

CAREERS 360
PREPARATION Series

CUET 2025

Food Science & Technology
Question paper 2025

NTA CUET PG ENTRANCE EXAM_13th March to 01st April 2025

Application No	
Candidate Name	
Roll No.	
Test Date	
Test Time	9:00 AM - 10:30 AM
Subject	Food Science and Technology

Section : **Food Science and Technology**

Q.1

The addition of aluminium to the packaging materials for better conduction in microwave is known as _____.

1. Susceptors
2. Docking
3. Coating
4. Lamination

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761206**

Option 1 ID : **7396764801**

Option 2 ID : **7396764802**

Option 3 ID : **7396764803**

Option 4 ID : **7396764804**

Status : **Not Answered**

Chosen Option : --

Q.2

Which of the following criteria that are used for screening of the **New Food Product** ideas?

- (A). Marketability
- (B). Technical feasibility
- (C). Manufacturing capability
- (D). Financial capability

Choose the **most appropriate** answer from the options given below:

1. (A), (B) and (D) only.
2. (A), (B) and (C) only.
3. (A), (B), (C) and (D).
4. (B), (C) and (D) only.

Options 1. 1

2. 2

3. 3

4. 4

Question Type : **MCQ**

Question ID : **7396761236**

Option 1 ID : **7396764921**

Option 2 ID : **7396764922**

Option 3 ID : **7396764923**

Option 4 ID : **7396764924**

Status : **Answered**

Chosen Option : **3**

Q.3

Arrange the processing steps of **Jelly marmalade** in a proper sequence:

- (A). Selection and preparation of fruit
- (B). Preparation of sherds & peels
- (C). Boiling and cleaning of pectin
- (D). Canning and sterilization

Choose the **most appropriate** answer from the options given below:

- 1. (A), (B), (D), (C).
- 2. (A), (B), (C), (D).
- 3. (A), (C), (B), (D).
- 4. (C), (B), (D), (A).

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761221**

Option 1 ID : **7396764861**

Option 2 ID : **7396764862**

Option 3 ID : **7396764863**

Option 4 ID : **7396764864**

Status : **Answered**

Chosen Option : **2**

Q.4

Red muscle fibres have _____ myoglobin than white muscle fibre.

- 1. higher
- 2. lower
- 3. dense
- 4. thin

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761207**

Option 1 ID : **7396764805**

Option 2 ID : **7396764806**

Option 3 ID : **7396764807**

Option 4 ID : **7396764808**

Status : **Not Answered**

Chosen Option : **--**

Q.5

Syneresis or weeping is a defect in_____

1. Jelly
2. Pickles
3. Juices
4. Jam

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761220**

Option 1 ID : **7396764857**

Option 2 ID : **7396764858**

Option 3 ID : **7396764859**

Option 4 ID : **7396764860**

Status : **Not Answered**

Chosen Option : --

Q.6

The instrument used to measure the salt percentage of pickles is_____.

1. Polarimeter
2. Brinograph
3. Saltmeter
4. Ionograph

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761259**

Option 1 ID : **7396765013**

Option 2 ID : **7396765014**

Option 3 ID : **7396765015**

Option 4 ID : **7396765016**

Status : **Not Answered**

Chosen Option : --

Q.7

A type of freezing where resistance to heat transfer is minimized due to intimate contact between food or package and refrigerant

1. Indirect contact freezing
2. Air freezing
3. Immersion freezing
4. Fluidized-bed freezing

Options

1. 1
2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761260**

Option 1 ID : **7396765017**

Option 2 ID : **7396765018**

Option 3 ID : **7396765019**

Option 4 ID : **7396765020**

Status : **Not Answered**

Chosen Option : --

Q.8

In chiffon cakes, leavening occurs mainly by whipping of the_____.

1. egg yolk
2. citric acid
3. egg white
4. ascorbic acid

Options

1. 1
2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761237**

Option 1 ID : **7396764925**

Option 2 ID : **7396764926**

Option 3 ID : **7396764927**

Option 4 ID : **7396764928**

Status : **Answered**

Chosen Option : **3**

Q.9

_____ are responsible for the flavor and aroma of bread.

1. Propanol and maltol
2. Flavanol and isomaltol
3. Maltol and Isomaltol
4. Maltose and galactose

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761247**

Option 1 ID : **7396764965**

Option 2 ID : **7396764966**

Option 3 ID : **7396764967**

Option 4 ID : **7396764968**

Status : **Not Answered**

Chosen Option : --

Q.10

Toxic constituent in *Vicia faba* may cause _____ pathological disorder.

1. Favism
2. Lathyrism
3. Rickets
4. Blindness

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761224**

Option 1 ID : **7396764873**

Option 2 ID : **7396764874**

Option 3 ID : **7396764875**

Option 4 ID : **7396764876**

Status : **Not Answered**

Chosen Option : --

Q.11

The process of 'Hot-break' is commonly used in the manufacturing of products like

- (A). Orange squash
- (B). Tomato paste
- (C). Orange juice
- (D). Tomato juice

Choose the **most appropriate** answer from the options given below:

- 1. (B) and (D) only
- 2. (A), (B) and (C) only
- 3. (A), (B), (C) and (D)
- 4. (C) and (D) only

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761261**

Option 1 ID : **7396765021**

Option 2 ID : **7396765022**

Option 3 ID : **7396765023**

Option 4 ID : **7396765024**

Status : **Not Answered**

Chosen Option : --

Q.12

The rate of food spoilage is not dependent on _____.

- 1. Water activity
- 2. Package size
- 3. OR potential
- 4. Temperature

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761233**

Option 1 ID : **7396764909**

Option 2 ID : **7396764910**

Option 3 ID : **7396764911**

Option 4 ID : **7396764912**

Status : **Answered**

Chosen Option : **3**

Q.13

Examples of active packaging includes;

- (A). MAP
- (B). Ethylene scavenger
- (C). Antioxidant release film
- (D). Moisture absorbents

Choose the **most appropriate** answer from the options given below:

1. (A), (B) and (D) only
2. (A), (B) and (C) only
3. (A), (B), (C) and (D)
4. (B), (C) and (D) only

Options 1. 1

2. 2

3. 3

4. 4

Question Type : **MCQ**

Question ID : **7396761275**

Option 1 ID : **7396765077**

Option 2 ID : **7396765078**

Option 3 ID : **7396765079**

Option 4 ID : **7396765080**

Status : **Not Answered**

Chosen Option : --

Q.14

Match **List-I** with **List-II**

List-I	List-II
Method	Process
(A) Rigor mortis	(I) Papain
(B) Tenderization of meat	(II) Muscle stiffness
(C) Evisceration	(III) Removal of feathers
(D) Scalding	(IV) Inspection of viscera

Choose the **most appropriate** answer from the options given below:

1. (A) - (I), (B) - (II), (C) - (III), (D) - (IV)
2. (A) - (I), (B) - (III), (C) - (II), (D) - (IV)
3. (A) - (II), (B) - (I), (C) - (IV), (D) - (III)
4. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761240**

Option 1 ID : **7396764937**

Option 2 ID : **7396764938**

Option 3 ID : **7396764939**

Option 4 ID : **7396764940**

Status : **Answered**

Chosen Option : **3**

Q.15

Which of the following is used as an antioxidant in fats and oils?

1. BHA
2. BHF
3. HBT
4. HBA

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761264**

Option 1 ID : **7396765033**

Option 2 ID : **7396765034**

Option 3 ID : **7396765035**

Option 4 ID : **7396765036**

Status : **Answered**

Chosen Option : **1**

Q.16

Match **List-I** with **List-II**

List-I	List-II
Food	Toxicant
(A) Peas	(I) Hemagglutinins
(B) Soyabean	(II) Saponins
(C) Spinach	(III) Prussic acid
(D) Almond	(IV) Oxalic acid

Choose the **most appropriate** answer from the options given below:

1. (A) - (II), (B) - (I), (C) - (IV), (D) - (III)
2. (A) - (I), (B) - (III), (C) - (II), (D) - (IV)
3. (A) - (I), (B) - (II), (C) - (IV), (D) - (III)
4. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

Options 1. 1

2. 2

3. 3

4. 4

Question Type : **MCQ**

Question ID : **7396761248**

Option 1 ID : **7396764969**

Option 2 ID : **7396764970**

Option 3 ID : **7396764971**

Option 4 ID : **7396764972**

Status : **Answered**

Chosen Option : **3**

Q.17

The chemical agents most suitable for deflocculation process are

- (A). Sodium metasilicate
- (B). Sodium tripolyphosphate
- (C). Sodium decaphosphate
- (D). Sodium sesquisilicate

Choose the **most appropriate** answer from the options given below:

- 1. (A) and (D) only
- 2. (A), (B) and (D) only
- 3. (A), (C) and (D) only
- 4. (C) and (D) only

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761257**

Option 1 ID : **7396765005**

Option 2 ID : **7396765006**

Option 3 ID : **7396765007**

Option 4 ID : **7396765008**

Status : **Not Answered**

Chosen Option : --

Q.18

The molten mixture of sand, soda, limestone for the development of glass is called as _____.

- 1. mold
- 2. gob
- 3. curing
- 4. annealing

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761242**

Option 1 ID : **7396764945**

Option 2 ID : **7396764946**

Option 3 ID : **7396764947**

Option 4 ID : **7396764948**

Status : **Not Answered**

Chosen Option : --

Q.19

Foaming is a functional property attributed to the _____ component of food.

1. protein
2. fat
3. minerals
4. sugars

Options 1. 1

2. 2
3. 3
4. 4

Question Type : MCQ

Question ID : 7396761208

Option 1 ID : 7396764809

Option 2 ID : 7396764810

Option 3 ID : 7396764811

Option 4 ID : 7396764812

Status : Answered

Chosen Option : 1

Q.20

Application of silicone on the glass bottle surface during their manufacturing helps in

- (A). Maintaining glossy appearance
- (B). Prevents breakage
- (C). Decreases the noise on contact
- (D). Prevents spoilage

Choose the **most appropriate** answer from the options given below:

1. (A), (B) and (D) only.
2. (A), (B) and (C) only.
3. (A), (B), (C) and (D).
4. (B), (C) and (D) only.

Options 1. 1

2. 2
3. 3
4. 4

Question Type : MCQ

Question ID : 7396761243

Option 1 ID : 7396764949

Option 2 ID : 7396764950

Option 3 ID : 7396764951

Option 4 ID : 7396764952

Status : Answered

Chosen Option : 4

Q.21

The industrial **High Pressure Processing** setup consists of the following components;

- (A). Pressure pump
- (B). Pressure agitator
- (C). Pressure chamber
- (D). Pulse chamber

Choose the **most appropriate** answer from the options given below:

- 1. (A), (B) and (D) only
- 2. (A) and (D) only
- 3. (A) and (C) only
- 4. (B), (C) and (D) only

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761277**

Option 1 ID : **7396765085**

Option 2 ID : **7396765086**

Option 3 ID : **7396765087**

Option 4 ID : **7396765088**

Status : **Not Answered**

Chosen Option : --

Q.22

Which of the following is commonly used as oxygen scavenger in food packaging?

- 1. Powdered iron
- 2. Calcium
- 3. Potassium permanganate
- 4. Chlorine

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761239**

Option 1 ID : **7396764933**

Option 2 ID : **7396764934**

Option 3 ID : **7396764935**

Option 4 ID : **7396764936**

Status : **Answered**

Chosen Option : **3**

Q.23

Match **List-I** with **List-II**

List-I	List-II
Cake defects	Causes
(A) Too light crust	(I) Too high baking temperature
(B) Dense texture	(II) Too much shortening
(C) Too dark crust	(III) Too little sugar
(D) Crumbly texture	(IV) Too much liquid

Choose the **most appropriate** answer from the options given below:

1. (A) - (I), (B) - (II), (C) - (III), (D) - (IV)
2. (A) - (I), (B) - (III), (C) - (II), (D) - (IV)
3. (A) - (I), (B) - (II), (C) - (IV), (D) - (III)
4. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

Options 1. 1

2. 2

3. 3

4. 4

Question Type : **MCQ**

Question ID : **7396761213**

Option 1 ID : **7396764829**

Option 2 ID : **7396764830**

Option 3 ID : **7396764831**

Option 4 ID : **7396764832**

Status : **Not Answered**

Chosen Option : --

Q.24

Match **List-I** with **List-II**

List-I	List-II
Product	Related temperature (°C)
(A) Syrup	(I) 112-115
(B) Fondant	(II) 110-112
(C) Caramel	(III) 118-120
(D) Toffee	(IV) 132-143

Choose the **most appropriate** answer from the options given below:

1. (A) - (II), (B) - (I), (C) - (III), (D) - (IV)
2. (A) - (I), (B) - (III), (C) - (II), (D) - (IV)
3. (A) - (I), (B) - (II), (C) - (IV), (D) - (III)
4. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761215**

Option 1 ID : **7396764837**

Option 2 ID : **7396764838**

Option 3 ID : **7396764839**

Option 4 ID : **7396764840**

Status : **Answered**

Chosen Option : **3**

Q.25

Bananas usually get spoiled due to chilling injury when stored at temperature

1. <12 °C
2. <18 °C
3. <15 °C
4. <21 °C

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761256**

Option 1 ID : **7396765001**

Option 2 ID : **7396765002**

Option 3 ID : **7396765003**

Option 4 ID : **7396765004**

Status : **Answered**

Chosen Option : **3**

Q.26

Which of the following statements is/are correct with reference to composition of fats and oils;

- (A). The chain length and degree of saturation control the properties that are found within the fatty acids and lipids
- (B). Fatty acids typically contain an even number of carbon atoms.
- (C). The saturated acids have higher melting points than unsaturated acids of corresponding size.

Choose the **most appropriate** answer from the options given below:

- 1. (A) and (C) only
- 2. (B) and (C) only
- 3. (A) only (B) only
- 4. (A), (B) and (C)

Options

- 1. 1
- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761279**

Option 1 ID : **7396765093**

Option 2 ID : **7396765094**

Option 3 ID : **7396765095**

Option 4 ID : **7396765096**

Status : **Answered**

Chosen Option : **1**

Q.27

During processing, the characteristic flavor is developed in cocoa:

- 1. Cooking
- 2. Roasting
- 3. Boiling
- 4. Frying

Options

- 1. 1
- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761245**

Option 1 ID : **7396764957**

Option 2 ID : **7396764958**

Option 3 ID : **7396764959**

Option 4 ID : **7396764960**

Status : **Answered**

Chosen Option : **2**

Q.28

Foods which are specially processed or formulated to satisfy a particular dietary requirement which exists due to a disease or disorder are known as _____.

1. Healthy foods
2. Nutraceuticals
3. Balanced foods
4. Special foods

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761231**

Option 1 ID : **7396764901**

Option 2 ID : **7396764902**

Option 3 ID : **7396764903**

Option 4 ID : **7396764904**

Status : **Answered**

Chosen Option : **4**

Q.29

The major microorganism that the food handler's may harbour as part of the body's flora is:

1. *Staphylococcus aureus*
2. *Bacillus thermophilus*
3. *Clostridium botulinum*
4. *Bacillus cereus*

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761273**

Option 1 ID : **7396765069**

Option 2 ID : **7396765070**

Option 3 ID : **7396765071**

Option 4 ID : **7396765072**

Status : **Not Answered**

Chosen Option : **--**

Q.30

The standard weight of extra large size grade hen eggs, ranges ____g

1. 38 - 44
2. More than 60
3. 53 - 59
4. 45 - 52

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761211**

Option 1 ID : **7396764821**

Option 2 ID : **7396764822**

Option 3 ID : **7396764823**

Option 4 ID : **7396764824**

Status : **Answered**

Chosen Option : **2**

Q.31

Freshly milled wheat flour used for bread making is matured for ___months during storage.

1. 3 to 4
2. 2 to 3
3. 1 to 2
4. 5 to 6

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761228**

Option 1 ID : **7396764889**

Option 2 ID : **7396764890**

Option 3 ID : **7396764891**

Option 4 ID : **7396764892**

Status : **Not Answered**

Chosen Option : **--**

Q.32

The process of yoghurt manufacture involves the following sequence

- (A). Homogenization of milk
- (B). Standardization of milk
- (C). Pasteurization, cooling followed by addition of starter culture
- (D). Fermentation, packaging and storage

Choose the **most appropriate** answer from the options given below:

- 1. (C), (A), (B), (D)
- 2. (B), (C), (A), (D)
- 3. (B), (A), (C), (D)
- 4. (A), (B), (C), (D)

Options 1. 1

2. 2

3. 3

4. 4

Question Type : **MCQ**

Question ID : **7396761223**

Option 1 ID : **7396764869**

Option 2 ID : **7396764870**

Option 3 ID : **7396764871**

Option 4 ID : **7396764872**

Status : **Answered**

Chosen Option : **2**

Q.33

Hypobaric storage represents storage at _____.

- (A). Low pressure
- (B). High pressure
- (C). Low pressure and high humidity
- (D). Low pressure and low humidity

Choose the **most appropriate** answer from the options given below:

- 1. (A) and (B) only.
- 2. (C) only.
- 3. (A), (B), (C) and (D).
- 4. (B), (C) and (D) only.

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761238**

Option 1 ID : **7396764929**

Option 2 ID : **7396764930**

Option 3 ID : **7396764931**

Option 4 ID : **7396764932**

Status : **Not Answered**

Chosen Option : --

Q.34

The 'AGMARK' standard was set up by

- 1. Ministry of Health and Family Welfare
- 2. Ministry of Agriculture
- 3. Directorate of Marketing and Inspection
- 4. Directorate of Quality and Inspection

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761254**

Option 1 ID : **7396764993**

Option 2 ID : **7396764994**

Option 3 ID : **7396764995**

Option 4 ID : **7396764996**

Status : **Not Answered**

Chosen Option : --

Q.35

During the process of ripening of fruits, the transition of pectic substance occurs in the following order:

- (A). Protopectin
- (B). Pectin
- (C). Pectinic acid
- (D). Pectic acid

Choose the **most appropriate** answer from the options given below:

- 1. (A), (C), (B), (D)
- 2. (B), (A), (C), (D)
- 3. (B), (C), (D), (A)
- 4. (C), (B), (D), (A)

Options

- 1. 1
- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761262**

Option 1 ID : **7396765025**

Option 2 ID : **7396765026**

Option 3 ID : **7396765027**

Option 4 ID : **7396765028**

Status : **Answered**

Chosen Option : **3**

Q.36

The correct order of unit operations carried out in the **Canning** of vegetables is:

- 1. Sorting----Retorting----Exhausting----Filling----Sealing
- 2. Retorting---Filling----Exhausting----Processing----Sealing
- 3. Retorting----Filling----Processing----Exhausting----Sealing
- 4. Sorting----Filling----Exhausting----Sealing-----Retorting

Options

- 1. 1
- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761265**

Option 1 ID : **7396765037**

Option 2 ID : **7396765038**

Option 3 ID : **7396765039**

Option 4 ID : **7396765040**

Status : **Answered**

Chosen Option : **3**

Q.37

A flexible pouch capable of withstanding temperatures of about 120 °C is known as ____

1. High barrier plastic
2. Microwave-ovenable package
3. Retortable pouch
4. Aseptic pouch

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761249**

Option 1 ID : **7396764973**

Option 2 ID : **7396764974**

Option 3 ID : **7396764975**

Option 4 ID : **7396764976**

Status : **Not Answered**

Chosen Option : --

Q.38

Which of the following legume is considered as the poor man's pulse?

1. Field bean
2. Horse gram
3. Green gram
4. Lentil

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761225**

Option 1 ID : **7396764877**

Option 2 ID : **7396764878**

Option 3 ID : **7396764879**

Option 4 ID : **7396764880**

Status : **Not Answered**

Chosen Option : --

Q.39

Match **List-I** with **List-II**

List-I	List-II
Raw foods	Storage temperature range (°C)
(A) Banana	(I) 13 -15.6
(B) Lemon	(II) 0-2.2
(C) Nuts	(III) 12.8-14.4
(D) Tomato	(IV) 4.4 -10

Choose the **most appropriate** answer from the options given below:

1. (A) - (I), (B) - (II), (C) - (III), (D) - (IV)
2. (A) - (I), (B) - (III), (C) - (II), (D) - (IV)
3. (A) - (I), (B) - (II), (C) - (IV), (D) - (III)
4. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

Options 1. 1

2. 2

3. 3

4. 4

Question Type : **MCQ**

Question ID : **7396761234**

Option 1 ID : **7396764913**

Option 2 ID : **7396764914**

Option 3 ID : **7396764915**

Option 4 ID : **7396764916**

Status : **Answered**

Chosen Option : **4**

Q.40

Identify the factors that decrease the stability of egg foams;

- (A). Acidity
- (B). Fat content
- (C). Salt content
- (D). Sugar

Choose the **most appropriate** answer from the options given below:

- 1. (B) and (C) only
- 2. (A), (B) and (D) only
- 3. (A), (B), (C) and (D)
- 4. (B), (C) and (D) only

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761280**

Option 1 ID : **7396765097**

Option 2 ID : **7396765098**

Option 3 ID : **7396765099**

Option 4 ID : **7396765100**

Status : **Not Answered**

Chosen Option : --

Q.41

What does the term "JECFA" stands for:

- 1. Joint Expert Committee on Food Additives
- 2. Joint Excellence Committee on Food Allergens
- 3. Joint Expert Committee on Food Analysis
- 4. Joint Export Committee on Food Additives

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761235**

Option 1 ID : **7396764917**

Option 2 ID : **7396764918**

Option 3 ID : **7396764919**

Option 4 ID : **7396764920**

Status : **Not Answered**

Chosen Option : --

Q.42

An example of hard and ripened cheese is:

1. Roquefort cheese
2. Cottage cheese
3. Cheddar cheese
4. Camembert cheese

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761266**

Option 1 ID : **7396765041**

Option 2 ID : **7396765042**

Option 3 ID : **7396765043**

Option 4 ID : **7396765044**

Status : **Answered**

Chosen Option : **3**

Q.43

Match **List-I** with **List-II**

List-I	List-II
Ingredients for bread manufacture	Role of ingredients
(A) Shortening	(I) Texture
(B) Yeast	(II) Flavour
(C) Sugar	(III) Loaf volume
(D) Flour	(IV) Fermentation substrate

Choose the **most appropriate** answer from the options given below:

1. (A) - (II), (B) - (III), (C) - (IV), (D) - (I)
2. (A) - (I), (B) - (III), (C) - (II), (D) - (IV)
3. (A) - (I), (B) - (II), (C) - (IV), (D) - (III)
4. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761214**

Option 1 ID : **7396764833**

Option 2 ID : **7396764834**

Option 3 ID : **7396764835**

Option 4 ID : **7396764836**

Status : **Answered**

Chosen Option : **4**

Q.44

Which of the following is NOT a type of "Difference test"?

1. Duo-trio test
2. Triangle test
3. Paired-comparison test
4. Hedonic test

Options 1. 1

2. 2
3. 3
4. 4

Question Type : MCQ

Question ID : 7396761251

Option 1 ID : 7396764981

Option 2 ID : 7396764982

Option 3 ID : 7396764983

Option 4 ID : 7396764984

Status : Answered

Chosen Option : 4

Q.45

Increase in volume of bread during baking is known as_____.

1. sheen
2. oven spring
3. bloom
4. rising

Options 1. 1

2. 2
3. 3
4. 4

Question Type : MCQ

Question ID : 7396761246

Option 1 ID : 7396764961

Option 2 ID : 7396764962

Option 3 ID : 7396764963

Option 4 ID : 7396764964

Status : Answered

Chosen Option : 4

Q.46

Match **List-I** with **List-II**

List-I	List-II
Fat type	Manufacturing
(A) Lard	(I) Ripening
(B) Butter	(II) Rendering
(C) Margarine	(III) Emulsion
(D) Mayonnaise	(IV) Partial hydrogenation

Choose the **most appropriate** answer from the options given below:

1. (A) - (II), (B) - (I), (C) - (IV), (D) - (III)
2. (A) - (I), (B) - (II), (C) - (III), (D) - (IV)
3. (A) - (IV), (B) - (II), (C) - (I), (D) - (III)
4. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761270**

Option 1 ID : **7396765057**

Option 2 ID : **7396765058**

Option 3 ID : **7396765059**

Option 4 ID : **7396765060**

Status : **Answered**

Chosen Option : **1**

Q.47

Candling of egg reveals the presence of _____.

1. blood spot
2. hazards
3. vitelline membrane
4. microorganisms

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761210**

Option 1 ID : **7396764817**

Option 2 ID : **7396764818**

Option 3 ID : **7396764819**

Option 4 ID : **7396764820**

Status : **Not Answered**

Chosen Option : **--**

Q.48

The basic functions of a food package are:

- (A). Containment
- (B). Fortification
- (C). Adulteration
- (D). Communication

Choose the **most appropriate** answer from the options given below:

1. (A) and (D) only
2. (A), (B) and (D) only
3. (A), (B), (C) and (D)
4. (B), (C) and (D) only

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761274**

Option 1 ID : **7396765073**

Option 2 ID : **7396765074**

Option 3 ID : **7396765075**

Option 4 ID : **7396765076**

Status : **Answered**

Chosen Option : **1**

Q.49

Identify the correct sequence of product/by-product formation during cocoa and chocolate processing/manufacturing:

- (A). Cocoa powder
- (B). Chocolate liquor
- (C). Cocoa butter
- (D). Nibs

Choose the **most appropriate** answer from the options given below:

1. (A), (B), (C), (D)
2. (A), (B), (D), (C)
3. (D), (B), (C), (A)
4. (C), (B), (D), (A)

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761271**

Option 1 ID : **7396765061**

Option 2 ID : **7396765062**

Option 3 ID : **7396765063**

Option 4 ID : **7396765064**

Status : **Not Answered**

Chosen Option : **--**

Q.50

Match **List-I** with **List-II**

List-I	List-II
Irradiation dose range, kGy	Objectives
(A) 0.05-0.15	(I) Elimination of specific pathogens
(B) 35-60	(II) Insect disinfestation
(C) 3.0-13	(III) Inhibition of sprouting
(D) 0.1-0.5	(IV) Sterilization of foods

Choose the **most appropriate** answer from the options given below:

1. (A) - (I), (B) - (II), (C) - (III), (D) - (IV)
2. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)
3. (A) - (I), (B) - (II), (C) - (IV), (D) - (III)
4. (A) - (I), (B) - (IV), (C) - (III), (D) - (II)

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761276**

Option 1 ID : **7396765081**

Option 2 ID : **7396765082**

Option 3 ID : **7396765083**

Option 4 ID : **7396765084**

Status : **Not Answered**

Chosen Option : --

Q.51

The term "GRAS" stands for:

1. Generally Recognized As Stable
2. Generally Recommended As Safe
3. Generally Regarded As Stable
4. Generally Recognized As Safe

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761216**

Option 1 ID : **7396764841**

Option 2 ID : **7396764842**

Option 3 ID : **7396764843**

Option 4 ID : **7396764844**

Status : **Not Answered**

Chosen Option : --

Q.52

Match **List-I** with **List-II**

List-I	List-II
(Can Name)	(Dimension)
(A) 62	(I) 307 x 409
(B) No.2	(II) 203 x 308
(C) No.10	(III) 303 x 406
(D) 303	(IV) 603 x 700

Choose the **most appropriate** answer from the options given below:

1. (A) - (I), (B) - (II), (C) - (III), (D) - (IV)
2. (A) - (II), (B) - (I), (C) - (IV), (D) - (III)
3. (A) - (I), (B) - (II), (C) - (IV), (D) - (III)
4. (A) - (III), (B) - (I), (C) - (IV), (D) - (II)

Options 1. 1

2. 2

3. 3

4. 4

Question Type : **MCQ**

Question ID : **7396761250**

Option 1 ID : **7396764977**

Option 2 ID : **7396764978**

Option 3 ID : **7396764979**

Option 4 ID : **7396764980**

Status : **Not Answered**

Chosen Option : --

Q.53

The yellow colour of the cow milk is due to the presence of_____.

1. sterols
2. albumin
3. phospholipids
4. carotenoids

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761229**

Option 1 ID : **7396764893**

Option 2 ID : **7396764894**

Option 3 ID : **7396764895**

Option 4 ID : **7396764896**

Status : **Answered**

Chosen Option : **3**

Q.54

The soft and fragile food products, having delicate flavors and colors, are best dried by which of the following method :

1. Drum drying
2. Vacuum drying
3. Tray drying
4. Freeze drying

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761263**

Option 1 ID : **7396765029**

Option 2 ID : **7396765030**

Option 3 ID : **7396765031**

Option 4 ID : **7396765032**

Status : **Answered**

Chosen Option : **2**

Q.55

The sequence of biscuit manufacturing process generally involves:

- (A). Cooling and packing
- (B). Forming
- (C). Baking
- (D). Mixing

Choose the **most appropriate** answer from the options given below:

- 1. (D), (B), (C), (A).
- 2. (A), (B), (C), (D).
- 3. (B), (A), (D), (C).
- 4. (C), (B), (D), (A).

Options 1. 1

2. 2

3. 3

4. 4

Question Type : **MCQ**

Question ID : **7396761218**

Option 1 ID : **7396764849**

Option 2 ID : **7396764850**

Option 3 ID : **7396764851**

Option 4 ID : **7396764852**

Status : **Answered**

Chosen Option : **1**

Q.56

The **Codex Alimentarius Commission** was established under the authority of

- (A). World Health Organization
- (B). World Trade Organization
- (C). Food and Agriculture Organization
- (D). International Organization for Standardization

Choose the **most appropriate** answer from the options given below:

- 1. (A), (B) and (C) only
- 2. (A) and (D) only
- 3. (A) and (C) only
- 4. (B), (C) and (D) only

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761255**

Option 1 ID : **7396764997**

Option 2 ID : **7396764998**

Option 3 ID : **7396764999**

Option 4 ID : **7396765000**

Status : **Not Answered**

Chosen Option : --

Q.57

Durum wheat is used for the making of _____

- 1. Pasta
- 2. Cake
- 3. Pastry
- 4. Cookies

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761227**

Option 1 ID : **7396764885**

Option 2 ID : **7396764886**

Option 3 ID : **7396764887**

Option 4 ID : **7396764888**

Status : **Answered**

Chosen Option : **1**

Q.58

The colour permitted in cheddar cheese as per FSS Act, 2006 is _____.

1. Annatto
2. Anthocyanin
3. Riboflavin
4. Chlorophyll

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761232**

Option 1 ID : **7396764905**

Option 2 ID : **7396764906**

Option 3 ID : **7396764907**

Option 4 ID : **7396764908**

Status : **Answered**

Chosen Option : **3**

Q.59

The instrument used to measure plasticity of bread dough is known as

1. Penetrometer
2. Fibrograph meter
3. Tenderometer
4. Brabender Farinograph

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761253**

Option 1 ID : **7396764989**

Option 2 ID : **7396764990**

Option 3 ID : **7396764991**

Option 4 ID : **7396764992**

Status : **Not Answered**

Chosen Option : **--**

Q.60

Sugarcane gur (jaggery) contains_____ % sucrose.

1. 65 to 85
2. 20 to 30
3. 35 to 40
4. 50 to 60

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761244**

Option 1 ID : **7396764953**

Option 2 ID : **7396764954**

Option 3 ID : **7396764955**

Option 4 ID : **7396764956**

Status : **Answered**

Chosen Option : **1**

Q.61

The drier that can be used for carrying out the instantizing or agglomeration process is:

1. Drum drier
2. Spray drier
3. Tunnel drier
4. Kiln drier

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761272**

Option 1 ID : **7396765065**

Option 2 ID : **7396765066**

Option 3 ID : **7396765067**

Option 4 ID : **7396765068**

Status : **Not Answered**

Chosen Option : **--**

Q.62

Match **List-I** with **List-II**

List-I	List-II
Product	Property
(A) Biscuit	(I) Low sugar and fat
(B) Cracker	(II) Flat crisp
(C) Hard dough biscuit	(III) Partially developed gluten
(D) Soft dough biscuit	(IV) Flowy dough

Choose the **most appropriate** answer from the options given below:

1. (A) - (II), (B) - (I), (C) - (III), (D) - (IV)
2. (A) - (I), (B) - (III), (C) - (II), (D) - (IV)
3. (A) - (I), (B) - (II), (C) - (IV), (D) - (III)
4. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761217**

Option 1 ID : **7396764845**

Option 2 ID : **7396764846**

Option 3 ID : **7396764847**

Option 4 ID : **7396764848**

Status : **Not Answered**

Chosen Option : --

Q.63

The penetration of fat within the muscle fibre when an animal is well fed, is called as _____.

1. stabilization
2. marbling
3. ageing
4. rigor mortis

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761241**

Option 1 ID : **7396764941**

Option 2 ID : **7396764942**

Option 3 ID : **7396764943**

Option 4 ID : **7396764944**

Status : **Not Answered**

Chosen Option : --

Q.64

The major microorganism responsible for food infection transmitted through eggs is _____.

1. *E. coli*
2. *Salmonella*
3. *Pseudomonas*
4. *Clostridium botulinum*

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761212**

Option 1 ID : **7396764825**

Option 2 ID : **7396764826**

Option 3 ID : **7396764827**

Option 4 ID : **7396764828**

Status : **Answered**

Chosen Option : **3**

Q.65

The alkali treatment of cocoa to enhance its color and flavor is known as

1. French process
2. Dutch process
3. Enrobing
4. Tempering

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761267**

Option 1 ID : **7396765045**

Option 2 ID : **7396765046**

Option 3 ID : **7396765047**

Option 4 ID : **7396765048**

Status : **Not Answered**

Chosen Option : **--**

Q.66

The enzyme used in isomerization of corn starch during the making of **High Fructose Corn Syrup** is/are:

- (A). Alpha-amylase
- (B). Glucoamylase
- (C). Glucose isomerase

Choose the **most appropriate** answer from the options given below:

- 1. (A) and (B) only
- 2. (B) and (C) only
- 3. (B) only
- 4. (A), (B) and (C)

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761268**

Option 1 ID : **7396765049**

Option 2 ID : **7396765050**

Option 3 ID : **7396765051**

Option 4 ID : **7396765052**

Status : **Not Answered**

Chosen Option : --

Q.67

Match **List-I** with **List-II**

List-I	List-II
Foods	a_w values
(A) Flour	(I) 0.96
(B) Dry Fruits	(II) 0.75-0.80
(C) Jam	(III) 0.55-0.80
(D) Bread	(IV) 0.67-0.87

Choose the **most appropriate** answer from the options given below:

1. (A) - (IV), (B) - (III), (C) - (II), (D) - (I)
2. (A) - (I), (B) - (II), (C) - (III), (D) - (IV)
3. (A) - (I), (B) - (II), (C) - (IV), (D) - (III)
4. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

Options 1. 1

2. 2

3. 3

4. 4

Question Type : **MCQ**

Question ID : **7396761278**

Option 1 ID : **7396765089**

Option 2 ID : **7396765090**

Option 3 ID : **7396765091**

Option 4 ID : **7396765092**

Status : **Not Answered**

Chosen Option : --

Q.68

QRAC stands for:

1. Qualitative Risk Analyzing Committee
2. Qualitative Risk Assessment Committee
3. Quantitative Risk Assessment Committee
4. Quantitative Risk Analysing Committee

Options 1. 1

2. 2

3. 3

4. 4

Question Type : **MCQ**

Question ID : **7396761252**

Option 1 ID : **7396764985**

Option 2 ID : **7396764986**

Option 3 ID : **7396764987**

Option 4 ID : **7396764988**

Status : **Answered**

Chosen Option : **2**

Q.69

Pectin is primarily composed of_____.

1. galactose and glucose
2. fructose
3. galacto-pyranosyl uronic acid
4. amylose

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761209**

Option 1 ID : **7396764813**

Option 2 ID : **7396764814**

Option 3 ID : **7396764815**

Option 4 ID : **7396764816**

Status : **Answered**

Chosen Option : **4**

Q.70

Sequentially arrange the processing steps involved in the manufacturing of **cheddar cheese**

- (A). Standardization
- (B). Pre-heating
- (C). Addition of starter culture
- (D). Pasteurization

Choose the **most appropriate** answer from the options given below:

1. (A), (B), (D), (C).
2. (A), (B), (C), (D).
3. (B), (A), (D), (C).
4. (C), (B), (D), (A).

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761230**

Option 1 ID : **7396764897**

Option 2 ID : **7396764898**

Option 3 ID : **7396764899**

Option 4 ID : **7396764900**

Status : **Answered**

Chosen Option : **2**

Q.71

The process for the development of cocoa mass follows a sequence of

- (A). Milling
- (B). Cleaning and roasting
- (C). Breaking and winnowing
- (D). Fermentation of dried beans

Choose the **most appropriate** answer from the options given below:

- 1. (A), (B), (C), (D).
- 2. (D), (B), (C), (A).
- 3. (B), (A), (D), (C).
- 4. (C), (B), (D), (A).

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761219**

Option 1 ID : **7396764853**

Option 2 ID : **7396764854**

Option 3 ID : **7396764855**

Option 4 ID : **7396764856**

Status : **Not Answered**

Chosen Option : --

Q.72

Natural carotenes can be extracted from_____.

- 1. saffron
- 2. soyabean
- 3. beans
- 4. pear

Options 1. 1

- 2. 2
- 3. 3
- 4. 4

Question Type : **MCQ**

Question ID : **7396761222**

Option 1 ID : **7396764865**

Option 2 ID : **7396764866**

Option 3 ID : **7396764867**

Option 4 ID : **7396764868**

Status : **Answered**

Chosen Option : **1**

Q.73

NOEL stands for

1. Non-Observable Effluent Limit
2. No Observable Effluent Limit
3. Non-Observable Effect Level
4. No Observable Effect Level

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761258**

Option 1 ID : **7396765009**

Option 2 ID : **7396765010**

Option 3 ID : **7396765011**

Option 4 ID : **7396765012**

Status : **Not Answered**

Chosen Option : --

Q.74

Which of the following are polyunsaturated fatty acids (n-6)?

- (A). Linoleic
- (B). γ - Linoleic
- (C). Arachidonic
- (D). Oleic

Choose the **most appropriate** answer from the options given below:

1. (A), (B) and (D) only.
2. (A), (B) and (C) only.
3. (A), (B), (C) and (D).
4. (B), (C) and (D) only.

Options 1. 1

2. 2
3. 3
4. 4

Question Type : **MCQ**

Question ID : **7396761226**

Option 1 ID : **7396764881**

Option 2 ID : **7396764882**

Option 3 ID : **7396764883**

Option 4 ID : **7396764884**

Status : **Not Answered**

Chosen Option : --

Q.75

Match **List-I** with **List-II**

List-I	List-II
Type of sugar	Application
(A) Icing	(I) Common sweetening ingredient
(B) HFCS	(II) Cake preparation
(C) Sugar cubes	(III) Candies
(D) Granulated	(IV) Tea service

Choose the **most appropriate** answer from the options given below:

1. (A) - (II), (B) - (III), (C) - (IV), (D) - (I)
2. (A) - (I), (B) - (II), (C) - (III), (D) - (IV)
3. (A) - (IV), (B) - (II), (C) - (I), (D) - (III)
4. (A) - (III), (B) - (IV), (C) - (I), (D) - (II)

Options 1. 1

2. 2

3. 3

4. 4

Question Type : **MCQ**

Question ID : **7396761269**

Option 1 ID : **7396765053**

Option 2 ID : **7396765054**

Option 3 ID : **7396765055**

Option 4 ID : **7396765056**

Status : **Not Answered**

Chosen Option : --