



PART – A

1. Fill the appropriate pair from the following in the given blanks :

Wait _____ I come back and do the second sum _____ you finish the first one.

- A) before, when
B) till, after
C) since, before
D) up, after

2. What is incorrect in the following lines ?

When his turn came he mentally bowed to Saraswati the goddess of learning he began his address.

- A) tense
B) spelling
C) punctuation
D) clause

3. Choose the correct spelling from the following :

- A) Monteparnasse
B) Montparnasse
C) Montepernasse
D) Monteparnase

4. Find the appropriate indirect narration of the following sentence :

The teacher said, “The earth moves round the sun.”

- A) The teacher said that the earth moved round the sun.
B) The teacher told that the earth moved round the sun.
C) The teacher said that the earth moves round the sun.
D) The teacher said the earth moves round the sun.

5. Which one is the correct passive voice of the following sentence ?

Ram gave Radha an apple.

- A) An apple was given to Radha by Ram
B) Apple is given to Radha by Ram
C) An apple has been given to Radha by Ram
D) Apple had been given to Radha by Ram.

6. Pick up the correct synonym for Transcendental from the following :

- A) mundane
B) magnificent
C) mystical
D) mythic

7. From which drama of Shakespeare the poem “The Seven Ages of Man” has been extracted ;

- A) As You Like It
B) Hamlet
C) Richard II
D) Tempest



8. Which poem of Alexander Pope contains the following lines :
“Sol thro’ white curtains shot a tim’rous ray,/And oped those eyes that must eclipse
the day.”
- A) The Dunciad
B) An Epistle to Dr. Arbuthnot
C) The rape of the Lock
D) Pastorals
9. Who wrote the following lines and in which book ?
“The mind is its own place, and in itself can make a heaven of hell, a hell of heaven.”
- A) Pope in The Dunciad
B) Dryden in Absalom and Achitophel
C) Milton in Paradise Lost
D) Eliot in The Waste Land
10. Who is the author of “Elegy Written in a Country Churchyard ?”
- A) William Cowper
B) Thomas Gray
C) William Wordsworth
D) James Thomson
11. How many times has Brazil won the World Cup Football Championship ?
- A) Four times
B) Twice
C) Five times
D) Once
12. Jude Felix is a famous Indian player in which of the fields ?
- A) Volleyball
B) Tennis
C) Football
D) Hockey
13. Who built the Jama Masjid ?
- A) Sher Shah Suri
B) Ala-ud-din Khilji
C) Aurangzeb
D) Shahjahan
14. The Reserve Bank of India was established in
- A) 1920
B) 1930
C) 1935
D) 1940
15. The New Development Bank of BRIC countries is based at
- A) Beijing
B) Shanghai
C) St. Petersburg
D) Sao Paulo
16. If $x = 1 - q$ and $y = 2q + 1$, then for what value of q , x will be equal to y ?
- A) -1
B) 0
C) $\frac{1}{2}$
D) 2
17. If $P\%$ of P is 36 , then P is equal to
- A) 15
B) 60
C) 600
D) 3600



18. A sum of Rs. 1550 is lent out into two parts, one at 8% and another one at 6%. If the total annual income is Rs. 106, find the money lent at each rate.
- A) 550, 850 B) 650, 900
C) 575, 875 D) 675, 950
19. Due to a price hike of 20%, 4 kg less sugar are available for Rs. 120. What is the initial price per kg of sugar ?
- A) Rs. 5/kg B) Rs. 4/kg C) Rs. 6/kg D) Rs. 5.5/kg
20. A and B together can do a piece of work in 30 days. A having worked for 16 days, B finishes the remaining work alone in 44 days. In how many days shall B finish the whole work alone ?
- A) 30 days B) 40 days C) 60 days D) 70 days
21. $587 \times 999 = ?$
- A) 586413 B) 587523 C) 614823 D) 615173
22. In a certain code language, “You are great” means “Water is cold”, “They are poor” means “rain is heavy” and “poor not great” means “heavy never cold”. Which of the following stands for “rain” ?
- A) you B) they C) not D) poor
23. Pointing out a lady, Kamal said, “She is the daughter of the woman who is the mother of the husband of my mother.” Who is the lady to Kamal ?
- A) Aunt B) Grand daughter C) Daughter D) Sister
24. Statements :
- I. The university officers have decided to conduct last examination every year in March/April in order to announce the result at proper time.
- II. In past the result was declared late by the University due to the lack of number of examiners.
- A) Statement I is the cause and statement II is its effect.
B) Statement II is the cause and statement I is its effect.
C) Both the statements I and II are independent causes.
D) Both the statements I and II are effects of independent causes.
25. Laugh is related to Joy in the same way as Cry is related to ?
- A) Child B) Sad
C) Punishment D) Sorrow



PART – B

26. Carotene content of cow milk is
A) 0.10 µg
B) 0.30 µg
C) 0.50 µg
D) 0.70 µg
27. Among the following which is a dietary essential fatty acid in humans ?
A) Palmitic acid
B) Stearic acid
C) Oleic acid
D) Linoleic acid
28. The final browning pigment of enzymatic browning reaction is
A) Melanin
B) O-diphenol
C) Orthoquinone
D) Caffeic acid
29. Which among the following cereals has highest lysine content ?
A) Rice
B) Wheat
C) Oats
D) Corn
30. The antinutritional factors found in pulses that reduces protein digestibility are
A) Trypsin inhibitors
B) Tannins
C) Phytates
D) All of these
31. Which of the following vitamin is not found in Fruits and Vegetables ?
A) Vitamin B₁₂
B) Vitamin B₆
C) Vitamin B₁
D) Vitamin A
32. Red colour in tomato is due to
A) Anthocyanin
B) Carotene
C) Lycopene
D) Xanthophyll
33. Chocolate liquor is another name for
A) Marshmallow
B) Cocoa mass
C) Cocoa butter
D) Chocolate drink
34. Which of the following is the acid-alcohol fermented milk ?
A) Kumiss
B) Bulgarian butter milk
C) Yoghurt
D) Kefir



35. Minimum fat percentage in double toned milk is
A) 0.5
B) 1.5
C) 2.5
D) 3.5
36. What is the curing temperature of cheese ?
A) -5°C
B) 10°C
C) 16°C
D) 25°C
37. Which protein in milk contains all the essential amino acids ?
A) Casein
B) Gluten
C) Whey protein
D) All of these
38. Principal protein in milk is
A) Albumin
B) Lactalbumin
C) Lactoglobulin
D) Casein
39. The thin surface layer of proteinaceous material acts as protective layer in eggs is
A) Cuticle
B) Chalazae
C) Vitelline membrane
D) Shell membranes
40. Shrinkage of meat is greatest at pH 5.8 because at this pH
A) Rate of moisture loss is more
B) Main muscle proteins are denatured
C) Net charge on the main muscle protein is zero
D) None of these
41. The amount of ovalbumin present in egg is
A) 55% of egg white protein
B) 70% of egg white protein
C) 55% of total protein of egg
D) None of these
42. The mustiness in egg is caused by
A) *Achromobacterperolens*
B) *Pseudomonas mucidolens*
C) Both A) and B)
D) None of these



43. The eggs are pasteurized mainly to kill all the
- A) *Streptococcus* spp.
 - B) *Salmonella* spp.
 - C) *Staphylococcus* spp.
 - D) *Micrococcus* spp.
44. Prevention of Food Adulteration Act came into force
- A) 1948
 - B) 1950
 - C) 1955
 - D) 1976
45. Poor quality egg floats in water due to
- A) Microbial spoilage
 - B) Increase in air cell
 - C) Decrease in air cell
 - D) Air cell has no relation to quality
46. Meat juiciness is dependent on
- A) Amount of fat
 - B) Amount of fat and water holding capacity
 - C) Connective tissue
 - D) Proteins of connective tissue
47. Meat is tenderized by
- A) Use of pectolytic enzymes
 - B) Use of low levels of salt
 - C) Changing the pH of meat
 - D) All of these
48. Raw sugar is
- A) 75-80 % sucrose
 - B) 85-90% sucrose
 - C) 95-98% sucrose
 - D) None of these
49. Marbling in meat increases
- A) Juiciness and palatability
 - B) Tenderness and palatability
 - C) Juiciness and tenderness
 - D) None of these
50. Considerable denaturation of fish protein takes place during freezing because of
- A) Loss of moisture from fish
 - B) Reduction in pH of muscle
 - C) Formation of highly concentrated solution
 - D) Both A) and C)



51. Formation of yellow color in sugar crystals during storage is due to
A) High amount of SO_2 B) Low amount of SO_2
C) High amount of lime D) None of these
52. Which of the following is a non-reducing sugar ?
A) Trehalose B) Maltose
C) Lactose D) Isomaltose
53. Sugar coated liquorice is called
A) Candy B) Golden syrup
C) Comfort D) None of these
54. Golden syrup has _____ ° Brix.
A) 10-15 B) 32-40
C) 56-69 D) 77-82
55. Lard is obtained from
A) Milk B) Pigs
C) Soyabean D) Beef
56. The off flavour developed in refined oil before the onset of rancidity is called as
A) Hydrogenation B) Pre-rancidity
C) Trans esterification D) Reversion
57. Lipolysis of fat is mostly observed during
A) Deep fat frying B) Fat bloom
C) Hydrogenation D) All of these
58. Oxidation of highly oxidised fats and oils is better assessed by
A) Peroxide value B) Totox value
C) Oxirane value D) Anisidine value
59. Natural antioxidants to delay the onset or slow the development of rancidity is/are
A) Ascobic acid B) Tocopherols
C) Polyphenols D) All of these
60. Erucic acid is present in
A) Coconut oil B) Rapeseed oil
C) Groundnut oil D) Sesame oil



61. Chemically, fats and oils are
A) Acids
B) Alcohols
C) Esters
D) Alkenes
62. The natural anti-oxidant commonly used to prevent oxidation in fats and oils is
A) BHA
B) BHT
C) α -tocopherol
D) Propyl gallate
63. What change occur in oil after hydrogenation ?
A) Shelf life increases
B) Iodine value decreases
C) Cis-trans conversion
D) All of these
64. Wound like cuts, burns etc. should be covered with
A) Water proof dressing
B) Antiseptic ointment
C) Cotton and bandage
D) Anything available
65. What should be *E. coli* count of potable water ?
A) <1000/100 ml
B) <10/100 ml
C) <1/100 ml
D) <1/ml
66. Roasted chicory roots used as an adulterant for
A) Coffee
B) Tea
C) Cocoa
D) Spices
67. When was Food Safety and Standards Authority of India established ?
A) 5th September 2006
B) 5th September 2008
C) 5th December 2008
D) 5th September 2011
68. Seven principle of HACCP are developed by
A) FSSAI
B) NASA
C) ISO
D) NACMCF
69. What is the ideal temperature for pathogens to flourish ?
A) 10°C
B) 37°C
C) 55°C
D) 90°C
70. The main type of micro-organism responsible for food poisoning is
A) Mould
B) Bacteria
C) Virus
D) Yeast



71. White chocolate is the only chocolate that does not contain
A) Chocolate liquor
B) Cocoa butter
C) Milk solids
D) Sugar
72. Benzoic acid is preferred preservative for
A) Low acid foods
B) Medium acid foods
C) High acid foods
D) All of these
73. A treatment used during the manufacture of cocoa powder to give particles better suspension properties is called
A) Tempering
B) Comminution
C) Alkalisising
D) Enrobbing
74. The characteristics flavour of toffee is due to the _____ of milk solids during cooking.
A) Inversion
B) Conversion
C) Crystallization
D) Caramelization
75. Syruping is performed in
A) Vegetables
B) Fruits
C) Eggs
D) Fish
76. Most of the jam and jellies can be preserved by adding sugar at concentration of
A) 35%
B) 55%
C) 65%
D) 75%
77. To prevent enzymatic browning of cut apples and potatoes, prior to blanching these are immersed in
A) Dilute NaCl
B) Citric acid
C) Acetic acid
D) Dilute NaHCO₃
78. Which of the following enzyme's activity is usually determined to know the severity of blanching ?
A) Amylase
B) Lipase
C) Peroxidase
D) Protease
79. The target microorganism in canning is
A) *Clostridium botulinum*
B) *Streptococcus thermophilus*
C) *Saccharomyces cerevisiae*
D) *E. coli*



80. White flour is made up of
- A) Whole wheat grain
 - B) Aleurone layer and endosperm
 - C) Endosperm
 - D) Seed coat, aleurone layer and endosperm
81. According to FSSAI, the maximum limit for alcoholic acidity % by weight (dry basis) as H_2SO_4 in Maida is
- A) 0.05
 - B) 0.12
 - C) 0.25
 - D) 0.50
82. Optimum extraction rate of wheat flour for bread making is
- A) 65%
 - B) 72%
 - C) 82%
 - D) 92%
83. Staling of bread occur mainly due to
- A) Rancidity
 - B) Starch retrogradation
 - C) Low moisture
 - D) None of these
84. Staling of bread is reduced by adding
- A) Ammonium chloride
 - B) Benzoyl peroxide
 - C) Glycerol monostearate
 - D) Potassium bromate
85. Which mixing method is suitable for making of high ratio cakes ?
- A) Sugar-batter method
 - B) Sugar water method
 - C) Flour batter method
 - D) Blending method
86. What happens to the cake if too much baking soda is added ?
- A) Low volume
 - B) Close texture
 - C) Bitter taste
 - D) Sticky crest
87. The moisture removed by common drying techniques is
- A) Equilibrium moisture
 - B) Critical moisture
 - C) Free moisture
 - D) Bound moisture



88. Water activity of the food material is obtained from the formula
- A) Moisture content/100
 - B) ERH/100
 - C) $\gamma \ln (P/P_s)$
 - D) P/P_s
89. The moisture content at which the drying rate of product changes from a constant rate to falling rate is called
- A) Critical moisture content
 - B) Absolute moisture content
 - C) Specific moisture content
 - D) Equilibrium moisture content
90. Which of the following packaging material is used for vacuum packaging of foods containing fat ?
- A) High density polyethylene
 - B) Low density polyethylene
 - C) Polyamide
 - D) Polystyrene
91. Which of the following plastic packaging material is biodegradable ?
- A) Poly propylene
 - B) LDPE
 - C) Polythene
 - D) Polyhydroxy butyrate
92. Which of the following can be used for the moisture absorption in dry food packages ?
- A) Magnesium oxide
 - B) Calcium oxide
 - C) Sulphur dioxide
 - D) Potassium permanganate
93. Which of the following packages is an example of aseptic packaging ?
- A) LDPE milk pouch
 - B) Milk bottle
 - C) Plastic bread bag
 - D) Tetra Pak box
94. _____ stored produce deteriorates rapidly when exposed to normal atmospheres during marketing.
- A) Modified atmosphere
 - B) Controlled atmosphere
 - C) Active packaging
 - D) Smart packaging



95. Hermetically sealed containers are essential for
- A) Controlled atmospheric storage
 - B) Vacuum and pressure packaging
 - C) Aseptic packaging
 - D) Flexible packaging
96. 'Internal discoloration' is a common symptom of chilling injury in
- A) Pineapple
 - B) Apple
 - C) Citrus
 - D) Banana
97. 'Freeze burn' is a defect which generally occurs in frozen foods. This defect is due to
- A) Osmosis
 - B) Dehydration
 - C) Thermal conductivity
 - D) Enzymatic browning
98. Capillary flow viscometer is based on
- A) Hagen-Poiseuille's equation
 - B) Fourier's equation
 - C) Rayleigh's equation
 - D) Plank's equation
99. 'Cold sterilization' refers to preservation of food by
- A) Lyophilisation
 - B) Cryopreservation
 - C) Radiation
 - D) Freezing
100. Mycotoxins are formed during the end of
- A) Log phase
 - B) Lag phase
 - C) Death phase
 - D) Stationary phase
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SPACE FOR ROUGH WORK