

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

**ENT-07**

**Total No. of Pages : 18**

**Entrane Examination, 2026**  
**Course: M. Sc. Food Science and Technology**  
**Subject Code : 58724**

-----  
**Day and Date : Wednesday, 13-05-2026**

**Total Marks : 100**

**Time : 03.30 p.m. to 05.00 p.m.**

-----  
**Instructions**

- i. All Questions are compulsory
- ii. Each Question is of One Mark

- 
1. Oligosaccharides contains .....
    - a. 1 Unit of Simple Sugar
    - b. 2 Units of Simple Sugar
    - c. 10 Units of Simple Sugar
    - d. 1 Unit of Complex Sugar  2. The phase change that results from a liquid going into the solid phase is
    - a. Melting
    - b. Boiling
    - c. Vaporization
    - d. Freezing  3. Proteins are .....
    - a) dipeptides
    - b) tripeptides
    - c) tetrapeptides
    - d) polypeptides  4. Fibrous and globular proteins are classified on the basis of ..... structure.
    - a) primary
    - b) secondary
    - c) tertiary
    - d) quaternary

5. 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
6. Which among the following is not a water soluble vitamin
  - a. Vitamin D
  - b. Vitamin B1
  - c. Vitamin C
  - d. All of these
7. Excessive intake of calcium in our diet results in .....
  - a. Stroke
  - b. Diarrhoea
  - c. Constipation
  - d. Kidney stones
8. Which of the following is an example of derived lipid?
  - a. Steroids
  - b. Terpenes
  - c. Carotenoids
  - d. All of these
9. Which of the Following is not a Polymer of Glucose?
  - a. Glycogen
  - b. Cellulose
  - c. Amylase
  - d. Insulin
10. Which of the following is a reducing sugar?
  - a. Sucrose
  - b. Trehalose
  - c. Isomaltose
  - d. Agar

11. Which one is the heaviest particulate component of the cell?
  - a. Nucleus
  - b. Mitochondria
  - c. Cytoplasm
  - d. Golgi apparatus
  
12. The most active site of protein synthesis is the
  - a. Nucleus
  - b. Ribosome
  - c. Mitochondrion
  - d. Cell sap
  
13. The sugar found in DNA is
  - a. Xylose
  - b. Ribose
  - c. Deoxyribose
  - d. Ribulose
  
14. The most abundant carbohydrate found in nature is
  - a. Starch
  - b. Glycogen
  - c. Cellulose
  - d. Chitin
  
15. Sulphur containing amino acid is
  - a. Methionine
  - b. Leucine
  - c. Valine
  - d. Asparagine
  
16. An example of scleroprotein is
  - a. Zein
  - b. Keratin
  - c. Glutenin
  - d. Ovoglobulin

17. Deterioration of food (rancidity) is due to presence of
- a. Cholesterol
  - b. Vitamin E
  - c. Peroxidation of lipids
  - d. Phenolic compounds
18. BMR stands for .....
- a. Body metabolism rate
  - b. Basal metabolic rate
  - c. Body mass index
  - d. Basal energy expenditure
19. Which one of the following is important for healthy vision?
- a. Calcium
  - b. Vitamin A
  - c. Iron
  - d. Vitamin K
20. .... Plays a vital role in calcium absorption and utilization
- a. Vitamin D
  - b. Vitamin E
  - c. Vitamin C
  - d. Vitamin K
21. Electron Microscope was discovered by
- a. Prof. Fritz
  - b. Janssen and Hans
  - c. Knoll and Ruska
  - d. None of these
22. The generation time is
- a. The time required for the cell to divide
  - b. The total division of the cell during its life time
  - c. The total no. of cells formed
  - d. None of these

23. Food poisoning is caused by
- Clostridium tetani
  - Clostridium Welchi
  - Diphtheria
  - Clostridium botulinum
24. Vinegar fermentation involves
- Yeasts only
  - Yeasts with lactic bacteria
  - Yeasts with acetic acid bacteria
  - Yeasts with butric acid bacteria
25. Antifoam agent is
- Silicon compounds
  - Corn oil
  - Soyabean oil
  - All of these
26. What are the intrinsic factors for the microbial growth?
- pH
  - Moisture
  - Oxidation-Reduction Potential
  - All of these
27. Aerobic Colony Count (ACC), is also known as
- Total viable count (TVC)
  - Aerobic plate count (APC)
  - Standard plate count (SPC)
  - All of these
28. Which of the following has more tolerance for acidic pH (lower pH)?
- Yeast and moulds
  - Bacteria
  - E. coli
  - None of these

29. Which of the following is a food infection?
- a. Salmonellosis
  - b. Botulism
  - c. Staphylococcal intoxication
  - d. None of these
30. The solidifying agent commonly used in preparation of media is/are
- a. agar
  - b. silica gel
  - c. both (a) and (b)
  - d. none of these
31. Which of the following is an example of SCP?
- a. E. Coli
  - b. Chara
  - c. Sargassum
  - d. Spirulina
32. The first plant genome sequenced is of
- a. Neurospora
  - b. Arabidopsis thaliana
  - c. Rice
  - d. Wheat
33. Which of the following represents the first plant to undergo transgenic activity?
- a. Tomato
  - b. Cotton
  - c. Brassica
  - d. Tobacco
34. An alternative form of a gene is also called?
- a. genotype
  - b. mutation
  - c. gamete
  - d. allele

35. The plasmid
- Is a component of the cell wall of bacteria
  - Helps in respiration
  - Is the genetic part in addition to DNA in microorganisms
  - Genes found inside the nucleus
36. Microprojectile method of gene transfer in plants involves delivery of DNA
- with the help of micromanipulator
  - with the help of bolisties
  - with the help of needles
  - any of the above
37. Triticale is derived by crossing
- wheat and rice
  - wheat and tapioca
  - rye (secale) and wheat
  - rye and rice
38. Who among the following coined the term Biotechnology?
- Karl Ereky
  - James Clarke
  - Paul Terasaky
  - Clarke and Sommer
39. Probiotics are
- cancer inducing microbes
  - safe antibiotics
  - new kind of food allergens
  - live microbial food supplement
40. Which of the following is the technique used for the embryo culture?
- Organ cultures on plasma clots
  - Organ cultures on agar
  - Whole embryo cultures
  - All of these

41. 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.
42. Which of the following is a major role for the industry?
  - a. GMP compliance
  - b. Product recall System
  - c. Customer service
  - d. All of the mentioned
43. Which of these is a Honey Adulterant?
  - a. Washing soda, chalk powder
  - b. Molasses, dextrose, sugar and corn syrups
  - c. Pumpkin pulp, non-edible artificial colour, and flavour
  - d. Cassia bark
44. What does 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
45. Kjeldahl's method is used to determine the ..... content of food
  - a. Moisture
  - b. Fat
  - c. Protein
  - d. Mineral
46. .... is not a physical property
  - a. Moisture
  - b. Size
  - c. Shape
  - d. None of these

47. For fat extraction ..... is used
- a. Polar Solvent
  - b. Non-Polar Solvent
  - c. Both a and b
  - d. None of these
48. Strach adulteration is detected by .....
- a. Iodine Test
  - b. Indol Test
  - c. Both a and b
  - d. None of these
49. 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
50. What is the main purpose of hazard identification?
- a. To minimise the effect of a consequence
  - b. For better risk management
  - c. To characterize adverse effect of toxins
  - d. To reduce probability of occurrence
51. The most common drying method is ..... drying.
- a. Freeze
  - b. Spray
  - c. Sun or tray drying
  - d. Oven
52. .... heating means that the circulation of currents in one region inside a can distributes the heat to another.
- a. Conduction
  - b. Convection
  - c. Radiation
  - d. Slow

53. Bread is leavened with .....
- a. Yeast
  - b. Salt
  - c. Sugar
  - d. Baking soda
54. .... make a food acid or sour.
- a. Flavorings
  - b. Colorings
  - c. Texturings
  - d. Acidulants
55. .... is made by churning pasteurized cream.
- a. Butter
  - b. Yogurt
  - c. Ice cream
  - d. Milk
56. The yolk or yellow portion makes up about ..... percent of the liquid weight of the egg.
- a. 12
  - b. 43
  - c. 22
  - d. 33
57. Candies based on a ..... sugar include rock candy, fondant, and fudge.
- a. crystalline
  - b. white
  - c. noncrystalline
  - d. sweet
58. The most common sweetener used in candies and chocolates is .....
- a. glucose
  - b. maltose
  - c. lactose
  - d. sucrose

59. The science and art of growing grapes for wine is called .....
- vinification
  - viticulture
  - viniculture
  - vineyard
60. Freeze drying takes place at
- The triple point
  - Below the triple point
  - Above the triple point
  - At zero degree Celsius
61. Use of several methods like temperature (high or low), control of acidity, control of water activity for preservation of food is known as
- Hurdle technology
  - Mixed technology
  - Stumbling technology
  - Multiple technology
62. Lecithin is used as a/an
- Antimicrobial agent
  - Foaming agent
  - Leavening agent
  - Emulsifier
63. The anti-nutritional factor present in egg is
- Albumin
  - Avidin
  - Biotin
  - Prolamine
64. Monosodium glutamate is used as
- Artificial sweetener
  - Anticaking agent
  - Flavour enhancer
  - Cleaning agent

65. Which of the following is the class 1 preservative?
- a. Sodium benzoate
  - b. Potassium sorbate
  - c. Sucrose
  - d. All of the above
66. Theobroma cacao is botanical name of
- a. Coconut
  - b. Vanilla
  - c. Cocoa
  - d. None of the above
67. Roasting of coffee leads to
- a. Moisture reduction
  - b. Flavour generation
  - c. Both (a) and (b)
  - d. Either (a) or (b)
68. Principal component of pepper is
- a. d-pinene
  - b. limonene
  - c. Eugenol
  - d. Anethole
69. Which of the following is sulphur containing spice?
- a. Dill
  - b. Asafoetida
  - c. Clove
  - d. Vanilla
70. A widely used material for packaging of carbonated soft drinks and water is
- a. HDPE
  - b. PET
  - c. PP.
  - d. PC

71. What is WVTR?
- a. Water to Vapour transient rate
  - b. Water to vapour transfer rate
  - e. Water vapour transfer rate
  - d. Water to vapour total ratio
72. Lard is obtained from
- a. Coconut
  - b. Hogs
  - c. Soybean
  - d. Beef
73. Citral is obtained from
- a. Peppermint
  - b. Lemongrass oil
  - c. Orange
  - d. Mango
74. Chicken is classified on the basis of
- a. Fat content
  - b. Protein content
  - c. Age of the bird
  - d. None of the above
75. The proteolytic enzymes used in tenderization of meat are
- a. Papain
  - b. Bromelin
  - c. Ficin
  - d. All of the above
76. Which of the following is used as color fixative agent in curing of meat
- a. Common salt
  - b. Sugar
  - c. Sodium nitrite
  - d. None of the above

77. Myoglobin is
- a. Protein
  - b. Lipid
  - c. Carbohydrate
  - d. Vitamin
78. The chief muscle pigment is
- a. Myoglobin
  - b. Myoerythrin
  - c. Myocyanin
  - d. Myocholine
79. Butter flavour is due to
- a. Ammonia
  - b. Diacetyl
  - c. Ethylene
  - d. Vanillin
80. As per the FPO regulations amount of preservatives added to canned fruits must not exceed
- a. 5 ppm
  - b. 0.5 ppm
  - c. 0.05 ppm
  - d. Not permitted
81. Moisture content of dehydrated onion should not exceed
- a. 16%
  - b. 8%
  - c. 4%
  - d. 2%
82. Pine apple is
- a. Compound fruit
  - b. Aggregate fruit
  - c. Pome
  - d. Simple fruit

83. Chip Sona I is processing variety of
- Tomato
  - Potato
  - Banana
  - Tapioca
84. Which of the following statements is/are correct?
- Jelly is made from fruit pulp
  - Jelly have the TSS of 65.5°bx
  - Jelly can be converted to jam by altering pH
  - None of the above
85. In high methoxy pectin the amount of methylation is
- 25%
  - 30-36%
  - 40-46%
  - 50-60%
86. Carbon dioxide in carbonated beverages acts as
- Preservative
  - Sparkling agent
  - Enhancement of flavour
  - All of the above
87. The sparkling, clear sweetened fruit juice is
- RTS
  - Squash
  - Puree
  - Cordial
88. TSS of fruit squash is
- 12%
  - 25%
  - 30%
  - 40%

89. Fruit drinks have TSS of
- 5%
  - 10%
  - 15%
  - 20%
90. Canning is also sometime called as
- Appertization
  - Pasteurization
  - Sterilization
  - Cold sterilization
91. Benzoates can be used for the preservation of
- Bread
  - Jam
  - Meat
  - Egg
92. Storage of food under reduced pressure is called
- Aseptic packaging
  - Hyperbaric storage
  - Hypobaric storage
  - Gas packaging
93. In slow freezing
- Crystal size is big
  - Crystal size is small
  - Both extra cellular and intracellular crystallization takes place
  - Quality of product is better than fast freezing
94. Which of the following preservative have found to be much effective to prevent ropiness of bread?
- Sugar
  - Sulphite
  - Propionic acid
  - Acetic acid

95. What is the proposed mode of action of citric acid?
- a. Dehydration
  - b. Osmosis
  - c. Chelation
  - d. None of the above
96. Cyclamate is
- a. A leavening agent
  - b. A antimicrobial agent
  - c. A non nutritive sweetener
  - d. A shortening
97. Lemon extract can be preserved by using
- a. alcohol
  - b. formaldehyde
  - c. acetic acid
  - d. formic acid
98. Vinegar is used as the preservatives in
- a. Confectionry
  - b. Ketchup
  - c. Jelly
  - d. Oils
99. Baking powder is of two principal kinds
- a. Less acidic and more acidic
  - b. Slow and fast acting
  - c. Neither a nor b
  - d. Both a and b
100. For cake making the protein content of the flour required is
- a. 5-7%
  - b. 7-9%
  - c. 9-11%
  - d. 11-13%



**- Rough Work -**