

Seat No.	
-------------	--

ENT - 50

Total No. of Pages : 16

P. G. Re-Entrance Examination, 2025
M.Sc. FOOD SCIENCE AND TECHNOLOGY
Sub. Code: 58724

Day and Date : Thursday, 10-07-2024

Total Marks : 100

Time : 3.30 p.m. to 5.00 p.m.

Instructions :

- 1) All questions are compulsory.
- 2) Each question carries 1 mark.
- 3) Answers should be marked in the given OMR answer sheet by darkening the appropriate option.
- 4) Follow the instructions given on OMR sheet.
- 5) Rough work shall be done on the sheet provided at the end of question paper.

Q.1 Food processing can:

- | | |
|-------------------------|--------------------------|
| a) Reduce food waste | b) Make food unsafe |
| c) Always increase cost | d) Reduce food nutrients |

Q.2 Dehydration in food processing involves:

- | | |
|-----------------|-------------------|
| a) Adding water | b) Removing water |
| c) Adding sugar | d) Adding salt |

Q.3 Minimal processing aims to:

- | | |
|----------------------|------------------------------|
| a) Kill all microbes | b) Retain fresh-like quality |
| c) Make food dry | d) Freeze food |

Q.4. Spray drying is mainly used for:

- | | |
|-----------|----------------|
| a) Fruits | b) Milk powder |
| c) Fish | d) Vegetables |

Q.5. Effect of drying on food is:

- a) Increase water activity b) Decrease water activity
- c) Increase bacteria d) Increase fat

Q.6. The main nutrient lost during blanching is:

- a) Protein b) Minerals
- c) Vitamins d) Fats

Q.7. Vacuum packing mainly removes:

- a) Water b) Sugar
- c) Oxygen d) Salt

Q.8. Which ministry oversees food processing in India?

- a) Ministry of Health
- b) Ministry of Agriculture
- c) Ministry of Food Processing Industries
- d) Ministry of Transport

Q.9. Which is NOT a processed food?

- a) Packaged chips b) Bottled water
- c) Raw banana d) Canned beans

Q.10. Dairy industry processes:

- a) Fruits b) Vegetables
- c) Milk and milk products d) Grainss

Q.11. Confectionery industry produces:

- a) Milk b) Cakes and chocolates
- c) Fruits d) Vegetables

Q.12. Main aim of food preservation is to:

- a) Reduce food value
- b) Make food unsafe
- c) Retain food quality
- d) Change food color

Q.13. Which food is often pickled?

- a) Bread
- b) Cucumber
- c) Cheese
- d) Meat

Q.14. Fermentation creates:

- a) Alcohol and acids
- b) Water
- c) Oil
- d) Salt

Q.15. Solar drying uses:

- a) Chemical energy
- b) Solar energy
- c) Nuclear energy
- d) Electrical energy

Q.16. Preservation by irradiation uses:

- a) Sound waves
- b) Light waves
- c) Gamma rays
- d) Water pressure

Q.17. Toned Milk means;

- a) Milk with 7% Fat
- b) Milk with 3% Fat
- c) Milk with 4.5% Fat
- d) Milk with 6% Fat

Q.18. Sodium nitrite is used in:

- a) Meat products
- b) Fruits
- c) Bread
- d) Vegetables

Q.19. Class I preservatives include:

- a) Synthetic chemicals
- b) Natural substances like salt, sugar
- c) Plastics
- d) Paper

Q.20. Sulphur dioxide is used in preservation of:

- a) Milk
- b) Fruits and juices
- c) Meat
- d) Rice

Q.21. Food packaging protects food from:

- a) Damage
- b) Spoilage
- c) Contamination
- d) All of these

Q.22. Tetra packs are mainly used for:

- a) Fresh fruits
- b) Juices and milk
- c) Vegetables
- d) Meat

Q.23. Flexible packaging material includes:

- a) Tin
- b) Plastic film
- c) Glass
- d) Steel

Q.24. Which packaging keeps food sterile?

- a) Cardboard
- b) Aseptic packaging
- c) Tin foil
- d) Plastic bag

Q.25. The barrier property in packaging prevents:

- a) Gas and moisture transfer
- b) Light reflection
- c) Weight loss
- d) Flavor increase

Q.26. PET bottles are used mainly for:

- a) Milk
- b) Cooking oil
- c) Soft drinks
- d) Bread

Q.27. Cans are usually coated inside with:

- a) Wax
- b) Tin
- c) Steel
- d) Lead

Q.28. Tertiary packaging is mainly used for:

- a) Displaying food
- b) Transport and bulk handling
- c) Cooking food
- d) Freezing food

Q.29. Tin cans are used for:

- a) Dry grains
- b) Canned fruits and vegetables
- c) Ice cream
- d) Cakes

Q.30. Tamper-evident packaging tells about:

- a) Flavor of food
- b) If package has been opened
- c) Cooking method
- d) Size of food

Q.31. Which material is NOT used for flexible packaging?

- a) Polyethylene
- b) Polyester
- c) Aluminum foil
- d) Glass

Q.32. Retort pouch packaging is mainly used for:

- a) Raw vegetables
- b) Ready-to-eat meals
- c) Fresh fruits
- d) Rice

Q.33. Secondary food processing includes:

- a) Baking bread
- b) Growing wheat
- c) Farming fish
- d) Harvesting rice

Q.34. Which method kills all microorganisms?

- a) Pasteurization
- b) Sterilization
- c) Refrigeration
- d) Drying

Q.35. Sodium nitrite is used to preserve:

- a) Bread
- b) Vegetables
- c) Meat products
- d) Cereal grains

Q.36. Calcium propionate prevents:

- a) Mold in bakery products
- b) Growth of bacteria in milk
- c) Water loss in fruits
- d) Vitamin loss

Q.37. Which is a GRAS (Generally Recognized As Safe) preservative?

- a) Mercury
- b) Vinegar
- c) Lead
- d) Paints

Q.38. Glass is ideal for packaging because it is:

- a) Opaque
- b) Fragile
- c) Inert and non-reactive
- d) Soft

Q.39. Food contact materials should be:

- a) Heavy metals
- b) Reactive with food
- c) Safe and non-toxic
- d) Expensive

Q.40. Polystyrene is often used for:

- a) Ice cream cups and trays
- b) Meat processing
- c) Bread baking
- d) Vegetable drying

Q.41. Acidic foods can be preserved longer because:

- a) Microorganisms cannot easily grow in acid
- b) They are colorful
- c) They are heavy
- d) They have more vitamins

Q.42. Sorbic acid is effective against:

- a) Yeasts and molds
- b) Fats
- c) Proteins
- d) Minerals

Q.43. The phase change from gas to liquid is called:

- a) Sublimation
- b) Evaporation
- c) Condensation
- d) Freezing

Q.44 The angle between two hydrogen atoms in a water molecule is approximately:

- a) 90°
- b) 104.5°
- c) 120°
- d) 180°

Q.45. Ice isdense than liquid water.

- a) More
- b) Less
- c) Same
- d) Unpredictable

Q.46. Carbohydrates are composed of carbon, hydrogen, and

- a) Nitrogen
- b) Oxygen
- c) Sulfur
- d) Phosphorus

Q.47. Starch is a:

- a) Monosaccharide
- b) Disaccharide
- c) Polysaccharide
- d) None

Q.48. Sucrose is made up of:

- a) Glucose + Glucose
- b) Glucose + Galactose
- c) Glucose + Fructose
- d) Glucose + Ribose

Q.49. Peptide bonds are formed between:

- a) Two sugars
- b) Two amino acids
- c) Two fatty acids
- d) Two nucleotides

Q.50. The secondary structure of protein includes:

- a) Alpha helix
- b) Beta pleated sheet
- c) Both a and b
- d) None

Q.51. Denaturation of proteins leads to:

- a) Change in structure
- b) Change in function
- c) Both a and b
- d) No change

Q.52. Oils are usuallyat room temperature.

- a) Solid
- b) Liquid
- c) Gas
- d) Plasma

Q.53. Vitamins are mainly classified as:

- a) Water-soluble and fat-soluble
- b) Organic and inorganic
- c) Sugars and proteins
- d) Hormones and enzymes

Q.54. The heart is part of the system.

- a) Digestive
- b) Respiratory
- c) Circulatory
- d) Nervous

Q.55. Which organ is responsible for nutrient absorption?

- a) Stomach
- b) Small intestine
- c) Large intestine
- d) Liver

Q.56. Which nutrient helps in building and repairing body tissues?

- a) Carbohydrates
- b) Fats
- c) Proteins
- d) Minerals

Q.57. The process of breaking down glucose to produce energy is called:

- a) Glycolysis
- b) Lipolysis
- c) Proteolysis
- d) Photosynthesis

Q.58. Vitamin A is important for:

- a) Blood clotting
- b) Vision.
- c) Bone health
- d) Energy production

Q.59. Calcium is important for:

- a) Vision
- b) Bone health
- c) Digestion
- d) Nerve impulses

Q.60. A deficiency of iron can cause:

- a) Rickets
- b) Anemia
- c) Night blindness
- d) Scurvy

Q.61. DNA stands for:

- a) Deoxyribonucleic Acid
- b) Dextroribonucleic Acid
- c) Deoxyriboprotein Acid
- d) None of these

Q.62. The basic units of nucleic acids are:

- a) Amino acids
- b) Fatty acids
- c) Nucleotides
- d) Sugars

Q.63. Pellagra is caused by the deficiency of:

- a) Thiamine
- b) Niacin
- c) Riboflavin
- d) Vitamin C

Q.64. Moulds are a type of:

- a) Virus
- b) Bacteria
- c) Fungi
- d) Protozoa

Q.65. Rod-shaped bacteria are called:

- a) Bacilli
- b) Cocci
- c) Spirilla
- d) Vibrios

Q.66. Yeasts reproduce mainly by:

- a) Budding
- b) Fission
- c) Fragmentation
- d) Binary fission

Q.67. The time taken for bacteria to double in number is called:

- a) Division time
- b) Growth rate
- c) Generation time
- d) Doubling rate

Q.68. Thermophilic bacteria thrive at:

- a) Low temperatures
- b) High temperatures
- c) Moderate temperatures
- d) No oxygen

Q.69. Streak plate method is used for:

- a) Counting bacteria
- b) Isolating pure colonies.
- c) Killing bacteria
- d) Measuring pH

Q.70. A liquid culture medium is called:

- a) Agar
- b) Broth
- c) Solid
- d) Paste

Q.71. Incubators are used to maintain:

- a) Light
- b) Temperature
- c) Pressure
- d) Air

Q.72. The slimy layer on spoiled meat is mainly due to:

- a) Viruses
- b) Moulds
- c) Bacteria
- d) Yeast

Q.73. Fungi cause food spoilage mainly by producing:

- a) Acids
- b) Alcohol
- c) Toxins and molds
- d) Sugar

Q.74. Horticulture mainly deals with the cultivation of:

- a) Field crops
- b) Fruits and vegetables
- c) Fish
- d) Forest trees

Q.75. Organic farming avoids the use of:

- a) Natural fertilizers
- b) Chemical fertilizers
- c) Compost
- d) Vermicompost

Q.76. Which is an example of a biofertilizer?

- a) Rhizobium
- b) Urea
- c) Potassium chloride
- d) DAP

Q.77. Enzymes are mainly composed of:

- a) Lipids
- b) Proteins
- c) Carbohydrates
- d) Nucleic acids

Q.78. Bt cotton is genetically modified to resist:

- a) Fungal infections
- b) Bacterial infections
- c) Insect pests
- d) Viral diseases

Q.79. Cell wall is absent in:

- a) Plant cells
- b) Animal cells
- c) Bacteria
- d) Fungi

Q.80. Co-enzymes are generally made of:

- a) Proteins
- b) Vitamins
- c) Lipids
- d) Nucleic acids

Q.81. Enzymes speed up chemical reactions by lowering the:

- a) Activation energy
- b) Product energy
- c) Reactant energy
- d) Final energy

Q.82. Enzymes are specific because of their:

- a) Size
- b) Shape
- c) Weight
- d) Color

Q.83. Gibberellins are plant hormones that help in:

- a) Leaf fall
- b) Stem elongation
- c) Fruit ripening
- d) None of these

Q.84. Which microorganism commonly causes food poisoning?

- a) Salmonella
- b) Lactobacillus
- c) Yeast
- d) Algae

Q.85. Which is a chemical hazard in food?

- a) Hair
- b) Pesticide residue
- c) Dust
- d) Nail

Q.86. Who is responsible for food safety?

- a) Only the government
- b) Only the producer
- c) Everyone handling food
- d) Only the consumer

Q.87. The safest temperature for storing cold foods is:

- a) 25°C
- b) 5°C
- c) 35°C
- d) 95°C

Q.88. Which is an international standard for FSMS?

- a) ISO 9001
- b) ISO 22000
- c) FSSAI
- d) BIS

Q.89. What is prerequisite program in FSMS?

- a) GMP
- b) GHP
- c) Both a and b
- d) None

Q.90. Which Indian authority governs food safety?

- a) WHO
- b) FAO
- c) FSSAI
- d) ISO

Q.91. Moisture content in food is measured by:

- a) Heating and weighing
- b) Tasting
- c) Coloring
- d) Smelling

Q.92. Under the FSS Act, 2006, food is considered unsafe if:

- a) It is produced in a large quantity
- b) It is contaminated or injurious to health
- c) It is imported from abroad
- d) It is stored for a long time

Q.93. Salmonella and E. coli are examples of which type of contaminant?

- a) Chemical contaminants
- b) Biological contaminants
- c) Physical contaminants
- d) Radioactive contaminants

Q.94. Which acid is commonly used in jam and jelly making to help with gelling?

- a) Citric acid
- b) Sulphuric acid
- c) Hydrochloric acid
- d) Acetic acid

Q.95. Jelly differs from jam mainly because:

- a) Jelly contains fruit pulp
- b) Jelly uses only fruit juice
- c) Jelly is fermented
- d) Jelly is dehydrated

Q.96. Cooking food in dry heat inside an oven is known as:

- a) Boiling
- b) Baking
- c) Steaming
- d) Poaching

Q.97. Which is a moist heat cooking method?

- a) Grilling
- b) Boiling
- c) Baking
- d) Roasting

Q.98. A microwave oven uses which type of waves to cook food?

- a) Radio waves
- b) Infrared waves
- c) Microwaves
- d) Ultraviolet rays

Q.99. Cold storage units are important in food industries because they:

- a) Cook food rapidly
- b) Preserve perishable foods
- c) Enhance flavors instantly
- d) Increase moisture in food

Q.100. Which ingredient gives chocolates their smooth texture?

- a) Sugar
- b) Cocoa butter
- c) Milk powder
- d) Gelatin



Rough

Rough