

Sr No.	PG DIP Food safety and Quality Assurance
1	Which term will replace the question mark in the series: ABD,DGK,HMS,MTB,SBL, ?
Alt1	ZKU
Alt2	ZKW
Alt3	ZAB
Alt4	XKW

2	Choose word from the given options which bears the same relationship to the third word, as the first two bears: Illiteracy: Education:: Flood:?
Alt1	Rain
Alt2	Bridge
Alt3	Dam
Alt4	River

3	Select the lettered pair that has the same relationship as the original pair of words: Sip : Gulp
Alt1	Touch: Push
Alt2	Cup: Class
Alt3	Tent: Hut
Alt4	Soup: Water

4	Select the lettered pair that has the same relationship as the original pair of words: Low : Cattle
Alt1	Sheep: Beef
Alt2	Gaggle: Chicken
Alt3	Grunt: Hogs
Alt4	Flock: Goat

5	Find out the number that has the same relationship as the numbers of the given pair: 8 : 81 :: 64 : ?
Alt1	125
Alt2	137
Alt3	525
Alt4	625

6	Spot the defective segment from the following:
Alt1	It's time
Alt2	the students dispersed
Alt3	to go to home
Alt4	after study hours

7	There is no ----- in our car and it is already crowded.
Alt1	room
Alt2	place
Alt3	seat

Alt4	space
8	Newton ----- loved his pet dog very much.
Alt1	a scientist
Alt2	the scientist
Alt3	scientist
Alt4	one scientist
9	Choose the option closest in meaning to the given word: JINGOISM
Alt1	deism
Alt2	chauvinism
Alt3	extremism
Alt4	pacifism
10	Choose the antonymous option you consider the best: QUACK
Alt1	bizarre
Alt2	procurer
Alt3	charlatan
Alt4	authority
11	In a village there are 1000 persons. Out of which 800 are literates. Out of 1000,700 are criminals. There are 550 literate criminals in that village. How many illiterate non criminals are there?
Alt1	150
Alt2	250
Alt3	50
Alt4	200
12	Average weight of A,B,C is 45; Average weight of A&B is 40; Average weight of B&c is 43, Weight of B is
Alt1	17
Alt2	20
Alt3	26
Alt4	31
13	Which of the following cannot be the Median of the three positive Integers X,Y & Z ?
Alt1	X
Alt2	Z
Alt3	X+Z
Alt4	$(X+Z)/3$
14	How many Zero's are there in the product $1*2*3*-----*10$
Alt1	2
Alt2	10
Alt3	5

Alt4	6
15	A,B,C,D work on a project. Together A,B & C can complete in 100 days; Together B,C & D can complete in 101 days; Together C,D & A can complete in 102 days; together D,A & B can complete in 103 days . Rank them from the best to the worst performer.
Alt1	C>B>A>D
Alt2	C>A>B>D
Alt3	D>B>A>C
Alt4	D>A>B>C
16	22 Students are evenly spaced on the circumference of a big circle. They are numbered 1 to 22. which number is opposite to 17?
Alt1	8
Alt2	5
Alt3	7
Alt4	6
17	The fare of a luxury cab is Rs. X for the first five Kilometres and Rs,13/- per Kilometre thereafter. If a passenger pays Rs.2402/- for a journey of 187 kilometres, what is the value of X ?
Alt1	Rs.29
Alt2	Rs.39
Alt3	Rs.36
Alt4	Rs.31
18	An HR Company employs 4800 people out of which 45 per cent are males and 60 per cent of males are either 25 years or older. How many males are employed in that company who are younger than 25 years ?
Alt1	2640
Alt2	2160
Alt3	1296
Alt4	864
19	A person buys a shirt with marked price Rs.400/- at 20% discount. In order to make a profit of 20% the person should sell the shirt for
Alt1	Rs.400/-
Alt2	Rs.384/-
Alt3	Rs.320/-
Alt4	Rs.480/-
20	The following information is given:(i) Five friends P, Q, R, S and T travelled to five different cities of Chennai, Calcutta, Delhi, Bangalore and Hyderabad by five different modes of transport of Bus, Train, Aeroplane, Car and Boat from Mumbai. (ii) The person who travelled to Delhi did not travel by boat. (iii) R went to Bangalore by car and Q went to Calcutta by aeroplane.(iv) S travelled by boat whereas T travelled by train. (v) Mumbai is not connected by bus to Delhi and Chennai. Which of the following combinations of place and mode is not correct ?

Alt1	Delhi — Bus
Alt2	Calcutta — Aeroplane
Alt3	Bangalore — Car
Alt4	Chennai — Boat

21	Anthocyanins are found in
Alt1	Capsicum
Alt2	Carrots
Alt3	Blueberries
Alt4	Banana

22	Which of the following is a gram positive bacteria?
Alt1	Escherichia coli
Alt2	Yersinia pestis
Alt3	Chlamydia trachomatis
Alt4	Staphylococcus aureus

23	The chemical that is present in hand sanitizer
Alt1	Triclosan
Alt2	Endosulfan
Alt3	Cyclohexylamine
Alt4	Hexazinone

24	Insulin regulates the metabolism of
Alt1	Minerals
Alt2	Amino acids
Alt3	Glucose
Alt4	Vitamins

25	Mycology is the study of
Alt1	Bacteria
Alt2	Fungus
Alt3	Virus
Alt4	Protozoa

26	Food Safety and Standards Act was passed in the year
Alt1	2006
Alt2	2007
Alt3	2008
Alt4	2009

27	Which disease was caused by Vitamin A deficiency ?
Alt1	Pellagra
Alt2	Beri Beri

Alt3	Scurvy
Alt4	Night blindness

28	The protein present in egg white is
Alt1	Casein
Alt2	Whey
Alt3	Gluten
Alt4	Albumin

29	Bacteria that is present in curd is
Alt1	Enterobacter
Alt2	Listeria sp
Alt3	Lactic acid bacteria
Alt4	E. coli

30	Which of the following is commonly abbreviated as "ecosan"
Alt1	economical sanitation
Alt2	ecological sanitation
Alt3	ecotone of sanitation
Alt4	ecocidal sanitation

31	Which of the following vitamins is water soluble?
Alt1	Vitamin A
Alt2	Vitamin E
Alt3	Vitamin D
Alt4	Vitamin B-Complex

32	Which of the following is not a soap making process?
Alt1	Double Boiler Hot Process
Alt2	Crock Pot Hot Process
Alt3	Bessemer process
Alt4	Cold process

33	Water can be purified on a large scale by
Alt1	Storage, self purification and oxidation
Alt2	Distillation, boiling and UV light treatment
Alt3	Storage, bromination and sedimentation
Alt4	Filteration and chlorination

34	Potable water is
Alt1	Water stored in pot
Alt2	Water passed through muslin cloth
Alt3	Water taken from a reservoir
Alt4	Water which is safe, clean and wholesome

35	Which types of fatty acids are essential for human nutrition?
Alt1	Saturated fatty acids
Alt2	Unsaturated fats
Alt3	Trans fatty acids
Alt4	Mineral oil

36	Which of the following is not a biological function of folic acid?
Alt1	Healing wounds
Alt2	DNA synthesis
Alt3	RNA synthesis
Alt4	Cell division

37	Which of the following is the regulation of an enzyme by binding an effector molecule at a site other than the enzyme's active site.
Alt1	Non competitive inhibition
Alt2	Allosteric inhibition
Alt3	Competitive inhibition
Alt4	Feedback inhibition

38	The net change in enthalpy of the decomposition of ATP into hydrated ADP and hydrated inorganic phosphate at standard temperature and pressure is
Alt1	-33.5 kJ/mol
Alt2	-32.5 kJ/mol
Alt3	-31.5 kJ/mol
Alt4	-30.5 kJ/mol

39	Which hormone functions as a first line of defense against oxidative stress in plants?
Alt1	Cytokinins
Alt2	Auxins
Alt3	Melatonin
Alt4	Abscisic acid

40	Which of the following alkaloids contain nitrogen in the heterocycle, but does not originate from amino acids.
Alt1	Caffeine
Alt2	Atropine
Alt3	Nicotine

Alt4	Morphine
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41	In the current food good manufacturing practices (GMPs), published in 21 CFR 110 of US FDA, the sub part B deals with
Alt1	General Provisions
Alt2	Buildings and Facilities
Alt3	Equipments
Alt4	Production and Process Controls

42	Which of the following is a water soluble dietary fiber
Alt1	Hexose
Alt2	Pentose
Alt3	Lignin
Alt4	Inulin

43	In the Plastic Identification Code, which plastic is identified by the number 4
Alt1	High-density polyethylene
Alt2	Polyethylene terephthalate
Alt3	Low-density polyethylene
Alt4	Polyvinyl chloride

44	Which of the following standard, developed by the International Organization for Standardization deals with food safety
Alt1	ISO 10000
Alt2	ISO 14000
Alt3	ISO 22000
Alt4	ISO 50001

45	Which of the following is not a Class 2 preservative?
Alt1	Potassium Sorbate
Alt2	Sodium Ascorbate
Alt3	Calcium Sorbate
Alt4	Potassium Benzoate

46	Optimum storage temperature range of ripe banana is
Alt1	0-4 Degree Celcius
Alt2	6-10 Degree Celcius
Alt3	13-16 Degree Celcius
Alt4	18-22 Degree Celcius

47	The key component of Rennet that curdles the casein in milk is
Alt1	Trypsin
Alt2	Pepsin
Alt3	Lipase
Alt4	Chymosin

48	As per FSSAI guidelines, a health claim of 'trans fat free' may be made in cases where the trans fat is less than
Alt1	0 gm per serving of food
Alt2	0.1 gm per serving of food
Alt3	0.2 gm per serving of food
Alt4	0.3 gm per serving of food

49	Which of the following is not used as a sausage casing
Alt1	Cellulose
Alt2	Starch
Alt3	Collagen
Alt4	Intestine

50	Which of the following is a unit operation done prior to freezing, canning, or drying in which fruits or vegetables are heated for the purpose of inactivating enzymes.
Alt1	Pasteurization
Alt2	Sterilization
Alt3	Blanching
Alt4	Baking

51	Which of the following is not a mycotoxin
Alt1	Roquefortine
Alt2	Ochratoxin
Alt3	Anatoxin
Alt4	Patulin

52	Liquor ammonia bottles are opened only after cooling. This is because
Alt1	It is a mild explosive
Alt2	It is a corrosive liquid
Alt3	It is a lachrymatory
Alt4	It generates high vapour pressure

53	By heating phenol with chloroform in alkali, it is converted into
Alt1	Salicylic acid

Alt2	Salicylaldehyde
Alt3	Anisole
Alt4	Phenyl benzoate

54	_____ is a dimensionless number, which gives a simple index of the ratio of the heat transfer resistances inside of and at the surface of a body.
Alt1	Biot number
Alt2	Fourier number
Alt3	Reynold number
Alt4	Lewis number

55	The boiling point of milk is
Alt1	98.12 °C
Alt2	99.15 °C
Alt3	100.17 °C
Alt4	101.19 °C

56	Which of the following is not an instrumental technique used to detect color?
Alt1	Hunter color
Alt2	Tintometer
Alt3	CIE Colorimeter
Alt4	Scanning Calorimeter

57	The oligosaccharide that stimulates the growth of <i>bifidobacterium bifidum</i> , which is beneficial in establishing useful microflora in the gut
Alt1	Galactose
Alt2	Fructose
Alt3	Lactose
Alt4	Lactulose

58	An intercellular communication process that helps the pathogens to induce a colony of bacteria to produce biofilm is
Alt1	Remote sensing
Alt2	Myers-Briggs sensing

Alt3	Quorum sensing
Alt4	Sensing microbiota

59	Which of the following toxin is not a shellfish poison?
Alt1	domoic acid
Alt2	okadaic acid
Alt3	brevetoxins
Alt4	Muscarine

60	Which of the following is the ratio of the mass of water vapor to the total mass of the moist air
Alt1	Absolute humidity
Alt2	Relative humidity
Alt3	Specific humidity
Alt4	Degree of saturation

61	Dunnett's test is used for
Alt1	Monitoring the quality of imported grains in terms of its pesticide content
Alt2	Comparing a sample against a pre-determined control
Alt3	A test for monitoring the quality of imported grains in terms of its pesticide content Testing of GM foods
Alt4	Deciding whether a company has followed PFA standards.

62	The kind of information that is not mandatory in food label as per FSSAI
Alt1	List of Ingredients
Alt2	Nutritional information
Alt3	Sources of food ingredients
Alt4	Declaration regarding Food Additives

63	Which sugar has a characteristic petal-shaped crystal form of osazones.
Alt1	Maltose
Alt2	Lactose
Alt3	Galactose
Alt4	Glucose

64	Hurdle technology consists of
Alt1	Mixture of different ingredients to form a uniform quality product
Alt2	A combination of different preservation techniques
Alt3	Using irradiation for increasing shelf life

Alt4	Fermentaion technique
65	The amino acid that is heated with glucose to produce meat like flavour is
Alt1	Leucine
Alt2	Proline
Alt3	Lysine
Alt4	Cysteine
66	The cis and trans forms of unsaturated fatty acid with the chemical formula $C_9H_{17}C_9H_{17}O_2$ is
Alt1	oleic acid and elaidic acid
Alt2	oleic acid and stearic acid
Alt3	Linoleic acid and Linolenic acid
Alt4	Linolenic acid and Linoleic acid
67	Which of the following is a sensitive chemical test for detecting the presence of carbohydrates, based on the dehydration of the carbohydrate by sulfuric acid or hydrochloric acid to produce an aldehyde.
Alt1	Caramalization test
Alt2	Barfoed's test
Alt3	Molisch's test
Alt4	Bial's test
68	Eyes are the round holes that are a characteristic feature of
Alt1	Granular cheese
Alt2	Swiss cheese
Alt3	Cottage cheese
Alt4	Coulommiers cheese
69	Expand HACCP
Alt1	Hazard Analysis Critical Control Point
Alt2	Hazard Analysis Control Critical Point
Alt3	Hazard And Control Critical Process
Alt4	None
70	Blanching helps to -----
Alt1	Inactivate enzyme activity
Alt2	Activate enzyme activity
Alt3	Improves flavour
Alt4	Improves taste
71	Enzymatic browning of cut apples prevented by ----- before blanching
Alt1	Immersing in brine solution
Alt2	Washing with salt water

Alt3	Washing with warm water
Alt4	Washing in cold water

72	Brown colouration in fried potato is due to -----
Alt1	Enzymatic browning
Alt2	Non enzymatic browning
Alt3	Inactivation of enzymes
Alt4	Activation of enzymes

73	Expand MAP- a packing technology
Alt1	Modified Atmospheric Packing
Alt2	Mixed Atmospheric Packing
Alt3	Modern Artistic Packing
Alt4	Modified Accurate Packing

74	In bakery oven, food is heated from circulating air inside the oven is by -----
Alt1	Coduction
Alt2	Convection
Alt3	Radition
Alt4	Microwaves

75	Microwave containers are madeup of -----
Alt1	Polypropylene
Alt2	PVC
Alt3	Low Density polyesters
Alt4	PET

76	Laboratory glasswares are made up of ----- glass
Alt1	Lead glass
Alt2	Borosilicate glass
Alt3	Soda-lime glass
Alt4	All

77	To pack high fat content products ----- type of paper is used
Alt1	Kraft paper
Alt2	Parchment paper
Alt3	White paper
Alt4	Paper boards

78	Example for aspectic packing is -----
Alt1	Tins
Alt2	Cans
Alt3	Tetrapak
Alt4	All

79	Protien present in milk is -----
Alt1	Oryzenin

Alt2	Casein
Alt3	Opsin
Alt4	Globulin

80	Gaseous chemical food preservative generally used in fruits and vegetables is -----
Alt1	Helium
Alt2	Hydrogen
Alt3	Sulphur di-oxide
Alt4	Oxygen

81	In meat curing -----salt is used
Alt1	Calcium
Alt2	Nitrogen
Alt3	Magnesium
Alt4	Phosphorus

82	Acrylamide in bakery proudcts is formed by ----- reaction
Alt1	Enzymatic reaction
Alt2	Mailord reaction
Alt3	Thermal reaction
Alt4	Nonthermal reaction

83	Stiffening of muscles in meat after slattering is termed as -----
Alt1	Rigormortis
Alt2	Mailord reaction
Alt3	Enzymatic reaction
Alt4	Smoking

84	Additives used in food processing is mainly for -----
Alt1	Preservation
Alt2	Nutritional supplement
Alt3	Colour midifiers
Alt4	all the above

85	The manufacturing of vinegar requires ----- fermentation
Alt1	Yeast and vinegar bacteria
Alt2	Yeast
Alt3	Vinegar bacteria
Alt4	Lactic acid bacteria

86	Strenght of brine is measured by -----
Alt1	Refractometer
Alt2	salinometer
Alt3	hygrometer
Alt4	PH meter

87	Egg powder is prepared using ----- technology
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Alt1	Tray drying
Alt2	Spraydrying
Alt3	Cabinet drying
Alt4	solar drying

88	Combination of roasting and stewing is termed as -----cooking method
Alt1	Moist heat
Alt2	Dry heat
Alt3	Frying
Alt4	Braising

89	The layer which envelops the endosperm in wheat is -----
Alt1	Pericarp
Alt2	Bran
Alt3	Aleurone layer
Alt4	Ectosperm

90	The limiting aminoacids in wheat are -----
Alt1	Lysine and Tryptophan
Alt2	Arginine and asparagine
Alt3	Tryptophan and histidine
Alt4	Histidine and Glutamin

91	Roquefort cheese is obtained by ----- ripening
Alt1	Bacterial
Alt2	Mould
Alt3	Unripened
Alt4	none

92	Enzyme present in pineapple which causes curdling of milk is -----
Alt1	Papain
Alt2	Bomelin
Alt3	Renin
Alt4	Pectinase

93	The layer surrounds the egg shell is termed as -----
Alt1	Cuticle
Alt2	Endosperm
Alt3	Ectosperm
Alt4	Air cells

94	In baking ----- acts as a leavening agent
Alt1	Fat
Alt2	Sugar
Alt3	Flour
Alt4	Milk

95	The natural setting material present on fruits -----
Alt1	Gelatin
Alt2	Agar-Agar
Alt3	Pectin
Alt4	Collagen

96	The only fruit that contains fat is -----
Alt1	Jack fruit
Alt2	Avacado
Alt3	mango
Alt4	Papaya

97	Ajinomoto is otherwise known as -----
Alt1	Potassium sulphate
Alt2	Mono sodium Glutamate
Alt3	Sodium carbonate
Alt4	Sodium bicarbonate

98	Codex Alimentarius is an -----
Alt1	Independent law
Alt2	International Agreement
Alt3	World Trade Organisation
Alt4	National law

99	Repeated heating of oil produces -----
Alt1	Amide
Alt2	Acrolin
Alt3	Acid
Alt4	Acetone

100	The common adulterant found in Turmeric -----
Alt1	Rhodamine B
Alt2	Argenaone oil
Alt3	Brick powder
Alt4	Metanil yellow