Examination: P.G. Dip Food safety and Quality assurance in food industry
Section 1 - Section 1
Question No.1 Bookmark ☐ In the construction of laminated packaging material used for aseptic packaging which one of the following is correct sequence of laminate. ○ Polyethylene/duplex paper/polyethylene/ aluminium foil/ printing ink /polyethylene ○ Polyethylene/printing ink/ polyethylene/ duplex paper/aluminium foil/polyethylene ○ Polyethylene/ duplex paper/polyethylene/ printing ink/aluminium foil/polyethylene ○ Polyethylene/printing ink/duplex paper/polyethylene/ aluminium foil/polyethylene
Question No.2 Bookmark ☐ Which one of the microorganisms given below is <i>not responsible</i> for ropy or stringy fermentation of milk? Streptococcus lactis Streptococcus cremoris Enterobacter aerogenes Alcaligenesviscolactis
Question No.3 Bookmark ☐ Correct the error in the italicized part of the sentence by choosing the most appropriate option. Whenever the two sisters <i>go out for shopping,</i> they take their pet dog with them. Go out shopping Go out of shopping Go out to shopping Go out on shopping
Question No.4 Bookmark ☐ Which method creates free radicals in food that can destroy cell membranes, attack DNA and proteins, thus preventing microorganism growth Sterilization Plasmolysis Pasteurization Irradiation
Question No.5 Bookmark □ Pasteurization by radiation in food is called Radurization Radappertization Radicidation Cold sterilization
Question No.6 Bookmark □ Which one of the following microorganisms is used in the preparation of bread? Saccharomyces cerevisiae Saccharomyces bayanus Saccharomyces cevarum Saccharomyces boullardii

Question No.7	4.00
Change the heat automize of the italicized word	Bookmark □
Choose the best antonym of the italicized word. The task assigned to him was <i>arduous</i> .	
© easy	
© absorbing	
O plain	
○ good	
Question No.8	4.00
	Bookmark ✓
Green color of the whey is due to	
© Riboflavin	
○ Niacin	
C Chlorophyll	
○ Chlorophyceae	
Question No.9	4.00
	Bookmark □
Based on the information given, answer the below question.	
1. A,B,C,D,E and F are travelling in a bus.	
2. There are two reporters, two mechanics, one photographer and one writer in the group.	
 Photographer A is married to D who is a reporter. The writer is married to B who is of the same profession as that of F. 	
5. A,B,C,D are two married couples and no one in this belong to the same profession.	
6. F is the brother of C.	
Which of the following is the pair of reporters?	
Cannot be determined	
O DE	
O AE	
O DF	
Overtice No 40	4.00
Question No.10	4.00 Bookmark □
Which of the followings are carotenoid terpenoids?	DOORIHAI K
© Terpene, perilllyl alcohol	
© Lycopene, zeaxanthin	
© Terpene, limonoids	
·	
○ Saponins, terpeneol	
Question No.11	4.00
	Bookmark
Fractional sterilization means	
© Incineration	
○ Tyndallisation.	
 Membrane filtration 	
 Radiation sterilization 	
Question No.12	4.00
GUODIO: NOTE	Bookmark □
A psychrophilic halophile would be a microbe that prefers	
Warm temperatures and increased amounts of acid	
Cold temperatures and increased amounts of salt	
Cold temperatures and the absence of oxygen	
Warm temperatures and increased amounts of pressure	
vvann temperatures and increased amounts of pressure	

Question No.13	4.00
Study the following information carefully and answer the question below it:	Bookmark □
Aasha, Bhuvnesh, Charan, Danesh, Ekta, Farhan, Ganesh and Himesh are sitting around facing the centre. Aasha sits fourth to the right of Himesh while second to the left of Farhan not the neighbour of Farhan and Bhuvnesh. Danesh sits third to the right of Charan. Himes next to Ganesh.	n. Charan is
Who is to the immediate left of Aasha? • Aasha • Ganesh	
© Bhuvnesh © Charan	
Question No.14	4.00 Bookmark □
Which of the natural antimicrobial found in Egg	BOOKIIIAIK [_
○ Allicin ○ Avidin	
C Lysozyme	
© Eugenol	
Question No.15	4.00 Bookmark □
X is twice as good a workman as Y and together they finish a piece of work in 18 days. In days will X alone finish the work?	how many
€ 28	
© 25 © 27	
○ 26	
Question No.16	4.00
Lister monocytogenes can grow at temperature as low as	Bookmark
C 12°C	
° 4°C ° 7°C	
° 15°C	
Question No.17	4.00
Choose the best synonym of the italicized word.	Bookmark
Reena has an <i>insatiable</i> love for music. © irreconcilable	
© unchanging	
O unquenchable	
© undesirable	

Question No.18 The SI unit of overall heat transfer coefficient is	4.00 Bookmark <u></u> ☐
[©] WK/ m ²	
^ℂ W/m ² K	
^ℂ Wm²/ K	
[©] m ² /s	
Question No.19	4.00
Which of the following is not element of ISO 22000	Bookmark 🗆
C HACCP principle	
○ System Management	
C Product specification	
○ Pre-requisite program	
Question No.20	4.00
	Bookmark □
Amla products are difficult to preserve due to © Delicate flavor	
C High acidity	
© Non-enzymatic browning	
C Astringent taste	
Question No.21	4.00
Question No.21	Bookmark □
The National Codex Contact Point (NCCP) for India is at	
 Food Safety and Standards Authority of India, Delhi Ministry of Health and Family welfare 	
© Ministry of realitrand ranning wenare	
© FDA	
Question No.22	4.00 Bookmark
Codex Alimentarius Commission is formed by	DOORINAIR
○ FAO & FDA	
C FAO & WHO	
© USA & FAO © FDA & WHO	
O FDA & WHO	
Question No.23	4.00
Dual action ow/gon convenger/earbon diovide emitter cachete contains	Bookmark 🔽
Dual action oxygen scavenger/carbon dioxide emitter sachets contains C Kmno ₄	
○ NaOH pellets and citric acid crystals	
© Ferrous carbonate and a metal halide	
େ Sodium chloride and sugar	

Question No.24 Bookmark ☐ The step at which control can be applied and is essential to prevent or eliminate a food safety hazards or reduce it to an acceptable level is Critical limit OPRPs PRPs CCP	
Question No.25 Bookmark ☐ Is not a true filtration process, because the separation is not solely based on particle size Microfiltration Distillation Reverse osmosis Ultrafiltration	
Question No.26 Bookmark ☐ If Milk is water, water is sugar, sugar is road, road is sky and sky is track where do aeroplanes fly? Road Sugar Sky Milk	
Question No.27	
Question No.28 Bristle: Brush Stage: Chairs Art: Sculpture Arm: Leg Key: Piano	

When biological contaminant such as salmonella is not allowed in a food product like Rea	Bookmark ☐ ady-to-eat
products, it is called a policy. © Zero	
O Zero tolerance	
© Sterile	
○ Absolute	
Question No.30	4.00 Bookmark
As a country, the United States is that there are five time zones.	
○ much big	
© very big	
O too big	
○ so big	
Question No.31	4.00
Train agreement and an area are supported to a second in the state of the second in the second in the state of the second in the second	Bookmark
Twin screw extruders are generally categorized according to the © Direction of screw rotation	
© Weight of screw	
C Length of the screw	
O Diameter of the screw	
Question No.32	4.00 Bookmark □
Question No.32 Vitamin D, (cholecalciferol) is converted into	4.00 Bookmark □
Vitamin D, (cholecalciferol) is converted into © 25-hydroxycholecalciferol in the kidney.	
Vitamin D, (cholecalciferol) is converted into 25-hydroxycholecalciferol in the kidney. 1,25-dihydroxycholecalciferol in the kidney.	
Vitamin D, (cholecalciferol) is converted into 25-hydroxycholecalciferol in the kidney. 1,25-dihydroxycholecalciferol in the kidney. 25-hydroxycholecalciferol in the liver.	
Vitamin D, (cholecalciferol) is converted into © 25-hydroxycholecalciferol in the kidney. © 1,25-dihydroxycholecalciferol in the kidney.	
Vitamin D, (cholecalciferol) is converted into 25-hydroxycholecalciferol in the kidney. 1,25-dihydroxycholecalciferol in the kidney. 25-hydroxycholecalciferol in the liver.	Bookmark 4.00
Vitamin D, (cholecalciferol) is converted into 25-hydroxycholecalciferol in the kidney. 1,25-dihydroxycholecalciferol in the kidney. 25-hydroxycholecalciferol in the liver. 1-hydroxycholecalciferol in the liver.	Bookmark
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Vitamin D, (cholecalciferol) is converted into 25-hydroxycholecalciferol in the kidney. 1,25-dihydroxycholecalciferol in the kidney. 25-hydroxycholecalciferol in the liver. 1-hydroxycholecalciferol in the liver. Question No.33 The chief amino acid exclusively present in tea is	Bookmark 4.00
Vitamin D, (cholecalciferol) is converted into 25-hydroxycholecalciferol in the kidney. 1,25-dihydroxycholecalciferol in the kidney. 25-hydroxycholecalciferol in the liver. 1-hydroxycholecalciferol in the liver. Question No.33 The chief amino acid exclusively present in tea is Theaflavin	Bookmark 4.00
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Question No.35	4.00 Bookmark □
The mother gripped her child's arm he be trampled.	Dookmark [_
O lest	
o if	
O unless	
Question No.36	4.00
	Bookmark
Study the following information carefully and answer the question below it	
The Director of an MBA college has decided that six guest lectures on the topics of Motiva Decision Making, Quality Circle, Assessment Centre, Leadership and Group Discussion a organised on each day from Monday to Sunday. (i) One day there will be no lecture (Saturday is not that day), just before that day Group Dis will be organised. (ii) Motivation should be organised immediately after Assessment Centre. (iii) Quality Circle should be organised on Wednesday and should not be followed by Group Control of the control of th	are to be scussion
Discussion (iv) Decision Making should be organised on Friday and there should be a gap of two days Leadership and Group Discussion	s between
Which of the pairs of lectures were organised on first and last day? © Quality Circle and Motivation	
© Group Discussion and Quality Circle	
© None of these	
Question No.37	4.00 Bookmark
Chill injury is most common in	
Chill injury is most common in © Banana	
Chill injury is most common in © Banana © Mango	
Chill injury is most common in © Banana	
Chill injury is most common in Banana Mango Grape	
Chill injury is most common in Banana Mango Grape	Bookmark ☐ 4.00
Chill injury is most common in Banana Mango Grape Apple	Bookmark □
Chill injury is most common in © Banana © Mango © Grape © Apple Question No.38	Bookmark ☐ 4.00
Chill injury is most common in © Banana © Mango © Grape © Apple Question No.38 Isolation of protein from oilseeds is © Gas – liquid extraction © Solid – liquid extraction	Bookmark ☐ 4.00
Chill injury is most common in Banana Mango Grape Apple Question No.38 Isolation of protein from oilseeds is Gas – liquid extraction Solid – liquid extraction Solid – solid extraction	Bookmark ☐ 4.00
Chill injury is most common in Banana Mango Grape Apple Question No.38 Isolation of protein from oilseeds is Gas – liquid extraction Solid – liquid extraction	Bookmark ☐ 4.00
Chill injury is most common in Banana Mango Grape Apple Question No.38 Isolation of protein from oilseeds is Gas – liquid extraction Solid – liquid extraction Solid – solid extraction	Bookmark ☐ 4.00 Bookmark ☐
Chill injury is most common in Banana Mango Grape Apple Question No.38 Isolation of protein from oilseeds is Gas – liquid extraction Solid – liquid extraction Solid – solid extraction Liquid – liquid extraction Liquid – liquid extraction Substitute – liquid extraction Substitute – liquid extraction Liquid – liquid extraction	Bookmark ☐ 4.00 Bookmark ☐
Chill injury is most common in Banana Mango Grape Apple Question No.38 Isolation of protein from oilseeds is Gas – liquid extraction Solid – liquid extraction Solid – solid extraction Liquid – liquid extraction Liquid – liquid extraction	Bookmark ☐ 4.00 Bookmark ☐
Chill injury is most common in Banana Mango Grape Apple Question No.38 Isolation of protein from oilseeds is Gas – liquid extraction Solid – liquid extraction Solid – solid extraction Liquid – liquid extraction Uniquid – liquid extraction Solid – Solid extraction Solid – Solid extraction Solid – Solid extraction Solid – Solid extraction	Bookmark ☐ 4.00 Bookmark ☐
Chill injury is most common in Banana Mango Grape Apple Question No.38 Isolation of protein from oilseeds is Gas – liquid extraction Solid – liquid extraction Solid – solid extraction Liquid – liquid extraction Liquid – liquid extraction Solid – Solid extraction Injury is most common in Question No.38	Bookmark ☐ 4.00 Bookmark ☐

When pathogenic invasive agents like Salmonella were ingested live with foods, and eventural and colonize in the GI tract causing diarrhea, nausea, or stomach flu is known as Food contamination Food intoxication Mycotoxicosis Question No.41 The speed at which the centrifugation takes place in a ball mill is called as Operating speed Normal speed Centrifugation speed	4.00 Bookmark ally reach 4.00 Bookmark
© Critical speed	
Reassociation of amylose and formation of crystalline structure upon cooling of cooked stard solution is termed as Synersis Retrogradation Gelatinization Denaturation	4.00 Bookmark ☐ ch
Question No.43 Choose the missing term: SHG, RIF, QJE, PKD, ? NMD OLD	4.00 Bookmark ☐
© OLC © MLB	
	4.00 Bookmark □

In the following question, the first two words (given in italics) have a definite relationship. Choose one word out of the given four alternatives which will fill the blank space and showthe same relationship with the third word as between the first two. Truthfulness is to Liar as Loyalty is to?
© Worker
C Traitor C Devotion
© Falsehood
Question No.47 4.00
Bookmark □ FFS packaging stand for
○ Form file seal ○ Fold fill seal
© Fold file seal
© Form fill seal
Question No.48 4.00
Bookmark ☐ Which of the following is the definition of Km (Michaelis constant)?
The velocity when substrate and product are at 1 molar concentrations
The concentration of substrate required to give half maximal velocity.
© The half maximal velocity
C The half maximal velocity C The velocity at saturating concentrations of substrate Question No.49 4.00
C The half maximal velocity C The velocity at saturating concentrations of substrate Question No.49 4.00 Bookmark □ The primary bacterial spoilage of poultry meat at low temperature, with characteristic sliminess at outer surface, is caused by
C The half maximal velocity C The velocity at saturating concentrations of substrate Question No.49 4.00 Bookmark □ The primary bacterial spoilage of poultry meat at low temperature, with characteristic sliminess at outer surface, is caused by C Pseudomonas spp.
C The half maximal velocity C The velocity at saturating concentrations of substrate Question No.49 4.00 Bookmark □ The primary bacterial spoilage of poultry meat at low temperature, with characteristic sliminess at outer surface, is caused by C Pseudomonas spp. C Aspergillus spp.
 C The half maximal velocity C The velocity at saturating concentrations of substrate Question No.49 Bookmark □ The primary bacterial spoilage of poultry meat at low temperature, with characteristic sliminess at outer surface, is caused by Pseudomonas spp. Aspergillus spp. Bacillus spp. Bacillus spp.
C The half maximal velocity C The velocity at saturating concentrations of substrate Question No.49 4.00 Bookmark □ The primary bacterial spoilage of poultry meat at low temperature, with characteristic sliminess at outer surface, is caused by C Pseudomonas spp. C Aspergillus spp.
 C The half maximal velocity The velocity at saturating concentrations of substrate Question No.49 4.00 Bookmark □ The primary bacterial spoilage of poultry meat at low temperature, with characteristic sliminess at outer surface, is caused by Pseudomonas spp. Aspergillus spp. Bacillus spp. Candida spp. Question No.50 4.00
 ○ The half maximal velocity ○ The velocity at saturating concentrations of substrate Question No.49 4.00 Bookmark □ The primary bacterial spoilage of poultry meat at low temperature, with characteristic sliminess at outer surface, is caused by ○ Pseudomonas spp. ○ Aspergillus spp. ○ Bacillus spp. ○ Candida spp. Question No.50 4.00 Bookmark □ Blanching influences vegetable tissues in terms of
C The half maximal velocity C The velocity at saturating concentrations of substrate Question No.49 4.00 Bookmark The primary bacterial spoilage of poultry meat at low temperature, with characteristic sliminess at outer surface, is caused by Pseudomonas spp. Aspergillus spp. Bacillus spp. Candida spp. Question No.50 4.00 Blanching influences vegetable tissues in terms of Alteration of cytoplasmic membrane
C The half maximal velocity C The velocity at saturating concentrations of substrate Question No.49 A.00 Bookmark □ The primary bacterial spoilage of poultry meat at low temperature, with characteristic sliminess at outer surface, is caused by C Pseudomonas spp. Aspergillus spp. Bacillus spp. Candida spp. Question No.50 A.00 Blanching influences vegetable tissues in terms of Alteration of cytoplasmic membrane C Stabilization of cytoplasmic proteins
C The half maximal velocity C The velocity at saturating concentrations of substrate Question No.49 4.00 Bookmark The primary bacterial spoilage of poultry meat at low temperature, with characteristic sliminess at outer surface, is caused by C Pseudomonas spp. Aspergillus spp. Bacillus spp. C andida spp. Question No.50 4.00 Bookmark Blanching influences vegetable tissues in terms of Alteration of cytoplasmic membrane Stabilization of cytoplasmic proteins Enzymes production
C The half maximal velocity C The velocity at saturating concentrations of substrate Question No.49 A.00 Bookmark □ The primary bacterial spoilage of poultry meat at low temperature, with characteristic sliminess at outer surface, is caused by C Pseudomonas spp. Aspergillus spp. Bacillus spp. Candida spp. Question No.50 A.00 Blanching influences vegetable tissues in terms of Alteration of cytoplasmic membrane C Stabilization of cytoplasmic proteins
C The half maximal velocity The velocity at saturating concentrations of substrate Question No.49 A.00 Bookmark □ The primary bacterial spoilage of poultry meat at low temperature, with characteristic sliminess at outer surface, is caused by Pseudomonas spp. Aspergillus spp. Bacillus spp. Candida spp. Question No.50 A.00 Blanching influences vegetable tissues in terms of Alteration of cytoplasmic membrane Stabilization of cytoplasmic proteins Enzymes production Stabilization of nuclear proteins
C The half maximal velocity The velocity at saturating concentrations of substrate Question No.49 A.00 Bookmark □ The primary bacterial spoilage of poultry meat at low temperature, with characteristic sliminess at outer surface, is caused by Pseudomonas spp. Aspergillus spp. Bacillus spp. Candida spp. Question No.50 Alteration of cytoplasmic membrane Stabilization of cytoplasmic proteins Enzymes production Stabilization of nuclear proteins
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C The half maximal velocity C The velocity at saturating concentrations of substrate Question No.49 Bookmark The primary bacterial spoilage of poultry meat at low temperature, with characteristic sliminess at outer surface, is caused by Pseudomonas spp. Aspergillus spp. Bacillus spp. Candida spp. Question No.50 Alteration of cytoplasmic membrane Stabilization of cytoplasmic proteins Enzymes production Stabilization of nuclear proteins Bookmark Which does the following task come under? − Maintaining inventory of food processing systems and their environments.

Question No.52	4.00 Bookmark □
Lacquering of cans helps in	
 Providing cheaper way of can coloring Preventing cans from discoloration 	
© Gives mechanical strength	
Prevents shock during transpotation	
<u> </u>	
Question No.53	4.00 Bookmark □
Identify the incorrect statement	DOORIIIAIK [_
Nitrates maintain the red color of preserved meats &Inhibit mould growth	
 Nitrates maintain the red color of preserved meats and are among the most widely preservatives. 	y used
 Nitrates maintain the red color of preserved meats and maintain a high osmotic pr kill microorganisms. 	ressure to
Nitrates maintain the red color of preserved meats and inhibit germination of botul	lism spores.
Question No.54	4.00
	Bookmark □
The brown colour of bread crust during baking is due to Maillard reaction between aldehyde groups of sugars and salt	
aldehyde groups of sugars and amino groups of proteins	
○ starch and yeast	
C aldehyde groups of sugars and vitamins	
Question No.55	
Question 140.55	4.00
Study the following information carefully and answer the question below it	4.00 Bookmark ☐
Study the following information carefully and answer the question below it	
Study the following information carefully and answer the question below it (i) There is a group of five persons- A, B, C, D and E (ii) One of them is manual scavenger, one is sweeper, one is watchman, one is human sc	Bookmark <u></u> □
Study the following information carefully and answer the question below it (i) There is a group of five persons- A, B, C, D and E (ii) One of them is manual scavenger, one is sweeper, one is watchman, one is human scone is grave-digger	Bookmark ☐ arecrow and
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Question No.57	4.00
is added to fruits prior to freezing commercially to protect their quality.	Bookmark
C Ascorbic acid	
O sugar	
© Vitamin C	
○ Water	
Question No.58	4.00
Rancimat method measures	Bookmark
© pH	
○ conductivity	
○ Acidity	
C Oxygen stability of fat and oils	
Question No.59	4.00
Deletion Connectitude for to	Bookmark □
Poising Capacity refers to © Food that resist to change in pH	
© Foods that resist to change in Eh	
© Food that alter their pH	
○ Foods that alter their Eh	
Overetien No CO	4.00
Question No.60	4.00 Bookmark □
The term "denaturation", when used in connection with nucleic acids or proteins refers to	
structural characteristics due to	
C changes in primary structure. C the disruption of covalent bonds.	
the disraption of covaring bonds. © the binding of toxic compounds.	
© the disruption of non-covalent bonds.	
Question No.61	4.00 Bookmark
Most ubiquitous etiologic agent that causes bacterial soft rot in vegetables	Bookmark [
ℂ E.coli and <i>Salmonella</i>	
C <i>Erwinia</i> and Pectobacterium	
○ Candida and Saccharomyces	
○ Aspergillus and Rhizopus	
Question No.62	4.00
Which of the following is at lowest risk of foodborne illness?	Bookmark
© Alcoholics	
© Elderly people	
C Adolescents	
○ Pregnant women	

Question No.63	4.00
Double vision, muscle paralysis and breathing problems are symptons of	Bookmark 🖂
© Botulism	
○ E. Coli	
○ Salmonella	
○ Staphylococcus aureua	
Question No.64	4.00 Bookmark □
Hydrogenation of oils decreases their nutritional quality by	DOOKIIIAIK [_
C Decreasing saturation of fatty acids	
C Formation of trans-fatty acids	
 Increasing unsaturation of fatty acids 	
 Decreasing level of essential fatty acids 	
Overting No CF	4.00
Question No.65	4.00 Bookmark □
Which chemical is used for controlling sprouting of onions in storage	200mmin E
○ Ethylene (C ₂ H ₄)	
○ Gallic Acid	
○ Gibberellic Acid	
Question No.66	4.00
Question No.00	4.00 Bookmark □
Radappertization is	•
© Pasteurization	
○ Cooling	
 Sterilization 	
○ Heating	
Question No.67	4.00
	Bookmark
Gelatinization of starch is a	
 Responsible for staling of bread Endothermic reaction 	
© Exothermic reaction	
© Reversible reaction	
S TROISIBLE FORGERSTI	
Question No.68	4.00
Which of the following is a major component present in endeepers	Bookmark □
Which of the following is a major component present in endospore © Dipcolinic acid	
© Phosphoric acid	
© Benzoic acid	
O Ascorbic acid	

	4.00
	Bookmark
Vitamin C ,vitamin E, BHA and BHT, are all	
○ Incidental food agent	
C Antioxidants	
C Antimicrobial agent	
© Flavour enhancer	
o i lavour officialisor	
Question No.70	4.00
	Bookmark □
Spreading bacteria to clean food from contaminated work surfaces, hands, utensils, or food	-
© Botulism	
ℂ Hygiene	
© Food-borne illness	
C Cross-contamination	
Question No.71	4.00
Question No.71	Bookmark
Tetra pack launched its tetrahedral milk in	DOOKIIIAIK 🗗
© 1932	
© 1956	
⊜ 1920	
○ 1975	
	100
Question No.72	4.00
	Bookmark
Which one of the following is not part of verification, but a separate activity prior to authorizing	Bookmark
Which one of the following is not part of verification, but a separate activity prior to authorizing HACCP plan	Bookmark
Which one of the following is not part of verification, but a separate activity prior to authorizing HACCP plan Measurement	Bookmark
Which one of the following is not part of verification, but a separate activity prior to authorizin HACCP plan ○ Measurement ○ Management review	Bookmark
Which one of the following is not part of verification, but a separate activity prior to authorizin HACCP plan Measurement Management review Internal audit	Bookmark
Which one of the following is not part of verification, but a separate activity prior to authorizin HACCP plan ○ Measurement ○ Management review	Bookmark
Which one of the following is not part of verification, but a separate activity prior to authorizin HACCP plan Measurement Management review Internal audit Validation	Bookmark ☐ ng the
Which one of the following is not part of verification, but a separate activity prior to authorizin HACCP plan Measurement Management review Internal audit	Bookmark ng the
Which one of the following is not part of verification, but a separate activity prior to authorizing HACCP plan Measurement Management review Internal audit Validation Question No.73	Bookmark ☐ ng the
Which one of the following is not part of verification, but a separate activity prior to authorizing HACCP plan Measurement Management review Internal audit Validation Question No.73 The "gate mark" is seen in which kind of moulded bottles	Bookmark ng the
Which one of the following is not part of verification, but a separate activity prior to authorizing HACCP plan Measurement Management review Internal audit Validation Question No.73 The "gate mark" is seen in which kind of moulded bottles Injection moulded bottles	Bookmark ng the
Which one of the following is not part of verification, but a separate activity prior to authorizing HACCP plan Measurement Management review Internal audit Validation Question No.73 The "gate mark" is seen in which kind of moulded bottles Injection moulded bottles Blow moulded bottles	Bookmark ng the
Which one of the following is not part of verification, but a separate activity prior to authorizing HACCP plan Measurement Management review Internal audit Validation Question No.73 The "gate mark" is seen in which kind of moulded bottles Injection moulded bottles	Bookmark ng the
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Which one of the following is not part of verification, but a separate activity prior to authorizing HACCP plan Measurement Management review Internal audit Validation Question No.73 The "gate mark" is seen in which kind of moulded bottles Injection moulded bottles Blow moulded bottles Extruded moulded bottles	Bookmark
Which one of the following is not part of verification, but a separate activity prior to authorizing HACCP plan Measurement Management review Internal audit Validation Question No.73 The "gate mark" is seen in which kind of moulded bottles Injection moulded bottles Blow moulded bottles Extruded moulded bottles All of them Question No.74	Bookmark
Which one of the following is not part of verification, but a separate activity prior to authorizing HACCP plan Measurement Management review Internal audit Validation Question No.73 The "gate mark" is seen in which kind of moulded bottles Injection moulded bottles Blow moulded bottles Extruded moulded bottles All of them Question No.74 Strength of brine is being measured by	Bookmark
Which one of the following is not part of verification, but a separate activity prior to authorizing HACCP plan Measurement Management review Internal audit Validation Question No.73 The "gate mark" is seen in which kind of moulded bottles Injection moulded bottles Blow moulded bottles Extruded moulded bottles All of them Question No.74 Strength of brine is being measured by hydrometer	Bookmark
Which one of the following is not part of verification, but a separate activity prior to authorizing HACCP plan Measurement Management review Internal audit Validation Question No.73 The "gate mark" is seen in which kind of moulded bottles Injection moulded bottles Blow moulded bottles Extruded moulded bottles All of them Question No.74 Strength of brine is being measured by hydrometer Salinometer	Bookmark
Which one of the following is not part of verification, but a separate activity prior to authorizing HACCP plan Measurement Management review Internal audit Validation Question No.73 The "gate mark" is seen in which kind of moulded bottles Injection moulded bottles Blow moulded bottles Extruded moulded bottles All of them Question No.74 Strength of brine is being measured by hydrometer	Bookmark
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The portion of the starch which is not digested in the small intestine is called Gelatinized starch Resistant starch Dextrified starch Modified starch	4.00 Bookmark □
Question No.76 Due to, the subways were closed all morning. floods flood its flooding are flooded	4.00 Bookmark □
Question No.77 is NOT a thermoplastic material Poly vinyl chloride Poly propylene Polyethylene Phenol formaldehyde	4.00 Bookmark □
0 4 11 70	4.00
Which portion of wheat is rich in cellulose and hemicellulose C Aleurone layer Endosperm Germ Bran	4.00 Bookmark □
Which portion of wheat is rich in cellulose and hemicellulose C Aleurone layer C Endosperm C Germ	

Question No.81 Which of the following is biodegredable plastic? © Polythene	4.00 Bookmark □
C LDPE C Poly propylene C Polyhydroxy butyrate	
 Question No.82 Which of the following is NOT identified as an allergen by European Union (EU)? Peanuts Gluten containing cereals Mustard Oil SO₂ more than 10 ppm 	4.00 Bookmark □
Question No.83 One atmospheric pressure is equal to 1 kg/cm ² 1 g/m ³ 1 g/cm ² 1 kg/m ²	4.00 Bookmark □
	100
Statement 1: At low temperatures, the rate of respiration of harvested fruits and vegetables decreases. Statement 2: Under conditions where respiration rate is retarded, changes in chlorophyll los delayed. © False, True © True, False © True, True © False, False	4.00 Bookmark □ s are also
Question No.85 neohesperidinedihydrochalcone from citrus rind is responsible for Sweetness Bitterness Astringency Sourness 	4.00 Bookmark □
Constitution No.86 Kosher law talks about dietary suitability for Christian community Jewish community Muslim community Hindu community	4.00 Bookmark □

	4.00
	Bookmark □
In dried milk product which protein fraction seems to be responsible for the cooked and ca	aramelized
flavor	
C Alpha lactalbumin	
© Albumin	
© Beta lactoglobulin	
C Casein	
Question No.88	4.00
	Bookmark □
Oxidation of lipids takes place in the	
O Mitochondria	
© Ribosome	
C Cell wall	
○ Cytoplasm	
Overtice No 90	4.00
Question No.89	4.00 Bookmark
Which of the following methods is a quick test for sugar content during the early stages of t	-
process for beer?	and browning
C wet ashing	
C Babcock test	
O hydrometry	
C Soxhlet extraction	
Question No.90	4.00
	De alemante 🖂
Identify the advert in the following sentence:	Bookmark 🔽
Identify the adverb in the following sentence: We looked upwards and saw a bright shooting star	Bookmark 🔽
Identify the adverb in the following sentence: We looked upwards and saw a bright shooting star O bright	Bookmark
We looked upwards and saw a bright shooting star	Bookmark ☑
We looked upwards and saw a bright shooting star O bright	Bookmark
We looked upwards and saw a bright shooting star o bright upwards	Bookmark
We looked upwards and saw a bright shooting star bright upwards looked	Bookmark
We looked upwards and saw a bright shooting star bright upwards looked	4.00
We looked upwards and saw a bright shooting star bright upwards looked shooting Question No.91	
We looked upwards and saw a bright shooting star	4.00
We looked upwards and saw a bright shooting star	4.00
We looked upwards and saw a bright shooting star	4.00
We looked upwards and saw a bright shooting star	4.00
We looked upwards and saw a bright shooting star	4.00
We looked upwards and saw a bright shooting star	4.00
We looked upwards and saw a bright shooting star	4.00 Bookmark □ 4.00 Bookmark □
We looked upwards and saw a bright shooting star	4.00 Bookmark □ 4.00 Bookmark □
We looked upwards and saw a bright shooting star	4.00 Bookmark □ 4.00 Bookmark □
We looked upwards and saw a bright shooting star bright upwards looked shooting Question No.91 Fat bloom is a defect occurring in chocolate products due to improper Refining Conching Packaging Tempering Question No.92 Anand is heavier than Gopal.Mohan is lighter than Jagan.Pandian is heavier than Jagan b than Gopal. Who is the heaviest of all? Jagan	4.00 Bookmark □ 4.00 Bookmark □
We looked upwards and saw a bright shooting star	4.00 Bookmark □ 4.00 Bookmark □
We looked upwards and saw a bright shooting star	4.00 Bookmark □ 4.00 Bookmark □
We looked upwards and saw a bright shooting star	4.00 Bookmark □ 4.00 Bookmark □

Question No.93	4.00
Which of the following is used as a fat replacer	Bookmark □
© Mannitol	
© Tocopherols	
○ Olestra (Sucrose polyester)	
© Menthol	
Question No.94	4.00 Bookmark □
Assertion: Crude oil is abundantly found in nature	DOORIIIAI K
Reason: It is the main raw material for all automobiles	
© Both A and R are true and R is not the correct explanation of A	
○ Both A and R are true and R is the correct explanation of A	
O A is true but R is false	
C A is false but R is true	
Question No.95	4.00
	Bookmark □
What term describes food where an ingredient such as a vitamin or mineral has been added	for
dietary purposes only?	
© Fermented Food	
© Enteral Food	
© Fortified Food	
○ Homogenised Food	
Overtion No OC	4.00
Question No.96	4.00
	4.00 Bookmark □
An effective and safe method employed in the decontamination of spices is	
An effective and safe method employed in the decontamination of spices is © Irradiation	
An effective and safe method employed in the decontamination of spices is C Irradiation C Fumigation	
An effective and safe method employed in the decontamination of spices is radiation Fumigation Encapsulation	
An effective and safe method employed in the decontamination of spices is radiation Fumigation	
An effective and safe method employed in the decontamination of spices is Irradiation Fumigation Encapsulation Heat sterilization	Bookmark
An effective and safe method employed in the decontamination of spices is Irradiation Fumigation Encapsulation Heat sterilization Question No.97	
An effective and safe method employed in the decontamination of spices is Irradiation Fumigation Encapsulation Heat sterilization Question No.97 The "temperature danger zone" is:	Bookmark 4.00
An effective and safe method employed in the decontamination of spices is c Irradiation Fumigation Encapsulation Heat sterilization Question No.97	Bookmark 4.00
An effective and safe method employed in the decontamination of spices is Irradiation Fumigation Encapsulation Heat sterilization Question No.97 The "temperature danger zone" is:	Bookmark 4.00
An effective and safe method employed in the decontamination of spices is c Irradiation Fumigation Encapsulation Heat sterilization Question No.97 The "temperature danger zone" is: 0 0°-100°F	Bookmark 4.00
An effective and safe method employed in the decontamination of spices is Irradiation Fumigation Encapsulation Heat sterilization Question No.97 The "temperature danger zone" is: 0°-100°F 180°-350°F	Bookmark 4.00
An effective and safe method employed in the decontamination of spices is Irradiation Fumigation Encapsulation Heat sterilization Question No.97 The "temperature danger zone" is: 0°-100°F 180°-350°F 40°-140°F 65°-140°F	4.00 Bookmark ☐
An effective and safe method employed in the decontamination of spices is c Irradiation Fumigation Encapsulation Heat sterilization Question No.97 The "temperature danger zone" is: 0°-100°F 180°-350°F 40°-140°F 65°-140°F Question No.98	Bookmark ☐ 4.00 Bookmark ☐ 4.00
An effective and safe method employed in the decontamination of spices is c Irradiation Fumigation Encapsulation Heat sterilization Question No.97 The "temperature danger zone" is: 0°-100°F 180°-350°F 40°-140°F 65°-140°F Question No.98	4.00 Bookmark ☐
An effective and safe method employed in the decontamination of spices is c Irradiation Fumigation Encapsulation Heat sterilization Question No.97 The "temperature danger zone" is: 0°-100°F 180°-350°F 40°-140°F 65°-140°F Question No.98	Bookmark ☐ 4.00 Bookmark ☐ 4.00
An effective and safe method employed in the decontamination of spices is Irradiation Fumigation Encapsulation Heat sterilization Question No.97 The "temperature danger zone" is: 0º-100°F 180º-350°F 40º-140°F 65º-140°F Question No.98 Dry storage means at a temperature about and humidity below	Bookmark ☐ 4.00 Bookmark ☐ 4.00
An effective and safe method employed in the decontamination of spices is Irradiation Funigation Encapsulation Heat sterilization Question No.97 The "temperature danger zone" is: 0º-100°F 180º-350°F 40º-140°F 65º-140°F Question No.98 Dry storage means at a temperature about and humidity below 0 100, 50-100%	4.00 Bookmark 4.00
An effective and safe method employed in the decontamination of spices is C Irradiation Fumigation Encapsulation Heat sterilization Question No.97 The "temperature danger zone" is: C 0°-100°F 180°-350°F 40°-140°F C 65°-140°F Question No.98 Dry storage means at a temperature about and humidity below C 100, 50-100% C 20, 50%	4.00 Bookmark 4.00

Question No.99	4.00 Bookmark □
These poultry belong to Mr. Kishen, our new neighbor	
The underlined word is anoun.	
O proper	
O abstract	
C collective	
C common	
Question No.100	4.00
Question No.100	4.00 Bookmark
Question No.100 Foods that have been altered carefully by controlled growth of microorganisms are called	Bookmark
	Bookmark
Foods that have been altered carefully by controlled growth of microorganisms are called	Bookmark
Foods that have been altered carefully by controlled growth of microorganisms are called © Spoiled Foods	Bookmark