

## 482 PU P G Diploma Food Safety and Quality Assurance in Food Industry

### 1 of 100

134 PU\_2016\_482\_E

Which one yield maximum energy?

- Aerobic respiration
- Anaerobic respiration
- Krebs Cycle
- Glycolysis

### 2 of 100

218 PU\_2016\_482\_E

Sugar capable of reducing \_\_\_\_\_ are called reducing agents.

- $\text{Cu}^{2+}$
- Ferricyanide
- $\text{Ag}^+$
- $\text{Fe}^{2+}$

### 3 of 100

135 PU\_2016\_482\_E

Salivary pH is:-

- 9.4
- 7.1
- 3.5
- 5.6

### 4 of 100

117 PU\_2016\_482\_E

Highest unit of radiation is:-

- Megarad
- Gray
- Kilogray
- Rad

### 5 of 100

137 PU\_2016\_482\_E

End product of  $\beta$ -oxidation of fatty acids is:-

- $\text{CO}_2$  and  $\text{H}_2\text{O}$
- Acetyl co A
- ATP

- Acetone

### 6 of 100

121 PU\_2016\_482\_E

Which one of the following statement is not associated with contributions of Louis Pasteur?

- The disease causing microorganisms must be isolated from pure culture.
- Anthrax is caused by Anthrax bacillus.
- Bacteria cause the wine disease.
- Bacteria causing food spoilage comes from air.

### 7 of 100

114 PU\_2016\_482\_E

A chemical with sporicidal properties is:-

- Gluteraldehyde
- Phenol
- Quaternary ammonium compound
- Alcohol

### 8 of 100

105 PU\_2016\_482\_E

Which of the following is a natural uncoupler?

- Acetyl coenzyme
- Rotinone
- Thermogenin
- Calmodulin

### 9 of 100

160 PU\_2016\_482\_E

One who approves the use of pesticide tolerance levels for pesticide levels in food in the US.

- USDA
- EPA
- FDA
- NMFS

### 10 of 100

168 PU\_2016\_482\_E

\_\_\_\_\_ grams of a day's food intake should be protein.

- 55
- 35
- 65

45

**11 of 100**

124 PU\_2016\_482\_E

Relate the vitamin listed below (Left hand side) with the associated with diseases (Right hand side).

P. Thiamine	1. Pellagra
Q. Nicotinic acid	2. Beriberi
R. Folic acid	3. Scurvy
S. Ascorbic acid	4. Anaemia

- P-4, Q-3, R-2, S-1
- P-3, Q-4, R-1, S-2
- P-1, Q-2, R-3, S-4
- P-2, Q-1, R-4, S-3

**12 of 100**

120 PU\_2016\_482\_E

An actively growing culture of E. coli divides in about 20 minutes. Under laboratory conditions, time taken to replicate the entire genome of this bacterium would be about:-

- 10
- 20
- 18
- 40

**13 of 100**

130 PU\_2016\_482\_E

Allosteric enzymes have modulators for:-

- Activation only
- Reduction in activation energy
- Inhibition only
- Both activation and inhibition

**14 of 100**

132 PU\_2016\_482\_E

Enzymes functional in cells are called:-

- Endoenzymes
- Exoenzymes
- Apoenzymes
- Isoenzymes

**15 of 100**

119 PU\_2016\_482\_E

Ropiness in bread is caused by:-

- E. coli*
- Serratia marcescens*
- Geotrichum auranticum*
- Bacillus licheniformis*

**16 of 100**

156 PU\_2016\_482\_E

Tea is originated from:-

- India
- Africa
- China
- Australia

**17 of 100**

217 PU\_2016\_482\_E

What is phytic acid?

- Phosphorous associated with mannitol
- Potassium salt of hexaphosphoric acid
- Phosphoric acid of Sorbitol
- Hexaphosphoric acid of inositol

**18 of 100**

106 PU\_2016\_482\_E

Water inside coconut is:-

- Juice of mesoderm
- Molten seed
- Endosperm
- Pith

**19 of 100**

136 PU\_2016\_482\_E

Blocking enzyme action through blocking its active site is:-

- Non competitive inhibition
- Feedback inhibition
- Competitive inhibition
- Allosteric inhibition

**20 of 100**

108 PU\_2016\_482\_E

Foaming nature of protein is:-

- Maximum at acidic pH
- Maximum at isoelectric pH
- Maximum at alkaline pH
- Maximum at neutral pH

**21 of 100**

155 PU\_2016\_482\_E

Which of the following spice is known as the "king of spices"?

- Dill
- Clove
- Asfoetida
- Pepper

**22 of 100**

172 PU\_2016\_482\_E

The net yield of ATPs in complete oxidation of glucose in aerobic respiration is:-

- 8
- 38
- 40
- 6

**23 of 100**

101 PU\_2016\_482\_E

Which of the following is not a natural antioxidant?

- Peroxide dismutase
- Glucose oxidase
- Pectin
- Glutathione peroxidase

**24 of 100**

115 PU\_2016\_482\_E

Who laid the foundation for a scientific approach to the classification of microorganisms?

- Lehmann and Niemann
- Leeuwenhoek
- Lederberg and Tatum
- Aristotle

**25 of 100**

171 PU\_2016\_482\_E

A reduced compound is:-

- FAD
- NADH
- ADP
- NAD

**26 of 100**

158 PU\_2016\_482\_E

Most hygienic way of drying hands is by using:-

- A hand towel
- A warm air dryer
- The dish cloth
- The apron

**27 of 100**

104 PU\_2016\_482\_E

Gelling and whipping agents used in confectionery provides:-

- Texture
- Microbial safety
- Taste
- Colour

**28 of 100**

103 PU\_2016\_482\_E

In cola soft drinks the common colorant is:-

- Caramel
- Charcoal
- Coal tar
- Tannin

**29 of 100**

109 PU\_2016\_482\_E

Ergotism is due to:-

- Alkaloids
- Bacterial toxin
- Polypeptides
- Phenolic compounds

**30 of 100**

116 PU\_2016\_482\_E

Which of the following is not a storage granule in bacteria?

- Polyglucan granules
- Polymetaphosphate
- Poly  $\alpha$ -hydroxy butyrate granules
- Glycogen

**31 of 100**

154 PU\_2016\_482\_E

Now a days, bread is usually packaged in:-

- LDPE bags
- PC bags
- PP bags
- HDPE bags

**32 of 100**

110 PU\_2016\_482\_E

According to GMP, food handlers should keep their finger nails:-

- Treated with chemicals
- Trimmed short
- Appended with artificial nails
- Varnished

**33 of 100**

129 PU\_2016\_482\_E

The government agency responsible for ensuring that meat and poultry are safe and wholesome for consumption US is the \_\_\_\_\_.

- United States Department of Agriculture
- Department of Health Services
- Food and Drug Administration
- Animal Health Inspection Service

**34 of 100**

131 PU\_2016\_482\_E

At temperature near freezing point, the enzymes are:-

- Inactivated
- Slightly activated
- Denatures
- Activated

**35 of 100**

122 PU\_2016\_482\_E

Quinolones inhibit bacterial growth by targeting:-

- mRNA translation
- Active transport of nutrients in to cell
- RNA Polymerase
- DNA replication

**36 of 100**

127 PU\_2016\_482\_E

Soy sauce is made with the use of \_\_\_\_\_.

- Mold
- Yeast
- Bacteria
- Fungi

**37 of 100**

133 PU\_2016\_482\_E

ELISA test is used for:-

- Separate viral RNA
- Isolate DNA sequence
- Purity Testing
- Protein testing

**38 of 100**

118 PU\_2016\_482\_E

The temperature /pressure combination for an autoclave is:-

- 121° C and 15 PSI
- 131° C and 9 PSI
- 100° C and 4 PSI
- 115° C and 3 PSI

**39 of 100**

161 PU\_2016\_482\_E

\_\_\_\_\_are places in the food processing system where the lack of proper control can result in a safety risk for the consumer.

- Critical control points
- Contamination processing points
- Concentrated contamination control processes
- Critical contamination places



**40 of 100**

113 PU\_2016\_482\_E

Which of the following disease do not spread by air?

- Pneumonia
- Antrax
- Tuberculosis
- Malaria

**41 of 100**

170 PU\_2016\_482\_E

Fiske and Rao method is used for the estimation of:-

- pentathonic acid
- Pectin
- Phytates
- Phosphorous

**42 of 100**

219 PU\_2016\_482\_E

Which of the following is a sachharifying enzyme?

- $\beta$ -galactisidase
- Invertase
- Amylase
- Pectinase

**43 of 100**

164 PU\_2016\_482\_E

\_\_\_\_\_ is defined as individual cells of crop plants exhibiting desirable characteristics, which are selected and grown into mature plants.

- Recombinant RNA
- Pathoclonal variation
- Somaclonal variation
- Recombinant DNA

**44 of 100**

157 PU\_2016\_482\_E

Food considered unfit for use should be:-

- Frozen immediately to pevent further spoilage
- Discarded at once
- Cooked well to destroy germs
- Fed to domestic animals

**45 of 100**

128 PU\_2016\_482\_E

Fats and oils are part of a family of compounds called \_\_\_\_\_.

- Lipids
- Fibre
- Proteins
- Carbohydrates

**46 of 100**

107 PU\_2016\_482\_E

Sugar more than \_\_\_\_\_ act as preservative.

- 95%
- 10%
- 70%
- 40%

**47 of 100**

112 PU\_2016\_482\_E

For a successful implementation of a quality system in a industry who should be trained?

- All employers from management to workers
- Supervisors
- Workers only
- Managers only

**48 of 100**

162 PU\_2016\_482\_E

A food additive that promotes or produces a desired physical state or texture is called a(n) \_\_\_\_\_.

- Enzyme
- Formulation aid
- Fumectants
- Firming agent

**49 of 100**

165 PU\_2016\_482\_E

An addition to of a nutrient to foods such as adding vitamin 0 to milk is called \_\_\_\_\_.

- Nutrification
- Fermentation
- Irradiation
- Fortification

**50 of 100**

166 PU\_2016\_482\_E

Only Lactic acid bacteria can ferment sugars and nutrients in pickles because they:-

- Are tolerant of salt levels
- Produce lactic acid
- Use acetic acid
- Use a naturally occurring enzyme

**51 of 100**

100 PU\_2016\_482\_E

Benzoic acid is naturally not found in:-

- Strawberries
- Cranberries
- Grape fruit
- Banana

**52 of 100**

163 PU\_2016\_482\_E

Tomatoes are stored and shipped at temperatures between:-

- 10°F to 00°C
- 00°C to 10°C
- 10°C to 18°C
- 20°C to 30°C

**53 of 100**

111 PU\_2016\_482\_E

Poly saprobic water has the microbial load of:-

- $10^4$  cfu/ml
- $10^6$  cfu/ml
- $10^8$  cfu/ml
- $10^3$  cfu/ml

**54 of 100**

123 PU\_2016\_482\_E

During ripening of cheese by *Penicillium roqueforti* the characteristic aroma is because of

- Acetoacetic acid
- Acetoin
- Diacetyl
- Methyl ketones

**55 of 100**

159 PU\_2016\_482\_E

Potable water is:-

- Water stored in pot
- Water which is safe, clean and wholesome
- Water taken from reservoir
- Water passed through muslin cloth

**56 of 100**

126 PU\_2016\_482\_E

Fibre is not digestible; it passes through the intestine system and is removed in the stools. It absorbs water on its way through the digestive systems and results in a softer stool, reducing the risk of:-

- Osteoporosis
- Pernicious anemia
- Hemorrhoids
- Heart disease

**57 of 100**

169 PU\_2016\_482\_E

A list of ingredients must be included on a food label. The first ingredient listed is by its amount of:-

- Fat content
- Percent protein
- Total weight
- Grams of carbohydrates

**58 of 100**

167 PU\_2016\_482\_E

Which is of the following food components is primarily derived from fruits, vegetables, and grains?

- Minerals
- Carbohydrates
- Protein
- Fat

**59 of 100**

125 PU\_2016\_482\_E

Anaemia is a disease resulting from a low red blood cell count. The red blood cells are the cells that carry\_\_\_\_\_ throughout the body for absorption.

- Vitamin B12
- Iron
- Carbon dioxide

- Fibre

**60 of 100**

102 PU\_2016\_482\_E

According to FPO specification, a tomato paste must contain:-

- 35% TSS
- 25 % TSS
- 40% TSS
- 15% TSS

**61 of 100**

225 PU\_2016\_482\_M

Cellulose, the structural polysaccharides of the plant, is a polymer of:-

- $\alpha$ -D Galacturonic acid
- $\beta$ - D Glucose
- $\beta$ - D Galactose
- $\alpha$ -D Glucose

**62 of 100**

220 PU\_2016\_482\_M

One of the following is not the function of casing in sausage:-

- Packing
- Prevention of fat and moisture loss during smoking and cooking
- Improving texture
- Tenderization of meat

**63 of 100**

231 PU\_2016\_482\_M

Application efficiency of pesticides can be improved by:-

- Using resistant fertilizer
- Scouting fields
- Certified seed application
- Cultivating fields

**64 of 100**

227 PU\_2016\_482\_M

A mild heat treatment of foods that destroys pathogens and extends its shelf life is called \_\_\_\_.

- Blanching
- Baking
- Sterilization

- Pasteurization

**65 of 100**

229 PU\_2016\_482\_M

Re-association of amylose and formation of crystalline structure upon cooling of cooked starch solution is termed as \_\_\_\_\_.

- Denaturation
- Syneresis
- Gelatinization
- Retrogradation

**66 of 100**

248 PU\_2016\_482\_M

Roquefortine is:-

- Bacterial toxin
- Mycotoxin
- A fermented product
- Antinutritional factor

**67 of 100**

222 PU\_2016\_482\_M

Fish proteins are more digestible than meat protein because:-

- The amount of connective tissue present is more
- The amount of muscle fiber present is less
- The amount of connective tissue present is less
- The amount of muscle fibers present is more

**68 of 100**

232 PU\_2016\_482\_M

A left-over hot dish needs to be reheated prior to serving again. The internal temperature of the food should reach \_\_\_\_\_ degrees.

- 80
- 90
- 125
- 100

**69 of 100**

235 PU\_2016\_482\_M

FSSAI is implemented through:-

- Ministry of agriculture, Govt. of India
- Ministry of food processing, Govt. of India

- Ministry of health and family welfare, Govt. of India
- Ministry of parliamentary affairs, Govt. of India

**70 of 100**

224 PU\_2016\_482\_M

Glazing of fish is done to protect the fish from:-

- Freezer burn
- Chemical spoilage
- Microbial spoilage
- Oxidation and freezer burn

**71 of 100**

223 PU\_2016\_482\_M

Method of fish liver oil extraction generally followed in small cottage scale industry is\_\_\_\_\_.

- Method of boiling
- Method of chemical digestion
- Method of steaming
- Method of auto fermentation

**72 of 100**

221 PU\_2016\_482\_M

For smoking, which type of wood is used:-

- Sandal wood
- Hard wood
- Soft wood
- Pine wood

**73 of 100**

228 PU\_2016\_482\_M

The most common and least expensive plastic film used for packaging of solid food material is\_\_\_\_\_.

- Polystyrene
- Polyethylene
- Polyvinyl chloride
- Polyproelene

**74 of 100**

246 PU\_2016\_482\_M

A calorie is the amount of energy required to raise \_\_\_\_\_ of water one degree \_\_\_\_\_.

- 1 gram, Centigrade
- 1 gram, Centigrade

- 1 kilo, Fahrenheit
- 1 ounce, Fahrenheit

### 75 of 100

230 PU\_2016\_482\_M

The \_\_\_\_\_ dose is the largest dose that the animal in an experiment can take without endangering its health.

- Maximum tolerated dose
- No-observed effect level
- Acceptable daily intake
- LD50

### 76 of 100

234 PU\_2016\_482\_M

Turbidostat and chemostats are:-

- Instrument to enumerate the microbial cells
- Types of fermenter
- Continuous culture medium
- Types of sterilizer

### 77 of 100

245 PU\_2016\_482\_M

Water functions in the body to:-

- Dissolve oxygen
- Serve as a medium for chemical reactions
- Moderate metabolism
- Induce glycogen

### 78 of 100

244 PU\_2016\_482\_M

The % Daily Value is based on a \_\_\_\_\_ calorie diet.

- 2500
- 3500
- 3000
- 2000

### 79 of 100

247 PU\_2016\_482\_M

Aflatoxin M is found in:-

- Soybean



- Groundnut
- wheat
- Milk

**80 of 100**

233 PU\_2016\_482\_M

In which of the following foods is solanine considered a toxin?

- Tea
- Tomato
- Coffee
- Potato

**81 of 100**

296 PU\_2016\_482\_D

For curing, sweet potato are kept for 10 days at:

- 30°C and 80% RH
- 80°C and 30% RH
- 25° C and 85% RH
- 40°C and 70% RH

**82 of 100**

292 PU\_2016\_482\_D

Which of the following amino acid will be absent in a (alph helix structure of protein)?

- Glycine
- Galine
- Proline
- Glutamic acid

**83 of 100**

291 PU\_2016\_482\_D

Tomato fruits for canning are harvested at:-

- Mature green stage
- Red ripe stage
- Half-ripe/pink stage
- Immature green stage

**84 of 100**

294 PU\_2016\_482\_D

What is the molecular formula of sucrose?

- C<sub>10</sub>H<sub>20</sub>O<sub>10</sub>

- $C_{12}H_{22}O_{11}$
- $C_6H_{12}O_6$
- $C_{12}H_{20}O_{11}$

**85 of 100**

293 PU\_2016\_482\_D

Benzoic Acid is most effective to:-

- Mould
- Yeast
- Virus
- Bacteria

**86 of 100**

263 PU\_2016\_482\_D

Modification of starch does not affect:-

- Gelatinization and heating time
- Chemical structure
- Viscosity
- Freezing stability and cold water stability

**87 of 100**

267 PU\_2016\_482\_D

In case of TBA test for determination of rancidity in fat or oil the compound formed during rancidity that react with thiobarbituric acid is :-

- Malonaldehyde
- Salicylaldehyde
- Ketone
- Hydroperoxide

**88 of 100**

297 PU\_2016\_482\_D

Number of milligrams of KOH required to neutralize fatty acid present in 1 g of fat is called:-

- Iodine number
- Acid number
- Potassium number
- Saponification number

**89 of 100**

261 PU\_2016\_482\_D

Hemicelluloses are:-

- Isomers of cellulose
- Derivatives of cellulose
- Polymer of different pentoses
- Polymer of cellulose

**90 of 100**

269 PU\_2016\_482\_D

Xanthoproteic test will give positive result with:-

- Arginine
- Arginine, lysine as well as tyrosine
- Tyrosine
- Lysine

**91 of 100**

290 PU\_2016\_482\_D

Naturally occurring fats are \_\_\_\_\_.

- L types
- D types
- Symmetric
- An equi-molar mixture of L and D types

**92 of 100**

262 PU\_2016\_482\_D

When valine is heated with glucose at 180° C the flavor produced is/are:-

- Bread like
- Acidic
- Chocolate
- Caramel

**93 of 100**

298 PU\_2016\_482\_D

Polenske value of fatty acid indicates \_\_\_\_\_.

- Indication of branching of fatty acid in the fat
- How much volatile fatty acid can be extracted through saponification
- Level of saturation in the fatty acid
- How much unsaturation is there in the fatty acid

**94 of 100**

295 PU\_2016\_482\_D

Generally fats with unsaturated fatty acids are \_\_\_\_\_ at room temperature (25°C).

- Liquid in the presence of oxygen
- Liquid in the absence of oxygen
- Solid
- Liquid

**95 of 100**

268 PU\_2016\_482\_D

You are provided with two samples of sugars in different test tubes. One contains pentoses and other hexoses. Which of the following test would you prefer to distinguish between the two?

- Caramalization test
- Bial's test
- Molish test
- Barfoed's test

**96 of 100**

265 PU\_2016\_482\_D

Agricultural Produce Grading and Marketing Act (AGMARK) was formulated in which of the following year:-

- 1987
- 1937
- 1897
- 2004

**97 of 100**

266 PU\_2016\_482\_D

Koettsstorfer number is also called:-

- Iodine value
- Hehner value
- Kirschner value
- Saponification value

**98 of 100**

260 PU\_2016\_482\_D

The food pyramid indicates that the group is the where you should obtain the most servings each day.

- Bread
- Vegetable
- Fruit
- Milk

**99 of 100**

264 PU\_2016\_482\_D

ISO 9000 gives sets of guidelines covering:-

- Manufacturing and service industries
- Meat industries
- Food service establishments
- Only fabric manufacturing

**100 of 100**

299 PU\_2016\_482\_D

For distant marketing, tomato fruits are harvested at:-

- Red ripe stage
- Mature green stage
- Immature green stage
- Turning stage