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ENT - 40

Total No. of Pages : 16

M. Sc. Re - Entrance Examination, 2026
FOOD SCIENCE AND TECHNOLOGY
Subject Code : 58724

Day and Date : Wednesday, 24-06-2026

Total Marks : 100

Time : 02.30 p.m. to 04.00 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.
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Q.1 Food processing mainly aims to:

- | | |
|-----------------------|---------------------|
| a) Improve shelf life | b) Reduce nutrients |
| c) Increase spoilage | d) Waste food |

Q.2 Preservation helps to:

- | | |
|----------------------|-------------------|
| a) Increase moisture | b) Delay spoilage |
| c) Reduce taste | d) Add toxins |

Q.3 Drying removes:

- | | |
|----------|-------------|
| a) Fat | b) Protein |
| c) Water | d) Minerals |

Q.4 Pasteurization destroys:

- | | |
|--------------|-------------------|
| a) Vitamins | b) Enzymes |
| c) Nutrients | d) Microorganisms |

Q.5 Freezing works by:

- a) Slowing microbial growth
- b) Increasing microbes
- c) Adding salt
- d) Heating food

Q.6 Thermal processing includes:

- a) Freezing
- b) Fermentation
- c) Canning
- d) Irradiation

Q.7 Blanching helps to:

- a) Increase microbes
- b) Inactivate enzymes
- c) Add flavor
- d) Add color

Q.8 Fermentation produces:

- a) Oxygen
- b) Water
- c) Alcohol
- d) Fat

Q.9 Refrigeration temperature is:

- a) 25°C
- b) 0-4°C
- c) 60°C
- d) -50°C

Q.10 Salting preserves by:

- a) Adding water
- b) Increasing microbes
- c) Reducing water activity
- d) Increasing fat

Q.11 Food processing industry is in:

- a) Primary sector
- b) Secondary sector
- c) Tertiary sector
- d) IT sector

Q. 12 Jam is an example of:

- a) Raw food
- b) Fresh food
- c) Processed food
- d) Natural food

Q.13 Value addition means:

- a) Spoilage
- b) Loss
- c) Increase in value
- d) Waste

Q.14 Preservation principle includes:

- a) Increasing microbes
- b) Delaying microbial growth
- c) Adding water
- d) Increasing enzymes

Q.15 Drying reduces:

- a) Water activity
- b) Protein
- c) Fat
- d) Minerals

Q.16 Sugar preserves by:

- a) Increasing microbes
- b) Reducing water activity
- c) Increasing fat
- d) Adding protein

Q.17 Vinegar acts as:

- a) Preservative
- b) Flavor only
- c) Thickener
- d) Color

Q.18 Sodium benzoate is:

- a) Natural preservative
- b) Flavor
- c) Chemical preservative
- d) Color

Q.19 Salt is a:

- a) Chemical preservative
- b) Natural preservative
- c) Color
- d) Flavor

Q.20 Packaging helps to:

- a) Spoil food
- b) Contaminate food
- c) Protect food
- d) Damage food

Q.21 Primary packaging:

- a) Outer box
- b) Direct contact with food
- c) Transport layer
- d) Label

Q.22 Secondary packaging is for:

- a) Cooking
- b) Preserving
- c) Grouping
- d) Drying

Q.23 Glass is:

- a) Permeable
- b) Flexible
- c) Edible
- d) Impermeable

Q.24 Plastic is:

- a) Heavy
- b) Brittle
- c) Expensive
- d) Lightweight

Q.25 Canning uses:

- a) Heating and sealing.
- b) Cooling
- c) Drying
- d) Freezing

Q.26 Vacuum packaging removes:

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

Q.27 MAP changes:

- a) Shape
- b) Color
- c) Gas composition
- d) Taste

Q.28 Smoking preserves by:

- a) Adding water
- b) Increasing fat
- c) Reducing microbes
- d) Adding sugar

Q.29 Irradiation uses:

- a) Heat
- b) Cold
- c) Pressure
- d) Radiation

Q.30 is a Non-thermal method:

- a) Pasteurization
- b) Canning
- c) Blanching
- d) Irradiation

Q.31 UHT means:

- a) Ultra Heat Treatment
- b) Uniform Heat Time
- c) Ultra High Temperature
- d) Under Heat Treatment

Q.32 Shelf life is:

- a) Cooking time
- b) Storage period
- c) Heating time
- d) Cooling time

Q.33 Enzyme activity is reduced by:

- a) Heating
- b) Cooling
- c) Drying
- d) All of these

Q.34 Spoilage is caused by:

- a) Microbes
- b) Enzymes
- c) Chemical reactions
- d) All of these

Q.35 Freezing point of water:

- a) 10°C
- b) 0°C
- c) 50°C
- d) -100°C

Q.36 Removal of water means:

- a) Freezing
- b) Cooling
- c) Drying
- d) Heating

Q.37 Pickling uses:

- a) Sugar
- b) Heat
- c) Cold
- d) Salt and acid

Q.38 Bread is a:

- a) Fermented food
- b) Frozen food
- c) Dried food
- d) Raw food

Q.39 Fermentation improves:

- a) Color only
- b) Flavor and shelf life
- c) Weight
- d) Size

Q.40 Packaging must be:

- a) Toxic
- b) Dirty
- c) Heavy
- d) Safe

Q.41 Active packaging:

- a) Does nothing
- b) Only stores
- c) Interacts with food
- d) Only protects

Q.42 Intelligent packaging:

- a) Adds flavor
- b) Monitors condition
- c) Cooks food
- d) Freezes food

Q.43 Processing increases:

- a) Waste
- b) Spoilage
- c) Shelf life
- d) Dirt

Q.44 Cold storage slows:

- a) Microbial growth
- b) Chemical reactions
- c) Enzyme activity
- d) All of these

Q.45 sterilization involves:

- a) Cooling
- b) Heating
- c) Drying
- d) Freezing

Q.46 Preservatives improve:

- a) Spoilage
- b) Safety
- c) Toxicity
- d) Waste

Q.47 Packaging prevents:

- a) Cooking
- b) Mixing
- c) Contamination
- d) Heating

Q.48 Drying method example:

- a) Sun drying
- b) Freezing
- c) Canning
- d) Pasteurization

Q.49 Food industry scope includes:

- a) Agriculture only
- b) Processing and marketing.
- c) Mining
- d) Banking

Q.50 Food preservation mainly ensures:

- a) Safety and shelf life
- b) Spoilage
- c) Waste
- d) Contamination

Q.51 Density of water is

- a) 5
- b) 1
- c) 10
- d) None of the above

Q.52 The angle between hydrogen atoms in water is:

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

Q.53 Which carbohydrate is a monosaccharide?

- a) Glucose
- b) Sucrose
- c) Lactose
- d) Starch

Q.54 Starch is a:

- a) Disaccharide
- b) Monosaccharide
- c) Sugar alcohol
- d) Polysaccharide

Q.55 Proteins are made up of:

- a) Fatty acids
- b) Vitamins
- c) Amino acids
- d) Minerals

Q.56 Primary structure of protein refers to:

- a) Amino acid sequence
- b) Folding
- c) Helix
- d) 3D structure

Q.57 Lipids are soluble in:

- a) Water
- b) Organic solvents
- c) Salt solution
- d) Sugar solution

Q.58 Rancidity is caused by:

- a) Fermentation
- b) Reduction
- c) Hydrolysis
- d) Oxidation

Q.59 Vitamin C is:

- a) Fat soluble
- b) Water soluble
- c) Mineral
- d) Enzyme

Q.60 Calcium is a:

- a) Trace element
- b) Vitamin
- c) Macro mineral
- d) Enzyme

Q.61 Basic unit of body:

- a) Tissue
- b) Organ
- c) Cell
- d) System

Q.62 Carbohydrates provide:

- a) Hormones
- b) Energy
- c) Enzymes
- d) Vitamins

Q.63 Glycolysis occurs in:

- a) Cytoplasm
- b) Nucleus
- c) Mitochondria
- d) Ribosome

Q.64 Proteins help in:

- a) Storage
- b) Protection
- c) Transport
- d) Body building

Q.65 Vitamin D helps absorb:

- a) Iron
- b) Sodium
- c) Calcium
- d) Potassium

Q.66 Iron deficiency causes:

- a) Anemia
- b) Goiter
- c) Scurvy
- d) Rickets

Q.67 DNA stands for:

- a) Dynamic nucleic acid
- b) Double nucleic acid
- c) Deoxyribonucleic acid
- d) Derived nucleic acid

Q.68 Protein metabolism produces:

- a) Glucose
- b) Oxygen
- c) Urea
- d) Starch

Q.69 Goiter is due to deficiency of:

- a) Zinc
- b) Iodine
- c) Calcium
- d) Iron

Q.70 Fats give kcal/g.

- a) 4
- b) 7
- c) 2
- d) 9

Q.71 Study of microorganisms:

- a) Zoology
- b) Botany
- c) Microbiology
- d) Ecology

Q.72 Bacteria are:

- a) Unicellular
- b) Multicellular
- c) Acellular
- d) Fungi

Q.73 Cocci shape:

- a) Rod
- b) Spiral
- c) Filament
- d) Spherical

Q.74 Binary fission is:

- a) Digestion
- b) Respiration
- c) Reproduction
- d) Mutation

Q.75 Yeast is used in:

- a) Freezing
- b) Fermentation
- c) Drying
- d) Heating

Q.76 Moulds belong to:

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

Q.77 Agar is used for:

- a) Preservation
- b) Sterilization
- c) Culture media
- d) Packaging

Q.78 Plate count measures:

- a) Heat
- b) Microorganisms
- c) Moisture
- d) Enzymes

Q.79 Food spoilage is mainly due to:

- a) Microorganisms
- b) Light
- c) Minerals
- d) Oxygen

Q.80 Pasteurization kills:

- a) Enzymes
- b) Spores
- c) All microbes
- d) Pathogens.

Q.81 Agronomy deals with:

- a) Animals
- b) Crops
- c) Fisheries
- d) Forests

Q.82 Horticulture includes:

- a) Field crops
- b) Forestry
- c) Fruits & vegetables
- d) Fisheries

Q.83 Organic farming avoids:

- a) Seeds
- b) Water
- c) Sunlight
- d) Chemicals

Q.84 Biotechnology uses:

- a) Microorganisms
- b) Stones
- c) Metals
- d) Sand

Q.85 Father of biotechnology:

- a) Pasteur
- b) Fleming
- c) Mendel
- d) Karl Ereky

Q.86 Enzymes are:

- a) Hormones
- b) Vitamins
- c) Catalysts
- d) Lipids

Q.87 Coenzymes are:

- a) Organic molecules
- b) Proteins
- c) Minerals
- d) Lipids

Q.88 Tissue culture requires:

- a) Dirty conditions
- b) Open air
- c) Sunlight
- d) Sterile conditions

Q.89 Tissue culture uses:

- a) Seeds only
- b) Roots only
- c) Cells/tissues
- d) Leaves only

Q.90 Hormones regulate:

- a) Taste
- b) Color
- c) Smell
- d) Growth

Q.91 Food safety ensures:

- a) Safe consumption
- b) Taste
- c) Color
- d) Size

Q.92 FSMS stands for:

- a) Food Storage System
- b) Food Safety Management System
- c) Food Supply System
- d) Food Standard Method

Q.93 Quality means:

- a) Quantity
- b) Cost
- c) Safety & acceptability
- d) Color

Q.94 Physical method:

- a) pH Test
- b) Moisture Analysis
- c) Microbial test
- d) Taste

Q.95 Chemical method:

- a) Color Observation
- b) Texture Analysis
- c) Smell by Nose
- d) pH Test

Q.96 Microbiological analysis detects:

- a) Taste
- b) Texture
- c) Microbes
- d) Color

Q.97 Sensory evaluation uses:

- a) Machines
- b) Chemicals
- c) Heat
- d) Human senses

Q.98. HACCP relates to:

- a) Farming
- b) Packaging
- c) Cooking
- d) Food safety

Q.99. Contamination means:

- a) Cleaning
- b) Heating
- c) Cooling
- d) Unwanted substances

Q.100 Quality control helps to:

- a) Maintain standards
- b) Increase cost
- c) Reduce safety
- d) Reduce shelf life



- Rough Work -