ENTRANCE EXAMINATION FOR ADMISSION, MAY 2010. Ph.D (FOOD SCIENCE AND NUTRITION)

| | NG APILLA |
|-------------------|--|
| Register Number : | |
| | Z Z |
| | PONDICHERRY Signature of the Invigilator (with date) |

COTTREE CODE . 159

COURSE CODE: 152

Time: 2 Hours Max: 400 Marks

Instructions to Candidates:

- Write your Register Number within the box provided on the top of this page and fill in the page 1 of the answer sheet using pen.
- Do not write your name anywhere in this booklet or answer sheet. Violation of this entails disqualification.
- 3. Read each question carefully and shade the relevant answer (A) or (B) or (C) or (D) in the relevant box of the ANSWER SHEET using HB pencil.
- 4. Avoid blind guessing. A wrong answer will fetch you −1 mark and the correct answer will fetch 4 marks.
- Do not write anything in the question paper. Use the white sheets attached at the end for rough works.
- Do not open the question paper until the start signal is given.
- Do not attempt to answer after stop signal is given. Any such attempt will disqualify your candidature.
- 8. On stop signal, keep the question paper and the answer sheet on your table and wait for the invigilator to collect them.
- 9. Use of Calculators, Tables, etc. are prohibited.

| 1. | The precu | ersor of niacin is | | |
|----|------------|--------------------------------|-------------|-----------------------------|
| | (A) Pyri | doxine | (B) | Riboflavin |
| | (C) Try | otophan | (D) | Leucine |
| 2. | Transcob | plamine is the ————— | — that bir | nds Vitamin B ₁₂ |
| | (A) Car | pohydrate | (B) | Fat |
| | (C) Prot | ein | (D) | Mineral |
| 3. | Which of | the following is not a good so | arce of cho | line? |
| | (A) Egg | yolk | (B) | Greens |
| | (C) Whe | at germ | (D) | Heart |
| 4. | Biotin act | s as a Coenzyme in the conve | rsion of ac | etyl CoA to |
| | (A) Succ | cinyl coa | (B) | Malonyl coa |
| | (C) Fun | aryl coa | (D) | All the above. |
| 5. | Retinal co | mbines with a protein to form | n | |
| | (A) Rho | dopsin | (B) | Retinoic acid |
| | (C) Reti | nene | (D) | None of the above |
| 6. | Tocophere | ls are found in | | |
| | (A) Fats | | (B) | Cereals |
| | (C) Dar | k green leafy vegetables | (Đ) | All the above |
| 7. | Phenobar | bitone and alcohol interferes | with the a | ction of |
| | (A) Coas | gulants | (B) | Anticogulants |
| | (C) Horn | mones | (D) | Synthesis of prothrombin |
| 8. | Bioflavan | oids are | | |
| | (A) Vita | $\min B_{12}$ | (B) | Vitamin B ₁ |
| | (C) Vita | min H | (D) | Vitamin P |

| Hyponatraemia results when the serum sodium falls be | | | falls below | |
|--|------|--|-------------|---------------------|
| | (A) | 140 m Eq/l | (B) | 130 m Eq/l |
| | (C) | 120 m Eq/l | (D) | 110 m Eq/l |
| 10. | The | absorption of potassium is mainly from | m | |
| | (A) | Stomach | (B) | Small intestine |
| | (C) | Large intestine | (D) | Duodenum |
| 11. | The | shift of potassium into ICF causes | | |
| | (A) | Convulsions | (B) | Coma |
| | (C) | Paralysis | (D) | All the above. |
| 12. | Apo | ferritin combines with iron to form | | |
| | (A) | Haemoglobin | (B) | Transferrin |
| | (C) | Ferritin | (D) | Porphyrin |
| 13. | The | plasma iron level is about | | |
| | (A) | 20-50 mcg/100 ml | (B) | 60-100 mcg/100 ml |
| | (C) | 75-120 mcg/100 ml | (D) | 100-125 mcg/100 ml |
| 14. | The | kidney excretes about — | — mg | of phosphate daily. |
| | (A) | 250 | (B) | 500 |
| | (C) | 750 | (D) | 1000 |
| 15. | In n | ormal persons, the level of magnesiun | n excre | tion is about |
| | (A) | 35-224 mg | (B) | 15-200 mg |
| | (C) | 20 mg | (D) | 210 mg |
| 16. | The | daily requirement of iodine is | | |
| | (A) | 125 mg | (B) | 150 mg |
| | (C) | 175 mg | (D) | 200 mg |
| 17. | High | h serum copper level occurs in | | |
| | (A) | Leukemia | (B) | Hemochromatosis |
| | (C) | Myocardial infarction | (D) | All the above |

| 18. | 8. Kayser-Fleischer ring is due to copper deposits at the | | | t the |
|-----|---|--|--------|---|
| | (A) | Margin of cornea | (B) | Liver |
| | (C) | Lung | (D) | Arteries |
| 19. | The | total body chloride content is about | | |
| | (A) | 2000 m Eq | (B) | 2100 m Eq |
| | (C) | 2150 m Eq | (D) | 2200 m Eq |
| | | | | |
| 20. | The | maximum capacity of water absorption | from | the entire human bowel is |
| | (A) | 10 1/day | (B) | 21 1/day |
| | (C) | 30 1/day | (D) | 40 1/day |
| 21. | Reas | ertion (A): Colour blindness is son (R): Colour blindness results from the retina. | | genetically transmitted disease. sence of cone cell, of cone or all types, |
| | (A) | A and R are true but R is not the corr | ect ex | planation of A |
| | (B) | \boldsymbol{A} and \boldsymbol{R} are true and \boldsymbol{R} is the correct | explai | nation of A |
| | (C) | A is true but R is false | | |
| | (D) | Both A and R are false | | |
| 22. | Men | ingitis, a type of inflammation, affects | | |
| | (A) | Brain | (B) | Liver |
| | (C) | Wind pipe | (D) | Small intestine |
| 23. | Old | people are more prone to hypertension | becau | se |
| | (A) | The elasticity of arteries increases wi | th age | |
| | (B) | The elasticity of arteries decreases wi | th age | |
| | (C) | The size of the heart decreases with a | ige · | |
| | (D) | They have more worries | • | |
| 24. | Whi | ch of the following human diseases is n | ot her | redity in nature? |
| | (A) | Hempohilia | (B) | Phenylketonuria |
| | (C) | Sickle cell anemia | (D) | Goitre |

| 40. | AAIII | ich of the following is a side effect of ca | incer t | nerapy: | | |
|-----|---|---|---------|---|--|--|
| | (A) | Dry mouth | | | | |
| | (B) | Taste alterations | | | | |
| | (C) | Swallowing problem | | | | |
| | (D) | All of these | | | | |
| 26. | Whi | ich of the following causes diarrhoea ir | huma | ans? | | |
| | (A) | Vampirovibrio | (B) | Spirosomacease | | |
| | (C) | Camphylobacter jejuni | (D) | Campylobacter fetus | | |
| 27. | An a | agent that kills the growing forms but ns | not ne | ecessarily the resistant spore forms of | | |
| | (A) | Bactericide | (B) | Microbicide | | |
| | (C) | Fungicide | (D) | Sporicide | | |
| 28. | A milk product that has been devised for therapeutic use is | | | | | |
| | (A) | Hard acido philus milk | (B) | Sweet acidophilus milk | | |
| | (C) | Helorphilus milk | (D) | None of the above | | |
| 29. | Who | discovered vaccination for small pox | using o | cowpox vaccine? | | |
| | (A) | Franz Schultze | (B) | John Necdham | | |
| | (C) | Edward Jenner | (D) | Francesco Redi | | |
| 30. | | teria that require low levels of oxygen gen present in an air atmosphere are | for gr | rowth but cannot tolerate the level of | | |
| | (A) | Facultatively anaerobic bacteria | | | | |
| | (B) | Microaerophilic bacteria | | | | |
| | (C) | Aerobic bacteria | | | | |
| | (D) | Anerobic bacteria | | | | |
| 31. | Miso | o is a culture of | | | | |
| | (A) | Aspergillus oryzae | (B) | Trypanosoma guzi | | |
| | (C) | Lishmaniaris braziliensis | (D) | Plasmodium vivax | | |

| 32. | Gas | tro intestinal illness in humans is caus | ed by | |
|-----|------|---|--------|--------------------------------------|
| | (A) | Yersinia enterocolitica | | |
| | (B) | Plasmodium falciparum | | |
| | (C) | Phlekotomus argentipus | | |
| | (D) | Tryptonona gumbiense | | |
| 33. | Incu | abation period of shigella is | | |
| | (A) | 16-17 hrs | (B) | 12-15 hrs |
| | (C) | 15-18 hrs | (D) | 9-10 hrs |
| 34. | | bacteria found in fermented products aining sugars are | s sucl | h as fruit juices and organic matter |
| | (A) | Staphylococci | (B) | Streptococci |
| | (C) | Deploccous | (D) | Pneumcoccus |
| 35. | A dr | rug used for the treatment of neisseria | gonor | rhoae |
| | (A) | Sulphonamides | (B) | Sulphadiazine |
| | (C) | Sulphadimidine | (D) | Penicillin |
| 36. | Putr | refaction of foods is caused by | | |
| | (A) | Clostridium lento putrescens | (B) | Campylobacter fetus |
| | (C) | Corynebacterium bovis | (D) | None of the above |
| 37. | Who | has been called the "father of canning" | "? | |
| | (A) | Robertkoch | (B) | Alfred Vivian |
| | (C) | Nicolas Appert | (D) | John Tyndall. |
| 38. | Dow | ny midew is caused by | | |
| | (A) | Penicillium digitatum | (B) | Phytophthora |
| | (C) | Sclerotinia | (D) | Diplodia |
| 39. | One | of the major bacteria involved in the sp | ooilag | e of vaccum packed chicken are |
| | (A) | Acinetobacter | (B) | Pseudomonas |
| | (C) | Enterobacter | (D) | Lactic acid bacteria |
| 152 | | 6 | | |

| 40. | An e | An example for gamma-globulin from an actively immune person | | | | | |
|-----|--|--|-------|-------------------------|--|--|--|
| | (A) | Tetanus | (B) | Diptheria | | | |
| | (C) | Small pox | (D) | Measles | | | |
| 41. | The | central nervous system is affected by | | | | | |
| | (A) | Dermotropic viruses | (B) | Neurotropic viruses | | | |
| | (C) | Varicose viruses | (D) | Gemicedal viruses | | | |
| 42. | The | common cause of candidiasis | | | | | |
| | (A) | Candida moniliasis | (B) | Candida albicans | | | |
| | (C) | Candida carotovora | (D) | Candida lentoputrescens | | | |
| 43. | The | ropiness may be throughout the milk of | aused | by the organisms | | | |
| | (A) | Alcaligenes viscosus | (B) | Aerobacter aerogenes | | | |
| | (C) | Achromobacter | (D) | Coliform bacteria | | | |
| 44. | One | of the foods involved in staphylococcus | food | poisoning are | | | |
| | (A) | Ham | (B) | Fish | | | |
| | (C) | Bread | (D) | Milk | | | |
| 45. | Colo | ourless rot is caused in the egg by | | | | | |
| | (A) | Peudomonas | (B) | Achromobacter | | | |
| | (C) | Cladosporium | (D) | Mucor | | | |
| 46. | Resistance against a number of viruses diseases may be produced by the administration of vaccines by | | | | | | |
| | (A) | Active immunization | (B) | Passive immunization | | | |
| | (C) | Mutation | (D) | Pathogenicity | | | |
| 47. | DNA | A recombinant technology is also known | as as | | | | |
| | (A) | Genetic engineering | (B) | Tissue culture | | | |
| | (C) | Totipotency | (D) | Hardening | | | |
| 48. | A fa | tal kind of food poisoning is | | | | | |
| | (A) | Clostridium welchi | (B) | Clostridium tetani | | | |
| | (C) | Clostridium botulinum | (D) | None of the above | | | |

| 49. | The | temperature required for pasteruizati | on | |
|-----|------|---|----------|--|
| | (A) | 62°C - 72°C | (B) | 52°C - 60°C |
| | (C) | 79°C - 85°C | (D) | 90°C - 95°C |
| 50. | Slar | nt Method of inoculation is a | | |
| | (A) | Enriched media | (B) | Distribution of media |
| | (C) | Dehydrated cultured media | (D) | None of the above |
| 51. | The | volatile component in cardamom is | | |
| | (A) | Cineole | (B) | Camphor |
| | (C) | Carvacrol | (D) | Camphene |
| 52. | Whe | en chocolate are stored at 75-80% hum | id its - | is seen |
| | (A) | Fat bloom | (B) | Sugar bloom |
| | (C) | Dew stage | (D) | Yellow surface |
| 53. | | alcoholic beverage made from alcoho wn as | l and | grain distillate by special process is |
| | (A) | Absinthe | (B) | Bitters |
| | (C) | Aquavit | (D) | Vodka |
| 54. | | bonyl groups of aldehyde which under ydroxyl group produce | go nuc | eleophilic attachment by oxygen atom |
| | (A) | Acetal | (B) | Hemiacetal |
| | (C) | Glycosides | (D) | Carrageenans |
| 55. | The | water soluble, non starch food polysac | charid | le derived from cellulose is |
| | (A) | Carboxymethyl cellulose | (B) - | Gar gum |
| | (C) | Locust gum | (D) | Xanthum gum |
| 56. | Caro | otenoid is a | | |
| | (A) | Simple lipid | (B) | Compound lipid |
| | (C) | Derived lipid | (D) | None of the above |
| 152 | | 8 | | |

| 57. | The | viscosity property of whey protein is d | lue to | |
|-----|------|--|---------|---|
| | (A) | Hydrophobic bonding | | |
| | (B) | Water binding | | |
| | (C) | Adsorption | | |
| | (D) | Film formation | | |
| 58. | The | volume of oil that can be emulsified ars is known as | per gr | ram of protein before phase inversion |
| | (A) | Emulsion stability | (B) | Emulsion capacity |
| | (C) | Emulsion activity index | (D) | Emulsion load |
| 59. | Nan | ne the enzyme which brings about the | ferme | ntation of tea leaves in tea processing |
| | (A) | Proteinase | | |
| | (B) | Phenylalanine ammonia- lysae | | |
| | (C) | Dehydroshilkimate reductase | | |
| | (D) | Polyphenol oxidase | | |
| 60. | The | structural group of carotenoids is | | |
| | (A) | Oxygenated xanthophylls | (B) | Xanthophylls |
| | (C) | α xanthophylls | (D) | β xanthophylls |
| 61. | The | volatile compound responsible for flav | or in l | emon is |
| | (A) | Ethanol | (B) | Octanal |
| | (C) | Neral | (D) | Citral |
| 62. | The | volatile component in coriander is | | |
| | (A) | Linalool | (B) | Cineole |
| | (C) | Eugenol | (D) | Carvacrol |
| 63. | Aron | na of the tomato is due to | | |
| | (A) | (Z)-3-hexenal | (B). | (E)-2- nonenal |
| | (C) | Linolenic acid | (D) | 3,6, nonadienal |
| 64. | The | water soluble, non starch food polysac | charid | le derived from red algae is |
| | (A) | Acetal | (B) | Hemiacetal |
| | (C) | Glycosides | (D) | Carrageenans |

| 65. | | smallest spatial unit of repetition al ned as | long t | he chain axis within the unit cell is | | |
|-----|--|--|---------|---------------------------------------|--|--|
| | (A) | Subcell | (B) | Transition point | | |
| | (C) | Short spacing | (D) | Long spacing | | |
| 66. | The | stimulating effect in coco is brought by | у | | | |
| | (A) | Pentosans | (B) | Theobromine | | |
| | (C) | Catechins | (D) | Epigallocatechin | | |
| 67. | The | foaming property of egg protein sis du | e to | | | |
| | (A) | Hydrophobic bonding | (B) | Film formation | | |
| | (C) | Adsorption | (D) | Hydrogen bonding | | |
| 68. | The | volatile compound responsible for flav | or in o | orange is | | |
| | (A) | Ethanal | (B) | Neral | | |
| | (C) | Geranial | (D) | Neryl acetate | | |
| 69. | The | enzymes glycosidases and polyphenol | oxidas | ses are known as | | |
| | (A) | Anthoxanthinases | (B) | Anthocyanases | | |
| | (C) | Glucophenolases | (D) | Glucooxidases | | |
| 70. | Emu | ulsions stability is expressed as | | | | |
| | (A) (Volume of cream level/total volume of emulsion) x 100 | | | | | |
| | (B) (Volume of emulsion/volume of cream level) x 100 | | | | | |
| | (C) (100 x volume of cream level) /volume of emulsion | | | | | |
| | (D) | (100 x volume of emulsion) /volume α | of crea | am level | | |
| 71. | The | primary ester bonds of triacyglycerol i | is hyd | rolyzed by | | |
| | (A) | Pancreatic lipase | | | | |
| | (B) | Pancreatic hydrolase | | | | |
| | (C) | Pancreatic oxidase | | | | |
| | (D) | Pancreatic triacylase | ٠ | | | |
| 72. | The | prominent enzyme in honey is | | | | |
| | (A) | α glucosidase | (B) | β glucosidase | | |
| | (C) | Galactase | (D) | Glucose reductase | | |

| 73. | The | volatile component in clove is | | |
|-----|------|---|---------|--------------------------------------|
| | (A) | Carvacrol | (B) | Eugenol |
| | (C) | Cineole | (D) | Linalool |
| 74. | For | mation of oxymyoglobin, when molecu | lar oxy | gen binds to myoglobin is termed as |
| | (A) | Oxidation | (B) | Oxygenation |
| | (C) | Dehydration | (D) | Dehydrogenation |
| 75. | Avio | lin is one of the proteins of | | |
| | (A) | Milk | (B) | Meat |
| | (C) | Egg | (D) | Fish |
| 76. | Exa | mple of a sulfur containing amino acid | l is | |
| | (A) | Cysteine | (B) | Glutamine |
| | (C) | Arginine | (D) | Histidine |
| 77. | Exa | mple of an amino acid with aromatic i | ring is | |
| | (A) | Histidine | (B) | Arginine |
| | (C) | Glutamine | (D) | Alanine |
| 78. | | mechanism by which one or more pro he substrate are added are known as | ducts | are released from the enzymes before |
| | (A) | Sequential reaction | (B) | Ping pong reaction |
| | (C) | Random order reaction | (D) | Compulsory order reaction |
| 79. | Carl | oohydrates are also described as | | |
| | (A) | Polyhrdric alcohols | (B) | Polyhydric ketones |
| | (C) | Polyhydric adlehydes | (D) | Polyhydric acid |
| 80. | Exa | mple of a polysaccharide is | | |
| | (A) | Verbascose | (B). | Glucoheptose |
| | (C) | Dihydroxyacetone | (D) | Inulin |
| 81. | The | test in which sugar solution is boiled | with co | opper acetate and acetic acid is |
| | (A) | Nylanders test | (B) | Osazone formation |
| | (C) | Barfoeds test | (D) | Glucazone formation |

| 82. | Exa | imple of phospholipid is | | , 24 |
|-----|------|---|---------|--|
| | (A) | Choline | (B) | Sphingomylein |
| | (C) | Ethanolarmine | (D) | Glycerides |
| 83. | Sap | onification is also known as | | |
| | (A) | Alkali hydrolysis | | |
| | (B) | Enzyme hydrolysis | | |
| | (C) | Acid hydrolysis | | |
| | (D) | None of the above | | |
| 84. | The | test that is used to detect oxidative ra | ncidit | y is |
| | (A) | Frieds test | (B) | Kries test |
| | (C) | Methyls test | (D) | Gallic acid test |
| 85. | Leci | thinase enzyme found in cobra venom | is | |
| | (A) | Lecithinase D | (B) | Lecithinase B |
| | (C) | Lecithinase A | (D) | Lecithinase C |
| 86. | Pari | tal hydrolysis of collagen by steam giv | es | |
| | (A) | Gelatin | (B) | Protamines |
| | (C) | Phosphoprotein | (D) | Casein |
| 87. | The | protein that contain prophyrin as the | prosth | netic group is termed as |
| | (A) | Mettaloprotein | (B) | Lipoprotein |
| | (C) | Chromoprotein | (D) | Mucoprotein |
| 88. | | ne Embden Meyerhof pathway, conver sphate is catalysed be the enzyme | rsion o | f glucose -6- phosphate to fructose-6- |
| | (A) | Phosphofructokinase | | |
| | (B) | PhospIioglyceromutase | | |
| | (C) | Phosphoglyccratekinase | | |
| | (D) | Enolase | | |

| 89. | In the Embden Meyerhof pathway, conversion of 3-phosphoglycerate to 2-phospholycerate is catalyzed by the enzyme | | | | |
|--|---|---------------------------------|--|--|--|
| | (A) Phosphofructokinase | | | | |
| | (B) Phosphoglyceromutase | | | | |
| | (C) Phosphoglyceratekinase | | | | |
| | (D) Enolase | | | | |
| 90. | In the Embden Meyerhof pathway, conversion of 3-phosphoglyccrate to phosphoenol pyruvate is catalysed be the enzyme | | | | |
| | (A) Phosphofructokinase | | | | |
| | (B) Phosphoglyceromutase | | | | |
| | (C) Phosphoglyceratekinase | | | | |
| | (D) Enolase | | | | |
| 91. In the conversion of glucose -1- phosphate to uridine diphsophate ——————————————————————————————————— | | | | | |
| | (A) Pyrophosphate | | | | |
| | (B) Inorganic phosphorus | | | | |
| | (C) Organic phosphorus | | | | |
| | (D) None of the above | | | | |
| 92. | The formation of glucose from non- | carbohydrate source is known as | | | |
| | (A) Glycogenesis | (B) Gluconeogenesis | | | |
| | (C) Glycgenolysis | (D) Glycolysis | | | |
| 93. | Completion oxidation of one molecule of glucose yields | | | | |
| | (A) 57000 calories of energy | | | | |
| | (B) 600,000 calories of energy | | | | |
| | (C) 625,000 calories of energy | | | | |
| | (D) 686.000 calories of energy | | | | |

| 94. | What is the type of reaction involved in the conversion of xylulose-5- phosphate to form glyceradehyde -3- phosphate | | | | | |
|------|---|--|-----|----------------------|--|--|
| | (A) | Transadolation | (B) | Dehydrogenation | | |
| | (C) | Transketotation | (D) | Oxidation | | |
| 95. | Which hormone increased the blood glucose levels by increasing glycogenolysis and glycolysis | | | | | |
| | (A) | Epinephrine | (B) | Adrenocorticotrophic | | |
| | (C) | Thyroid stimulating hormone | (D) | Glucagon | | |
| 96. | In the activation of fatty acid with ATP and CoA to form acyl thioester of CoA in beta oxidation of fatty acid ———————————————————————————————————— | | | | | |
| | (A) | Acetyl CoA | (B) | Adenylic acid | | |
| | (C) | Enol-CoA | (D) | Hydroxyl CoA | | |
| 97. | Lipositol is derived from | | | | | |
| | (A) | Lecithin | (B) | Cephalin | | |
| | (C) | Diglyceride | (D) | Phospharidic acid | | |
| 98. | In the biosynthesis of cholesterol mevalonic acid is phosphorylated to form | | | | | |
| | (A) | Isopentenyl pyrophosphate | | | | |
| | (B) | Farnesyl pyrophosphate | | | | |
| | (C) | Lanosterol | | | | |
| | (D) | Squalene | | | | |
| 99. | The hormone that accelerated the catabolism of protein is | | | | | |
| | (A) | Growth hormone | (B) | Insulin | | |
| | (C) | Adrenocorticotropic | (D) | Testosterone | | |
| 100. | Exa | Example of an amino acid with side chain containing basic group is | | | | |
| | (A) | Arginine | (B) | Histidine | | |
| | (C) | Proline | (D) | Cysteine | | |
| | | | | | | |