

Seat No.	
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ENT - 15

Total No. of Pages : 20

P. G. Entrance Examination, 2025
M.Sc. (FOOD SCIENCE AND TECHNOLOGY)
Subject Code : 58724

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Day and Date : Wednesday, 14-05-2025

Total Marks : 100

Time : 3.30 p.m. to 5.00 p.m.
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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.
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Q.1 Sucrose is made up of

- a. Glucose and Galactose
- b. Glucose and Lactose
- c. Lactose and Glucose
- d. Glucose and Fructose

Q. 2. The phase change that results from a solid going directly into the gaseous phase is

- | | |
|------------------|-----------------|
| a. Vapourization | b. Sublimation |
| c. Supercritical | d. Triple Point |

- Q.3 Proteins are polymers of
- a. α -amino acids
 - b. B-amino acids
 - c. γ -amino acids
 - d. δ -amino acids
- Q.4 Fibrous and globular proteins are classified on the basis of structure.
- a. primary
 - b. secondary
 - c. tertiary
 - d. quaternary
- Q.5 Chemically, fats and oils are
- a. acids
 - b. alcohols
 - c. esters
 - d. Alkenes
- Q.6 Number of milligrams of KOH required to neutralize fatty acid present in 1 g of fat is called
- a. Potassium number
 - b. Acid number
 - c. Saponification number
 - d. Iodine number
- Q.7 Sterilized milk is devoid of
- a. Vitamin A
 - b. Vitamin B1
 - c. Vitamin C
 - d. Vitamin D
- Q.8 Which among the following is not a water soluble vitamin?
- a. Vitamin D
 - b. Vitamin B1
 - c. Vitamin C
 - d. All of these

Q.9 Which of the following are examples of macro minerals?

- a. Sodium
- b. Calcium
- c. Chloride
- d. All of the above

Q.10 Excessive intake of calcium in our diet results in

- a. Stroke
- b. Diarrhoca
- c. Constipation
- d. Kidney stones

Q.11 Which one is the heaviest particulate component of the cell?

- a. Nucleus
- b. Mitochondria
- c. Cytoplasm
- d. Golgi apparatus

Q.12 Which one is the largest particulate of the cytoplasm?

- a. Lysosomes
- b. Mitochondria
- c. Golgi apparatus
- d. Entoplasmic reticulum

Q. 13 The sugar found in DNA is

- a. Xylose
- b. Ribose
- c. Deoxyribose
- d. Ribulose

Q.14 The most abundant carbohydrate found in nature is

- a. Starch
- b. Glycogen
- c. Cellulose
- d. Chitin

Q.15 Sulphur containing amino acid is

- a. Methionine
- b. Leucine
- c. Valine
- d. Asparagine

Q.16 An example of chromoprotein is

- a. Hemoglobin
- b. Sturine
- c. Nuclein
- d. Gliadin

Q.17 An example of a saturated fatty acid is

- a. Palmitic acid
- b. Oleic acid
- c. Linoleic acid
- d. Erucic acid

Q.18 Essential fatty acid:

- a. Linoleic acid
- b. Linolenic acid
- c. Arachidonic acid
- d. All of the above

Q.19 BMR stands for

- a. Body metabolism rate
- b. Basal metabolic rate
- c. Body mass index
- d. Basal energy expenditure

Q.20 Anemia is defined as a lack of in the diet.

- a. Sodium
- b. Calcium
- c. Iron
- d. None of the above

Q.21 Compound microscope was discovered by

- a. Antony von b. Pasteur
- c. Johnsen & Hans d. None of these

Q.22 pH required for the growth of bacteria is

- a. 6.8 - 7.2 b. 5.6 - 8.2
- c. 3.0 - 6.0 d. 8.0 - 14.0

Q. 23 The organisms which can grow best in the presence of a low concentration of oxygen

- a. Aerophilic b. Microaerophilic
- c. Aerobic d. Anaerobic

Q.24 Penicillin is a

- Primary metabolite
- Secondary metabolite
- Tertiary metabolite
- None of the above

Q.25 Vinegar fermentation involves

- Yeasts only
- Yeasts with lactic bacteria
- Yeasts with acetic acid bacteria
- Yeasts with butric acid bacteria

Q.26 The fungus used in the industrial production of citric acid:

- a. *Rhizopus Oryzac* b. *Fusarium moniliformae*
- c. *Rhizopus nigricans* d. *Aspergillus nigricans*

Q.27 Batch fermentation is also called

- a. Closed system b. Open system
- c. Fed-Batch system d. Sub-merger system

Q.28 What are the intrinsic factors for the microbial growth?

- a. pH
- b. Moisture
- c. Oxidation-Reduction Potential
- d. All of these

Q.29 The organism which grows best above 45°C are called

- a. psychrophilic b. mesophilic
- c. thermophilic d. any of these

Q.30 Which of the following has more tolerance for acidic pH (lower pH)?

- a. Yeast and moulds b. Bacteria
- c. *E. coli* d. None of these

Q.31 Golden rice is a source of

- a. Fatty acids b. Vitamin A
- c. Vitamin E d. Citric acid

Q. 32 Which of the following is an example of SCP?

- a. E. Coli
- b. Chara
- c. Sargassum
- d. Spirulina

Q.33 Real-time PCR is also called as

- a. qPCR
- b. Nested PCR
- c. Hot Start PCR
- d. None of the above

Q.34 The first plant genome sequenced is of

- a. Neurospora
- b. Arabidopsis thaliana
- c. Rice
- d. Wheat

Q.35 Synthetic seeds are prepared from

- a. Hybrid seed
- b. Somatic embryos
- c. Root tips
- d. Local seeds

Q.36 Which of the following represents the first plant to undergo transgenic activity?

- a. Tomato
- b. Cotton
- c. Brassica
- d. Tobacco

Q.37 A hybrid is also known as?

- a. often homozygous
- b. heterozygous
- c. homozygous
- d. all of these

Q.38 Lichen involves two organisms as

- a. virus and bacteria b. algae and bacteria
- c. algae and fungi d. fungi and mosses

Q.39 The proteins that forms the walls of the microtubules are

- a. actin b. tubulin
- c. pectin d. hydroxyproline

Q.40 Who among the following coined the term Biotechnology?

- a. Karl Ereky b. James Clarke
- c. Paul Terasaky d. Clarke and Sommer

Q.41 Food laws are classified into

- a. Mandatory standards and voluntary standards
- b. Preventive standards and hygienic standards
- c. Safety standards and security standards
- d. General standards and potential standards

Q.42 Which of the following are mandatory standards?

- a. Codex Alimentarius Standards
- b. BIS Standards and Specifications
- c. Consumer Protection Act, 1986
- d. Food Safety and Standards Act, 2006

Q.43 Person with which of the following disease can work inside food processing industry

- a. Diarrhea
- b. Vomiting
- c. Excessive hair fall
- d. None of the above

Q.44 Who among the following is most at risk to food poisoning

- a. Elder people
- b. Toddlers, babies, and pregnant women
- c. Individuals who are already unwell
- d. All of the above

Q.45 PFA is abbreviated as

- a. Prevention of Food Act
- b. Protection of Food Act
- c. Prevention of Food Adulteration Act
- d. None of the above

Q.46 What do the QA and QC stand for?

- a. Quality assurance and Queuing control
- b. Quality adjustment and Quality completion
- c. Quality assurance and Quality control
- d. Quality adjustment and Queuing control

Q.47 Kjeldahl's method is used to determine the content of food

- a. Moisture
- b. Fat
- c. Protein
- d. Mineral

Q.48 Starch is adulterated with.....

- a. Chalk Powder
- b. Brick Powder
- c. Both a and b
- d. None of these

Q.49 ISO 9001 sets out the criteria for a

- a. quality management system
- b. quantity management system
- c. qualified marketing system
- d. quality marketing system

Q.50 What does HACCP stand for?

- a. Hazard Analysis and Critical Control Point
- b. Hazard And Critical Control Point
- c. Health Analysis and Critical Control Point
- d. Hazard And Critical Cooking Point

Q.51 Naturally occurringplay a role in food coloring.

- a. enzymes
- b. pigments
- c. sugars
- d. carbohydrates

Q.52 Fruits and vegetables are graded based on theirand.....

- a. size, shape
- b. smell, shape
- c. color, size
- d. smell, color

Q.53 The most common drying method is drying.

- a. Freeze
- b. Spray
- c. Sun or tray drying
- d. Oven

Q.54is the transfer of heat from one particle to another by contact.

- a. Conduction
- b. Radiation
- c. Convection
- d. Combustion

Q.55 is the transfer of energy in the form of electromagnetic waves.

- a. Compulsion
- b. Convection
- c. Radiation
- d. Conduction

Q.56 Bread is leavened with

- a. Yeast
- b. Salt
- c. Sugar
- d. Baking soda

Q.57 Vinegar usually has an acetic acid content of percent.

- a. 6
- b. 4
- c. 7
- d. 9

Q.58 packaging comes in direct contact with the food.

- a. Secondary
- b. Tertiary
- c. Primary
- \ d. All of the above

Q.59 is made by churning pasteurized cream.

- a. Butter
- b. Yogurt
- c. Ice cream
- d. Milk

Q.60drying is the mostly used method for producing milk powders.

- a. Wet
- b. Spray
- c. Heat
- d. Air

Q.61 The principal ingredient of candies, including chocolate, is the..... .

- a. eggs
- b. sugar
- c. milk
- d. butter

Q.62 The most common sweetener used in candies and chocolates is

- a. glucose
- b. maltose
- c. lactose
- d. sucrose

Q.63 is an alcoholic beverage made from fermented grape juice.

- a. Wine
- b. Scotch
- c. Beer
- d. Whiskey

- Q.64 The science and art of growing grapes for wine is called
- a. vinification
 - b. viticulture
 - c. viniculture
 - d. vineyard
- Q.65 Grapes for wine are harvested when they contain the optimum balance of and acidity.
- a. color
 - b. sugar
 - c. size
 - d. Alcohol
- Q.66 Use of several methods like temperature (high or low), control of acidity, control of water activity for preservation of food is known as
- a. Hurdle technology
 - b. Mixed technology
 - c. Stumbling technology
 - d. Multiple technology
- Q.67 Lecithin is used as a/an
- a. Antimicrobial agent
 - b. Foaming agent
 - c. Leavening agent
 - d. Emulsifier
- Q.68 Alginate is used as a
- a. Thickener
 - b. Low intensity sweetener
 - c. Leavening agent
 - d. None of the above
- Q.69 The anti-nutritional factor present in egg is
- a. Albumin
 - b. Avidin
 - c. Biotin
 - d. Prolamine

Q.70 Which of the following is high in protein?

- a. Wheat
- b. Avocado
- c. Amla
- d. Soyabean

Q.71 Monosodium glutamate is used as

- a. Artificial sweetener
- b. Anticaking agent
- c. Flavour enhancer
- d. Cleaning agent

Q.72 The colour of turmeric is due to?

- a. Carotene
- b. Paprika
- c. Curcumin
- d. Apocarotenal

Q.73 Which of the following is the class 1 preservative?

- a. Sodium benzoate
- b. Potassium sorbate
- c. Sucrose
- d. All of the above

Q.74 Minimum fat % in double toned milk is

- a. 0.5
- b. 1.5
- c. 2.5
- d. 3.5

Q.75 For manufacturing of biscuits, wheat variety used is

- a. Soft wheat
- b. Hard wheat
- c. Durum wheat
- d. Other

Q.76 Botanical name of Tea is

- a. Camellia sinensis.
- b. Theobrana cacao
- c. Theobrama sinensis
- d. None of these

Q.77 Roasting of coffee leads to

- a. Moisture reduction
- b. Flavour generation
- c. Both (a) and (b)
- d. Neither (a) nor (b)

Q.78 Curing step is involved in the processing of

- a. Vanilla
- b. Green cardamom
- c. Saffron
- d. All of the above

Q.79 Eugenol is the principal component of

- a. Clove
- b. Coriander
- c. Cassia
- d. Cardanon

Q.80 Which of the following spices is known as the KING OF SPICE?

- a. Aniseed
- b. Chilli
- c. Pepper
- d. Ginger

Q.81 A widely used material for packaging of carbonated soft drinks and water is

- a. HDPE
- b. PET
- c. PP.
- d. PC

Q.82 BOPP stands for

- a. Biaxially Oriented Polypropylene
- b. Biodegradable Oxidized Polypropylene
- c. Biodegradable & Oriented Polypropylene
- d. None of the above

Q.83 PVA stands for.....

- a. Polyvinyl Alcohol
- b. Post Vacation Activity
- c. Potassium Valeric Acid
- d. None of the above

Q.84 Lard is obtained from.....

- a. Coconut
- b. Hogs
- c. Soybean
- d. Beef

Q.85 The proteolytic enzymes used in tenderization of meat are

- a. Papain
- b. Bromelin
- c. Ficin
- d. All of the above

Q.86 An agent used for glazing is.....

- a. Edible wax
- b. Layers of ice
- c. Sodium salts
- d. None of the above

Q.87 Smoking is used for the preservation of.....

- a. Cereals
- b. Meat
- c. Egg
- d. Fruits

Q.88 Nitrate and Nitrite along with Sodium Chloride is called as

- a. Curing agent
- b. Emulsifier
- c. Anti caking agent
- d. Fumigating agent

Q.89 Fat bloom is

- a. Increase in the fat level in chocolate leading to the formation of soft texture
- b. Coating the sugar candy with cocoa butter
- c. Defect found in chocolate
- d. None of the above

Q.90 Chipsona is processing variety of

- a. Tomato
- b. Potato
- c. Banana
- d. Tapioca

Q.91 Guava is rich in

- a. Vitamin A
- b. Vitamin C
- c. Vitamin K
- d. Vitamin B complex

Q.92 The sparkling, clear sweetened fruit juice is

- a. RTS
- b. Squash
- c. Puree
- d. Cordial

Q.93 TSS of fruit squash is

- a. 12%
- b. 25%
- c. 30%
- d. 40%

Q.94 Canning is also sometime called as

- a. Appertization b. Pasteurization
- c. Sterilization d. Cold sterilization

Q.95 Heating of the frozen food is termed as

- a. Dehydrofreezing b. Thawing
- c. Freeze drying d. None of the above

Q.96 In slow freezing

- Ice Crystal size is big
- Ice Crystal size is small
- Both extra cellular and intracellular crystallization takes place
- Quality of product is better than fast freezing

Q.97 Nisin is used as

- a. An antimicrobial agent b. An emulsifier
c. A stabilizer d. A acidulant

Q.98 Anticaking agents are

- Those used to destroy the cake while disposing the spoiled cakes
- Those used to maintain the free flowing nature of granular or powdered products
- Those used to kill microorganisms growing cakes
- Those used to maintain the shape of cakes and pastries

Q.99 Vinegar is used as the preservatives in

- a. Confectionery
- b. Ketchup
- c. Jelly
- d. Oils

Q.100 Sugar more than acts as preservative

- a. 10%
- b. 40%
- c. 70%
- d. 95%

□□□

- Rough Work -