

214/2015

Maximum : 100 marks

Time : 1 hour and 15 minutes

1. Consumption of raw soybeans can be harmful to health because of the presence of following anti-nutritional factor :
 - (A) Phytic acid
 - (B) Tannins
 - (C) Oxalates
 - (D) Trypsin inhibitor
2. In a standard fruit jam preparation the content of total soluble solids should not be less than :
 - (A) 68% W/W
 - (B) 45% W/W
 - (C) 65% W/W
 - (D) 70% W/W
3. The safe level of irradiation for foods, which presents no toxicological hazard is :
 - (A) 5.0 kGy
 - (B) 10.0 kGy
 - (C) 7.0 kGy
 - (D) 25.0 kGy
4. Subjecting rice to higher degree of polishing is associated with following :
 - (A) Better nutritional density and easy digestibility
 - (B) Better glycemic index and suitability for diabetics
 - (C) Lowered nutritional and better cooking characteristics
 - (D) Higher bioavailable nutrients and lowered sensory quality
5. The browning occurring in cut apples on aeration is due to the presence of :
 - (A) Polyphenolases
 - (B) Oxidoreductases
 - (C) Polymeric oxidases
 - (D) Polyhydrogenases
6. FSSAI stands for :
 - (A) Fire Safety and Security Association of India
 - (B) Food Safety and Standards Authority of India
 - (C) Fire Safety and Standards Arrangements Incorporation
 - (D) Food Safety and Security Association of India

7. Identify the correct group of stimulating constituents present in tea :
- (A) Theobromine, triphylline, catechol
 - (B) Caffein, tricantenol, trimethylamine
 - (C) Theonitrile, caffeicol, theophylline
 - (D) Caffeine, theobromine, theophylline
8. Acceptable daily intake level of additives is derived from following :
- (A) No observed adverse effect level of compound and uncertainty factor
 - (B) Level at which toxicity may not occur in humans
 - (C) Levels likely to be used in foods
 - (D) Chemical nature of the compound
9. Identify the cluster of essential fatty acids for humans from the following :
- (A) Myristic, arachidonic and capric acids
 - (B) Linolenic, linoleic and arachidonic acid
 - (C) Stearic, malic and acetic acid
 - (D) Linolenic, stearic and cholic acid
10. Aseptic packaging refers to :
- (A) Use of sterile packaging containers
 - (B) Heating the food to make it sterile and then pack
 - (C) Packaging sterile food in sterile atmosphere in sterile packaging
 - (D) Using ultra high temperature for processing
11. The latest indicator organism for proper pasteurisation is :
- (A) Coxiella burnetti
 - (B) Mycobacterium tuberculosis
 - (C) Bacillus anthraxis
 - (D) FMD virus
12. Rasagolla is prepared using :
- (A) Paneer
 - (B) Channa
 - (C) Khoa
 - (D) Condensed Milk
13. Aseptic packaging is used after which among the following processing method?
- (A) Pasteurisation
 - (B) UHT Pasteurisation
 - (C) Freezing
 - (D) Drying

14. The water percentage of cow milk is approximately :
- (A) 80% (B) 90%
(C) 87% (D) 50%
15. Which among the following practice reduces the occurrence of Mastitis?
- (A) Feeding concentrate (B) Urea molasses lick
(C) Teat dipping (D) Automatic water bowl
16. Which among the following is used to test fat in milk?
- (A) Lactometer (B) Anemometer
(C) CRO (D) Milkotester
17. The bacterial culture used to prepare Yoghurt contains *Streptococcus thermophilus* and
- (A) *Lactobacillus bulgaricus* (B) *Yersinia enterocolitica*
(C) *Alcaligenes viscolactis* (D) *Escherichia coli*
18. Which among the following is used to sterilize milk cans in dairies?
- (A) Steam (B) Iodophore solution
(C) Autoclaving (D) All the above
19. The base material for preparing Shrikhand is :
- (A) Chakka (B) Channa
(C) Curd (D) Cheese
20. 'Outlines of Dairy Technology' is written by :
- (A) Jagadish Prasad (B) N.S.R. Shastry
(C) Sukumar De (D) Tufail Ahamed
21. The pink colour characteristic of cured meat is due to :
- (A) Myoglobin (B) Nitrosyl myoglobin
(C) Haemoglobin (D) Nitrosyl haemochromogen
22. Natural casing for sausage preparation is derived from :
- (A) Intestinal submucosa (B) Collagen
(C) Intestinal mucosa (D) Cellulose
23. PSE condition of pork is caused due to :
- (A) Short term pre-slaughter stress (B) Chronic stress
(C) Rapid decline of muscle pH (D) Both (A) and (C)

24. The vitamin which is ABSENT in chicken egg :
- (A) Vitamin C (B) Vitamin B₁₂
(C) Vitamin A (D) Vitamin E
25. The bacterium known as "terror of the deep" due to the sea food poisoning it causes with the highest fatality rate of any food borne bacterium :
- (A) *Salmonella enteritidis* (B) *Vibrio vulnificus*
(C) *Vibrio parahaemolyticus* (D) *Clostridium botulinum*
26. The stunning method recommended for slaughter of adult cattle :
- (A) Electric stunning (B) Penetrative captive bolt pistol
(C) Carbon dioxide gas stunning (D) All of the above
27. The dressing percentage for pigs is approximately :
- (A) 53% (B) 65%
(C) 75% (D) 88%
28. _____ is used for testing the effectiveness of bleeding of carcass.
- (A) Sodium nitrate (B) Malachite green
(C) Sodium ascorbate (D) All of the above
29. The larval nematode worm seen in striated muscle of pigs infecting human beings after ingestion of such infected pork is :
- (A) *Trichinella spiralis* (B) *Toxoplasma gondii*
(C) *Tichuris trichiura* (D) *Taenia solium*
30. Pick out the WRONG statement :
- (A) The first transgenic cow, "Rosie", produced human protein-enriched milk
(B) Green rot in eggs is mainly caused by *Pseudomonas fluorescens*
(C) Bloom is the term used for preservation of meat using salt
(D) Pork and poultry meat are more susceptible to rancidity as they are richer in unsaturated fatty acids than other meats
31. In a complaint against several accused, if the complainant withdraws his complaint against one accused, the Magistrate can :
- (A) Convict that particular accused
(B) Acquit all the accused
(C) Acquit the particular accused against whom the complaint is so withdrawn
(D) Convict all the accused

32. An application for bail under Section 438 Cr.P.C can be filed before :
- (A) Any Court
 - (B) First Class Magistrate Court/Metropolitan Court
 - (C) Trial Court
 - (D) High Court or Court of Session
33. In a trial before a Court of Session, prosecution shall be conducted by :
- (A) Magistrate
 - (B) Public Prosecutor
 - (C) Amicus Curie
 - (D) Advocate General
34. Private Complaint can be filed before the Court under Section _____ of Cr.P.C.
- (A) 190
 - (B) 191
 - (C) 195
 - (D) 313
35. Examination of Complainant by the Magistrate taking cognizance of an offence is not required, if :
- (A) He is a public servant
 - (B) He is a private complainant
 - (C) He is a doctor
 - (D) A Court has made the complaint
36. Admissibility of documents procured by illegal means under Indian Evidence Act is :
- (A) Admissible
 - (B) Not Admissible
 - (C) Admissible if relevant and its genuineness proved
 - (D) None of these
37. Primary Evidence under Sec.61 of Indian Evidence Act means :
- (A) Certified copies of documents
 - (B) Photostat copies attested by the Gazetted Officer
 - (C) Original documents produced before the Court
 - (D) None of these
38. Unlicensed sale of food shall be punishable with :
- (A) Imprisonment upto 6 months
 - (B) Imprisonment upto 6 months and fine upto Rs.5 lakhs
 - (C) Fine upto Rs. 2 lakhs
 - (D) Imprisonment upto 1 year and fine upto Rs.10 lakhs

39. Death caused due to consumption of any food purchased from a seller, is liable to be compensated with :
- (A) Not less than Rs. 5 lakhs (B) Not less than Rs. 10 lakhs
(C) Not exceeding Rs. 3 lakhs (D) Rs.7 lakhs
40. The maximum penalty to be imposed on a person who sells any food which is not in compliance with the provisions / regulations of Food Safety Act, is :
- (A) Rs.10 lakhs (B) Not Exceeding Rs.2 lakhs
(C) Not Exceeding Rs.5 lakhs (D) Rs.25,000
41. Energy yield per unit weight of food is known as :
- (A) Calorific value (B) Energy density
(C) Both (A) and (B) (D) None of these
42. R.Q. of fats is less than carbohydrates because :
- (A) Fats have lesser oxygen content
(B) Carbohydrates have lesser oxygen content
(C) Fats have higher oxygen content
(D) None of these
43. Specific Dynamic Action refers to :
- (A) Energy required for physical activity
(B) Increased heat production following intake of food
(C) Extra energy for exercising
(D) Energy requirement by a person for dynamic activities
44. _____ is an essential amino acid.
- (A) Aspartic acid (B) Glutamic acid
(C) Proline (D) Threonine
45. Which of the following has the lowest iodine number?
- (A) Soy bean oil (B) Cotton seed oil
(C) Beef fat (D) Corn oil
46. Scurvy can be cured by the administration of :
- (A) Folic acid (B) Glutamic acid
(C) Fumaric acid (D) Ascorbic acid

47. Dietary fibre represents the following nutrient group :
- (A) Lipids (B) Carbohydrates
(C) Proteins (D) None of these
48. The one which is not used as a clarifier :
- (A) Phosphoric acid (B) Lead nitrate
(C) Phosphotungstic acid (D) Lead acetate
49. Ionisation technique not used in mass spectrometry :
- (A) Fast atom bombardment (B) Field desorption
(C) Laser desorption (D) Radiation
50. Inhomogeneity of flow velocities and path lengths around packing particles in column chromatography leads to :
- (A) Partition (B) Retention
(C) Eddy diffusion (D) None of these
51. The protective agent used in cryopreservation of bacterial cells :
- (A) EDTA (B) DMSO
(C) SDS (D) NADP
52. Staining of specimens using uranyl acetate has been used in :
- (A) Atomic force microscope
(B) Confocal Scanning Laser Microscope
(C) Transmission Electron Microscope
(D) Phase Contrast Microscope
53. Which of the following is a type of food intoxication?
- (A) Botulism (B) Salmonellosis
(C) Cholera (D) Gastroenteritis
54. *Ashbya gossypii* is used commercially for the production of :
- (A) L-glutamic acid (B) Invertase
(C) Cyanocobalamine (D) Riboflavin
55. Enrichment of lakes due to high concentration of organic nutrients :
- (A) Humus formation (B) Biomagnification
(C) Eutrophication (D) Nitrosification