The type of drier in which the grain is	dried in suspended state is known as:
	(1) Kiln dryer	(2) Forced convection dryer
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11.	Milk viscosity is due to which constitu	utent of milk:
	(1) Casein	(2) Albumin
	(3) Globulin	(4) Phospholipids
12.	When HTST pasteurization is perform	med, the milk is heated at :
	(1) 72°C	(2) 65°C
	(3) 81°C	(4) 130°C
13.	Quality of egg can be judged by:	
	(1) pH	(2) Candling
	(3) Annealing	(4) Temperature test
14.	Buffalo meat contains white fat as:	
	(1) WBC	(2) RBC
	(3) Yellow pigment	(4) Carotene covered to Vitamin A
15.	Amount of protein in an egg is:	
	(1) 600 Iu (2) 600 mg	(3) 6.6 gm (4) 9.3 gm
16.	Removal of feather from scaled bird is	s known as :
	(1) Picking (2) Pinning	(3) Scalding (4) Singing
		(i) Singing

17.	According to ISI, the size of extra large	egg is:			
	(1) 50 gm (2) 60 gm	(3) 70 gm (4) 80 gm			
18.	The colour of meat is due to the pigment				
	(1) Lycopene	(2) Heamoglobin			
	(3) Myoglobin	(4) None of the above			
19.	One of the following ingredients in mea heat and inhibit germination of surviving	ats helps to kill spores of anaerobic bacteria by g spores:			
	(1) Salt (2) Nitrites	(3) Spices (4) Nitrates			
20.	Mostly meat is preserved under low ten	nperature is:			
		(3) Refrigeration (4) Freezing			
21.	is a water soluble yellow	pigment.			
	(1) Thiamine	(2) Riboflavin			
	(3) Niacin	(4) Biotin			
22.	Which of the following are denatured b	y heat?			
	(1) Vitamin	(2) Minrals			
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23.	Idli and dhokla are good example of:				
	(1) Fast foods	(2) Organic foods			
	(3) Purified foods	(4) Fermented foods			
24	. The characteristic penetrating flavou compounds.	r of garlic, onion and related species is due to			
	(1) Sulphur	(2) Phosphorus			
	(3) Iron	(4) Magnesium			
25	i. Lipid oxidation in foods are accelerat	ed by:			
	(1) Al and Cu	(2) Fe and Cu			
	(3) Hg and Cu	(4) Cu and Zn			
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26.	Fish Contains fatty acids.		A Delay are brown at the		
	(1) Free	(2) Saturated			
	(3) Monounsaturated	(4) Polyunsaturate	d		
27.	The characteristic pungent flavour of C	Chillies is due to:			
	(1) Capsaicin	(2) Tannin	mouto sAP 120		
	(3) Anthocyanin	(4) None of the abo	ove		
28.	The equation which expresses the energ	y balance for fluid fl	ow is:		
	(1) Fourier equation	(2) Laplace equation	on		
	(3) Continuity equation	(4) Bernoulli's equ	ation (1881)		
29.	A 5 percent sugar solution means that:		William Co.		
	(1) 5 gram of sugar is dissolved in 95 gram of water				
	(2) 5 gram of sugar is dissolved in 100 gram of water				
	(3) Both (1) and (2) are true				
	(4) None of the above				
30.	The amount of heat required to raise celsius in comparison of water is:	the temperature of	1 kg of milk by 1 degree		
	(1) 93% (2) 97%	(3) 101%	(4) 103%		
31.	Guava is a rich source of:				
	(1) Vitamin A	(2) Vitamin C			
	(3) Carbohydrates	(4) Beta-carotene			
32.	Potato is the rich source of:				
	(1) Starch (2) Vitamin	(3) Fat	(4) Minerals		
33.	Cow milk's protein is:		not 18		
	(1) Casein	(2) Albumin			
	(3) Zein	(4) Lactoalbumin	(1) Alago Col.		

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42.	CAC is the abbrevi	ated form for:				
	(1) Critical Allowable Clearance					
	(2) Codex Aliment	arius Commission				
	(3) Central Associa	ation of Consumers				
	(4) Consortium of	Applied Chemists				
43.	In 1963, FAO and WHO established a commission for setting of food standards whi is known as:			food standards which		
	(1) FPO	(2) PFA	(3)	CAC	(4)	BIS
44.	The amount o lacto	se in human milk is	abou	t:		
	(1) 4.4%	(2) 5.4%	(3)	7.4%	(4)	9.4%
45.	The sugar found is	malted grain is:		hou it seem to age		
	(1) Glucose	(2) Maltose	(3)	Sucrose	(4)	Galactose
46.	is not	t digested by the hun	nan b	ody:		
	(1) Fiber		(2)	Protein		
	(3) Fat		(4)	Carbohydrates		
47.	Dextrinization is a p	process of:				Teranical
	(1) Dry heating		(2)	Drying		
	(3) Heating with ste	eam	(4)	Hydrolyzing		Ame to white of mile
48.	Each gram of oil or	fat supplies:				
	(1) 3 kcal of energy		(2)	6 kcal of energy		
	(3) 9 kcal of energy	/	(4)	12 kcal of energ	y	
49.	Which of the follow	viong mineral is not	requi	red by human be	ing :	
	(1) Sulphur		(2)	Chlorine		
	(3) Aluminum	N. Staffand	(4)	Manganese		
50.	Vitamin C is also kr	nown as:				
	(1) Ascorbic acid		(2)	Citric acid		
	(3) Lactic acid		(4)	Malic acid		

51.	If n & N represents mole fraction of the	s the number of mole solvent is given by:	es of a solutes and	solvent respectively, the
	$(1) \ \frac{N}{n+N} \ $	$(2) \frac{n}{n+N}$	$(3) \ \frac{n+N}{n}$	$(4) \frac{n+N}{N}$
52.	Golden rice is a rich	source of:		
	(1) Vitamin A		(2) Vitamin B <sub>12</sub>	
	(3) Vitamin C		(4) Vitamin D	
53.	Microwave can pen	netrate the food upto t	he depth of:	and the second s
	(1) 20 cm	(2) 15 cm	(3) 10 cm	(4) 5 cm
54.	'Scurvy' is caused d	lue to deficiency of:		
	(1) Vitamin A		(2) Vitamin B	
	(3) Vitamin C		(4) Minerals	(8) Atleids om he
55.	The nutrient most s	sensitive to processing	g & cooking are:	
	(1) Proteins		(2) Carbohydrates	
	(3) Minerals	Sygue marie by (*)	(4) Vitamins	
56.	For size reduction,	the following metho	d(s) is/are used:	
	(1) Cutting		(2) Crushing	1009-000L
	(3) Compression		(4) All of the above	ve
57.	Hammer mill and	burr mill are used fo	r the grinding of:	
	(1) Grain		(2), Oil seed	
	(3) Milkk powder		(4) Fruit powder	
58.	In a ball mill or pe	ebble mill, most of siz	ze reduction is done	by:
	(1) Shearing		(2) Impact	· olyectropictics A (c)
	(3) Cutting		(4) Crushing	
59	. The Homogenizat	tion reduces the mean	diameter of fat glob	oules by a factor of:
	(1) 1	(2) 10	(3) 100	(4) 1000
MPF	I/PHD/URS-EE-20	19/(Food Technology	y)(SET-Z)/(D)	P. T. O.

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60	. Hermetically sealed containers are ess	ential for:			
	(1) Vacuum and pressure packaging	(2) Aseptic packaging			
	(3) Flexible packaging	(4) Controlled atmosphere packaging			
61	. HACCP was developed by:				
	(1) Pillsbury and NASA	(2) FDA			
	(3) USDA	(4) FSIS			
62.	A critical control point is an operation by which:				
	(1) Monitoring is considered unneces	sary			
	(2) Hazards can be eliminated, minim	(2) Hazards can be eliminated, minimized or prevented			
	(3) Contamination becomes certain				
	(4) All risks can be completely eliminated				
63.	How the upgradation system in an organization for establishing ISO 9000 is assessed ?				
	(1) Simplex method	(2) Dual Method			
	(3) Gap analysis	(4) All of the above			
64.	Which of the following does not fall under Global Food Safety Initiatives (GFSI)?				
	(1) 180 9001	(2) BRC			
	(3) FSC 22000	(4) SQF			
65.	The characteristic flavour of banana is due to the:				
	(1) Benzaldehyde	(2) Cis-4-heptenal			
	(3) Isopentyl acetate	(4) Isothiocyanate			
66.	Which of the following contributes to t	he flavour of cream?			
	(1) Benzaldehyde	(2) Cis- 4- hyptenal			
	(3) Acetaldehyde	(4) Geosmin			
67.	Clostridium botulinum is:	\$ (3) Cartage			
	(1) Aerobic bacteria	(2) Anaerobic bacteria			
	(3) Facultative anaerobic	(4) Facultative aerobic			
MPH/I	PHD/URS-EE-2019/(Food Technology)	(SET-Z)/(D)			

68.	Sauerkraut is a fermented product made from the:		
	(1) Cabbage	(2) Barley	
	(3) Tomato	(4) Cauliflower	
69.	Among the following, the most heat resis	stance pathogens found in food:	
	(1) Clostridium botulinum	(2) Bacillus stearothermophilus	
	(3) Micrococcus	(4) Both (1) & (2)	
70.	In growth of microbial culture, the phase in which, there is no growth or even a decline in numbers of microorganisms is called:		
	(1) Death phase	(2) Lag phase	
	(3) Exponential phase	(4) Positive acceleration phase	
71.	The phase is which the rate of multipliat	ion is most rapid and is constant is known as:	
	(1) Death phase	(2) Lag phase	
	(3) Exponential phase	(4) Logarithmic Phase	
72.	Generally TDT curve is plotted on:	Standard and the standard of the	
	(1) Simple graph paper	(2) Log- log paper	
	(3) Semi log paper	(4) Plain paper	
73.	The time of heating at a specified temporal a population is known as:	erature required to destroy 90% of organism in	
	(1) D-value (2) Z-value	(3) F-value (4) Fo-value	
74.	Clostridium botulirum type E which about:	has a minimum temperature for growth of	
	(1) 0°C (2) 3.3°C	(3) - 3.3°C $(4) 5$ °C	
75.	Aspergillus flavus and A. parasiticus mis known as:	olds are responsible to produce a toxin in food	
	(1) Aflatoxin (2) Mycotoxin	(3) Neurotoxin (4) Enterotoxin	
76.	Mycotoxins are:		
	(1) Fungal metabolites	(2) Bacterial metabolities	
	(3) Plant parasites	(4) Enzyme	
MPH	/PHD/URS-EE-2019/(Food Technology	)(SET-Z)/(D) P. T. O	

77	. The machine used for making scratch	over whole grain of pulse is:
	(1) Gota machine	(2) Emery roller
	(3) Concave type machine	(4) Screw conveyor
78	Separation of broken rice and head rice	40. Spinish (1920) 11. Sept. 1 (1920) 12. Sept. 1 (1920) 11. Sept. 1 (1920) 12. Sept. 1 (1920) 12. Sept. 1 (19
	(1) Scalping	(2) Screening
	(3) Sorting	(4) Grading
79.	The purpose of tempering of wheat the	
	(1) Raise the moisture	tough tempering bin is employed to:
	(2) Reduce the moisture	and the second s
	(3) Equalize the moisture in whole gra	in Seaffg teilbertages (E)
	(4) Raise the temperature	
80.		
	The 185 flet of Government of India 1	s controlled by:
	(1) Ministry of Agriculture	
	(2) Ministry of Food Processing Industry	
	(3) Ministry of Health and Family Wel	fare
	(4) Ministry of Food	
81.	Carbohydrates contain the elements:	receipt ball code sile actions to map out to be
	(1) Carbon and hydrogen	An inequal et all subject of the
	(2) Carbon and oxygen	The Control of the Co
	(3) Carbon, hydrogen, oxygen & nitrog	en
	(4) Carbon, hydrogen and oxygen	
82.	provides the energy need into carbohydrates.	ded to transform the carbon dioxide and water
	(1) Sunlight	(2) Photosynthesis
	(3) Oxygen	(4) Chemical reaction
83.	Basai Metabolic Rate (BMR) is the organs when man is on complete rest.	required for activity of internal
	(1) Food	(2) Energy
50/	(3) Oxygen	(4) Water
MPH/P	PHD/URS-EE-2019/(Food Technology)	(SET-Z)/(D)

(4) Hole in surface

(3) Rough Surface

93	. Jelly is f	ood product.	
	(1) Solid (2	2) Liquid	(3) Syrup (4) Semi- Solid
94	Blanching refers to:	miles	Property and the contemplation is seen
	(1) Inactivate the enzy	me (	(2) Cooking the food
	(3) Drying of food		(4) Sterilization of food
95.	In souce/Ketch up, tam	arind pulp and pom	megranate seed powder is used to increase:
	(1) Acidity		(2) Palatability
	(3) Digestion	(	(4) Sweetness
96.	Aroma of over ripe frui	t of banana is due to	to:
	(1) Allicin	C ALCES	(2) Isopentanol
	(3) Isothiocyanate		(4) Capsaicin
97.	Richest source of Vitan	nin C among the fru	uits :
	(1) Amla		(2) Lemon
	(3) Barbados Cherry	The last the second	(4) Guava
98.	Zero energy chamber of	perates on the princip	ciple of :
	(1) Boyle's law		2) Charle's law
	(3) Evaporative cooling		4) Second law of thermodynanics
99.	Sodium benzoate is used		of fruit juices in the range of:
	(1) 0.06 % to 0.10%		2) 0.10% to 0.20%
	(3) 1.0% to 1.5%		4) 1.5% to 2.0%
100.	Which of the following	The state of the s	
	(1) Strawberry		2) Apple
	(3) Pineapple		4) Apricot
			A STATE OF THE STA

	Key of M.Phi			
QUESTION NO.	CODE-A	CODE-B	CODE-C	CODE-D
1	D	Α	В	В
2	Α	В	Α	С
3	В	C	Α	С
4	Α	Α	С	D
5 6	С	С	В	Α
6	Α	В	Α	D
7	С	В	С	Α
8	Α	Α	В	С
9	В	_ D	D	B
10	С	В	Α	D
11	A	В	C	Α
12	В	С	С	Α
13	D	D .	Α	В
14	A	Α	В	D
15	Α	В	A	C
16	В	D	Α	A
17	C	A	В	В
18	C	D	D	С
19	- A	A	С	D
20	В	A	c	A
21	В	В •	Α,	В
22	A	С,	A	C
23	A	C ·	В	D
24		D .	С	Á
25	В	A ·	D	B
26	A 	<del></del>	D	D
27		A	A	A
28	<u>B</u>	С .	В	D
29	D	В	В	A -
30	A	D	A	A
31	A	D	В	В
32	A	A	С	A
33	В	В	D	A C
34	D	A	Α	
35	С	С	В	В
36	Α	Α	D	Α
37	В	С	Α	С
38	С	Α	D	В
39	D	В	Α	D
40	Α	С	Α	Α
41	Α	C	D	В
42	В	С	Α	В
43	С	Α	В	С
44	Α	В	А	С
45	С	A	A C	В
46	В	Α	A	A
47	В	В	C	A
48	A	D	A	c
		C		C
49			В	
50	В		С	A
51	C	В	Α	Α







Answer Key of M.Phil/Ph.D 2019 (Food Technology)  QUESTION NO. CODE-A CODE-B CODE-C CODE-D						
52		CODE-B	CODE-C	CODE-D		
53	<u>C</u>	В	A	Α		
54	A	С	В	В		
55	B	С	D	С.		
56	Α Α	В	С	D.		
	Α	A	Α	D		
57	В	Α	В	Α,		
58	D	С	С	В,		
59	С	С	D	B,		
50	С	Α	Α	Α,		
61	В	В	Α	Α		
62	В	Α.	В	В		
63	С	Α.	D	С		
54	С	C ·	Α	Α		
65	В	В	Α	С		
66	Α	Α	В	В		
67	Α	C ·	С	В		
68	Ċ	В	С	Α		
69	С	D '	Α	D		
70	Α	Α ·	В	В		
71	В	A	Α	C		
72	Ċ	В	В	С		
73	D	D	С	Α		
74	Α	Α	Α	В		
75	В	А	С	- A		
76	D	В	В	A		
77	Α	C	В	В		
78	D	C	A	D		
79	A	A	D	C		
80	Α	В	В	c		
81	Α	Α.	В	D		
82	A	A	C	A		
83	В	В	C	В		
84	C	C	D	A		
85		D	A	C		
86	D	D	D			
87	A			A C		
88	В В	A	A C			
		В		A		
89	В	В	В	В		
90	A	A - '	D	С		
91	В	A .	В	A		
92	С	Α .	В	В		
93	С	В	С	D		
94	D	D	С	A		
95	Α	С	В	Α		
96	D	Α	Α	В		
97	Α	В	A	С		
98	С	.c	С	С		
99	В	D ·	С	Α		
100	D	Α	A	В		

Parting 2 april 9

1/20/11/19

Monika