1	As compass is to direction, odometer is to (find the relation)						
	a)Distance	b)Time	c)Mileage	d)Speed	С	Mileage	
2	Mean , median and mode are known as						
	a ) Mathematical average	b) Measures of central tendencies	c) Measure of dispersion	d) Standard deviation	b	Measures of central tendencies	
3	Which is the odd		I	1			
	a) unimportant	b) trivial	c) Insignificant	d) Important	d	Important	
4			ration of a compor	ent that can be	dete	ected by a	
	given procedure	is called					
	a) Sensitivity	b) Reproducibility	c) Accuracy	d) Precision	а	Sensitivity	
5	Variance is the s	quare of					
	a) Standard deviation	b) Mean	c) Range	d) Mode	а	Standard deviation	
6	The analysis of v	ariance table is al	so called as	table		·	
	a) Logarithmic	b) ANOVA	c) t-table	d) Z-table	b	ANOVA	
7	What volume of	20% sucrose wou	lld one use to prep	are 2ml of 5% su	ucros	se solution?	
	a) 0.5 ml	b) 0.005 ml	c) 0.05 ml	d) 5 ml	а	0.5 ml	
8	Which of the fol	lowing is not used	l as a skin disinfect	ant			
	a) Isopropyl alcohol	b) Ethyl alcohol	c) Methanol	d) Soap	с	Methanol	
9	-	owing in meaning age, 3. Education	•				
	a) 1,3,5,2,4	b) 1,2,3,4,5	c) 1,3,5,2,4	d) 1,4,3,5,2	а	1,3,5,2,4	
10	A and B are mar B	ried couple. C and	D are sisters. C is	the sister of A. H	low i	s D related to	
	a) Daughter-in- law	b) Sister	c) Cousin	d) Sister-in- law	d	Sister-in-law	
11	If in a certain lar	iguage COLD is co	ded as BNKC, How	is HOT coded?			
	a) GNS	b) OLD	с) ТОН	d) OHT	а	GNS	
12			outh and then turr alks 10 Km. In whic				
	a) South	b) East	c) South-West	d) South-East	d	South-East	
13	Which of the fol	lowing equation r	epresents a straigh				
	a) y= ab	b) y=mx+c	c) y=a <sup>2</sup> +b <sup>2</sup>	d) y <sup>2</sup> =4ab	b	y=mx+c	
14	UTS, RQP,	, LKJ, IHG, find th	e missing letters		_		
	a) CDE	b) CBA	c) ONM	d) MNO	С	ONM	
15	Which of the fol	lowing is not a me	ethod of hypothesis	s testing			

				- n			
	a) ANOVA	b) t-test	c) z-test	d) Mean	d	Mean	
16	A sister of B. F is daughter of G. C is mother of B. D is father of C. E is mother of D. A is related to D as						
	a) Sister	b) Daughter	c) Daughter-in-	d) Grand	d	Grand	
			law	daughter		daughter	
17	The consistency		ults is measured by	1		1	
	a)	b) Objectivity	c) Reliability	d) Usability	С	Reliability	
	Predictability						
18			LCUTTA as 348361	1	1	T	
	a)3483621	b) 3482361	c) 3462361	d) 3482163	b	3482361	
19			I've seen h		r –	I	
	a) often	b) hardly		d) always	b	Hardly	
20	Oxygen : Burn : :	Carbon dioxide :	?				
	a) Foam	b) Explode	c) Extinguish	d) Isolate	С	Extinguish	
21	Which organisat	ion releases the V	Vorld Food Price Ir	idex?			
	a) UNICEF	b) WWF	c) FAO	d) WFP	С	FAO	
22	If an article is so	If an article is sold for Rs. 178 at a loss of 11%; What would be its selling price in order					
	to earn a profit o	of 11%?				-	
	a) 220	b) 222	c) 227	d) 267	b	222	
23	In the series, 1, 3	3, 4, 8, 15, 27,	. Find the next nu	mber?			
	a) 37	b) 44	c) 50	d) 55	С	50	
24	In the series, 11,	13, 17, 19, 23, 25	5, Find the nex	kt number?			
	a) 26	b) 29	c) 36	d) 39	b	29	
25			on" are used as ma cannot be formed	=	wan	ts to use	
	a) Loot	b) Tool	c) Volt	d) Vale	d	Vale	
26	Density of pure	water at 4 <sup>0</sup> C is					
	a) 1208 kg/m <sup>3</sup>	b) 1000 kg/m <sup>3</sup>	c) 1 kg/m <sup>3</sup>	d) 900 kg/m <sup>3</sup>	b	1000 kg/m <sup>3</sup>	
27			t order reaction is				
	a) 1/s	b) mol/L	c) mol L	d) s	а	1/s	
28	Which of the fol	lowing statement	is correct				
	a) Na atom is	b) Na atom is	c) Cl <sup>-1</sup> ion is	d) Cl and C <sup>-1</sup>	а	Na atom is	
	, bigger than	, smaller than	smaller than Cl	atoms are of		bigger than	
	Na <sup>+</sup> atom	Na⁺ atom	atom	the same		Na <sup>+</sup> atom	
				size			
29	The maximum n	umber of hydroge	en bonds formed b	y a water molec	ule is	S	
	a) 2	b) 4	c) 6	d) 4	b	4	
30	Which of the fol	lowing food produ	ucts don not have	a fermentation	step	involved in	
	processing			•	T	1	
	a)Tea	b) Curd	c) Coffee	d) Yogurt	а	Теа	

31	In SDS PAGE sep	aration is based o	n			
	a) Molecular	b) Shape	c) Charge	d)	а	Molecular
	weight			Orientation		weight
32	Cobalt containing vitamin is					
	a) Vitamin B1	b) Vitamin B2	c) Vitamin B12	d) Vitamin	с	Vitamin B12
				B6		
33	Vitamins often a	ct as				
	a) Apoenzymes	b) Co-enzymes	c) Enzymes	d) Zymogens	b	Co-enzymes
34	Triple point of w	ater is				
	a) 4.58 mm Hg	b) 4.58 mm Hg	c) 5.58 mm Hg	d) 4.58 mm	а	4.58 mm Hg
	at 0.01 <sup>0</sup> C	at 0 <sup>0</sup> C	at 0.01 <sup>0</sup> C	Hg at 0 <sup>0</sup> C		at 0.01 <sup>0</sup> C
35	Shelf-life of a for	od product is depe	endent upon its			
	a) Water	b) Water	c) Nutritive	d) Protein	b	Water
	content	activity	value	content		activity
36	Which of the fol		have a sugar moie	ty:		
	a) Nucleic	b) Amino acids	c)	d)	а	Nucleic
	acids		Phospholipids	Polypeptides		acids
37	Agar Is obtained		1	1	1	
	a) Green Algae	b) Brown Algae	c) Red Algae	d) Blue-	С	Red Algae
				green Algae		
38		n reaction can be			1	
	a) DNA	b) DNA	c) DNA	d) DNA	С	DNA
	sequencing	degradation	amplification	separation		amplificatio
	technique	technique	technique	Technique		n technique
39	-	al counting stands			r	
	a) Most	b) Multi	c) Maximum	d) Minimum	а	Most
	Probable	Probable	Probable	Probable		Probable
40	Number	Number	Number	Number		Number
40			ing solid media in §		1	4 = 0(
	a) 1.5%	b) 4%	c) 1 %	d) 2%	а	1.5%
41		by precipitating v				
	a) Acid	b) Alkali	c)Rennet	d) Salts	d	Salts
42			ources the growth		cu	irve
	a) Logarithmic	b) Diauxic	c)	d) Straight	b	Diauxic
			Asynchronous	line		
43		lowing product is		Γ	r	
	a) Condensed	b) Dried	c) Tomato paste	d) Jam	b	Dried
	milk	vegetables				vegetables
44	-	-	which of the follow		lianco	
	a) Baking oven	b) Mixer	c) Microwave	d) Boiling	С	Microwave
		grinder		water kettle		

45	Beer acquires a	bitter taste due to	<u> </u>			
	a) Burnt sugars	b) Hops	c) Proteins form	d) Yeast	b	Hops
	uj burne sugurs	6,110,05	barley	uj reuse		11005
46	The enzyme pap	ain is		I	1	
	a) Cellulolytic	b) Pectolytic	c) Proteolytic	d) Lipolytic	С	Proteolytic
47	Soybean chunks	have a protein co	ontent between	1		1
	a) 10-20%	b) 20-30%	c) 40-55%	d) 55-60%	С	40-55%
48	Which of the fol	lowing is not an a	ntimicrobial agent	•		
	a) UV-C	b) Bacteriocin	c) Hydrogen	d)	d	Dihydrogen
			peroxide	Dihydrogen		monoxide
				monoxide		
49	Which of the fol	lowing has highes	t amounts of sugar	·		1
	a) Squash	b) Jam	c) Ready to	d) Aerated	b	Jam
			serve juices	beverages		
50		utch Process is as		I		I
	a) Tea	b) Sugar	c) Coffee	d) Chocolate	d	Chocolate
= 4	processing	processing	Processing	Processing		Processing
51	Cottage cheese i					
	a) Fermented	b) Ripened	c) Rennet	d) Acid	d	Acid
52	Doduction roacti	ons of monosacc	coagulated	coagulated		coagulated
52				d)	h	Delvels
	a) Aldaric acids	b) Polyols	c) Aldonic acids	d) Disaccharide	b	Polyols
				s		
53	Golden rice is er	gineered genetic	ally to have a rich o	-		
	a) Vitamin C	b) Iron	c) Vitamin A	d)Riboflavin	с	Vitamin A
54		t roots is red due	to	,		
	a) Lycopene	b) Betalains	c) Anthocyanins	d)	b	Betalains
		,	, ,	, Chlorophyll		
55	Which of the fol	lowing is a class-I	I preservative			
	a) Smoke	b) Sugar	c) Salt	d) Sodium	d	Sodium
				ascorbate		ascorbate
56	Which of the fol	lowing is a prebio	tic:	F		
	a)	b)	c) Fructo-	d) Starch	С	Fructo-
	Bifidobacteriu	Lactobacillus	oligosaccharide			oligosacchar
	m bifidum	lactis	S		<u> </u>	ides
57			as been instructed		•	•
			ch of the following	proteins should	be re	ecommended
	in sufficient amo		c) W/boot	d) Dulcoc	h	Sovo chunka
EO	a) Milk	b) Soya chunks	c) Wheat	d) Pulses	b	Soya chunks
58	васк pepper see	eds is commonly a	additerated with			

	a) Cow dung	b) Papaya	c) Coal	d) Black salt	b	Рарауа			
	, 0	seeds	,	,		seeds			
59	Starch by nature	e is		•		•			
	a) Amorphous	b) Crystalline	c) Semi-	d) Liquid	С	Semi-			
			crystalline			crystalline			
60	Which of the following is responsible for flavor reversion in fats:								
	a) Linolenic	b) Linoleic acid	c) Butyric acid	d) Palmitic	а	Linolenic			
	acid			acid		acid			
61		Full form of GRAS is							
	a) Generally	b) Generally	c) Globally	d) Globally	а	Generally			
	regarded as	recommended	recognized as	Recommend		regarded as			
	safe	as safe	safe	ed as safe		safe			
62	Metal chelating	-			r –				
	a) EDTA	b) Malic acid	c) Ascorbic acid	d) Propionic acid	а	EDTA			
63	Which of these p	barabens is the m	ost soluble in wate	r					
	a) Methyl	b) Ethyl	c) Propyl	d) Heptyl	а	Methyl			
64	Which of the fol	lowing acts both a	as antimicrobial an	d antioxidant					
	a) BHT	b) Sulphites	c) Ascorbic acid	d) Lactic acid	b	Sulphites			
65	The bacteriocin	'Nisin' is a							
	a) Polypeptide	b)	c)	d) Long chain	а	Polypeptide			
		Polysaccharide	Lipopolysacchar	fatty acid					
			ides						
66	The enzyme hav	ing preservative a	iction is	•					
	a) Glucose	b) Polyphenol	c) Ficin	d) Glucose	а	Glucose			
	oxidase	oxidase		isomerase		oxidase			
67		uctose in high fru	ctose corn syrup is		1				
	a) 20%	b) 42%	c) 30%	d) 99%	b	42%			
68	Gymnemagenin	supresses percep	ption of	-					
	a) Sour taste	b) Sweet taste	c) Bitter taste	d) Salty taste	b	Sweet taste			
69	Major organic ad	cid found in apple	s is						
	a) Citric acid	b) Ascorbic	c) Lactic acid	d) Malic acid	d	Malic acid			
		acid							
70	Major acid in gra								
	a) Tartaric acid	b) lactic acid	c) Malic acid	d) Citric acid	а	Tartaric acid			
71	Naturally occurr	ing sugars are mo	stly						
	a) Octoses	b) Hexoses	c) Pentoses	d) Heptoses	b	Hexoses			
	K a attat a uf a u u u	nber is also know	n as						
72	Koettstorfer nur		11 45						
72	a) Hehner	b) lodine value	c) Kirschner	d)	d	Saponificati			

	-					
				n value		
73	Caramel is form	ed when sugar is l	neated ( ) to			
	a) 100	b) 200	c) 300	d) 400	b	200
74	Staling of bread	is related to		•		
	a) Starch	b) Gluten	c) Albumins	d) Prolamins	а	Starch
75	Which of the fol	lowing vitamin is	responsible for blo	od clotting		
	a) Vitamin C	b) Vitamin K	c) Vitamin B	d) Vitamin A	b	Vitamin K
76	Which of the fol	lowing is true abc	out pepsin?			
	a) Pancreatic	b) Salivary	c) Gastric	d) it is not an	С	Gastric
	enzyme	enzyme	enzyme	enzyme		enzyme
77	Riboflavin is a ty		1	1	1	1
	a) Protein	b) Vitamin	c) Mineral	d) Lignin	b	Vitamin
78	Which of the fol	lowing is not a ba	cteria	1	1	1
	a) Clostridium	b)	c)	d)	b	Cladosporiu
		Cladosporium	Corynebacteriu m	Enterobacter		m
79	Fruits generally	undergo	spoilage			
	a) Mold	b) Virus	c) Protozoa	d) Bacterial	а	Molds
80	Minimum pH va	lue require for the	e growth of <i>Clostric</i>	lium botulinum	Grou	ip l
	a) 3.6	b) 4.6	c) 5.0	d) 5.6	b	4.6
81	Which of the fol	lowing chemical r	nethod is used for	moisture estima	tion	
	a) Conductivity	b) Karl Fischer	c) Dielectric	d)	b	Karl Fischer
	method	titration	method	Hydrometer		titration
82	Salted and dry fi	sh are generally s	poiled by	1		1
	a) Bacteria	b) Fungi	c) Protozoa	d) Viruses	b	Fungi
83	Iodine test is pe	rformed for the d	etection of presend	e of in	food	d.
	a) Reducing	b) Fat	c) Starch	d)	С	Starch
	sugar			Triglycerides		
84	S.I. unit of dynar	-		N. 14		
05	a) N.m	b) Pa.s	c) N/m	d) J/kg	b	Pa.s
85	· ·	er unit			1.	
0.0	a) length	b) area	c) volume	d) none	b	area
86	_	quids are also kno			1	
	a) Elastic	b) Plastic	c) Pseudoplastic	d) Newtonian	С	Pseudoplast ic
87	Microwaye from	l Liency generally u	l sed in food industr			ic
07	a) 1450 Hz	b) 2450 Hz	c) 3450 Hz	d) 4350 Hz	b	2450 Hz
88	,	ransfer are of			5	2730112
00	a) two	b) three	c) four	d) five	b	three
	4,000	Sjunce		a) nec	5	unce

89	Bernoulli's theorem is about					
	a) Energy	b)	c) Pressure	d) Force	а	Energy
		Temperature				
90	The ripening of f	ruits is hastened	by	gas	_	
	a) Methylene	b) Ethylene	c) CO <sub>2</sub>	d) N <sub>2</sub>	b	Ethylene
91	Cider, a wine is p	prepared from				
	a) Grapes	b) Apples	c) Pears	d) Plums	b	Apple
92	Sauerkraut is	acid	fermentation of ca	abbage	-	
	a) Citric	b) Lactic	c) Acetic	d) Gluconic	b	Lactic
93	Sterilization is ca	arried out at				
	a) 100	b) 111	c) 121	d) 140	С	121
94	The total titratal	ole acidity of milk	is reported with re	espect to		
	a) % of formic	b) % of citric	c) % of glutamic	d) % of lactic	d	% of lactic
	acid	acid	acid	acid		acid
95	Pasteurization o	f milk is done at	T	1		
	a) 63 for 30	b) 63 for 30	c) 71 for 30	d) 59 for	а	63 for 30
	min	sec	min	30 min		min
96	CIP stands for					
	a) Clot In	b) Clean In	c) Cells In	d) Clean In	d	Clean In
	Pasteurization	Plant	Pasteurizer	Place		Place
97			milk should contair	1	1	
	a) 4.5% fat &	b) 5.0 % fat &	c) 4.5% fat &	d) 5.0 % fat	а	4.5% fat &
98	8.5% SNF	8.5% SNF	9.5% SNF	& 9.5% SNF		8.5% SNF
98	Tempering of bu	b) 10	c) 16	d) 21		16
	a) 2	'	() 10	d) 21	С	10
99	Ball mill is a type				4	Turna la l'ara
	a) Attrition mill	b) Impact mill	c) Roller mill	d) Tumbling	d	Tumbling
100	The outer layer	l of cereals grains is		mill		mill
100	a) Seed coat	b) Pericarp	c) Aleurone	d)	b	Pericarp
	aj seeu coac	b) rendarp		u) Endosperm	U	rencarp
				Lindosperin		