

**Department of Food Science and Technology**  
**Shivaji University, Kolhapur**

**M. Sc. Part II, Semester IV**  
**Theory Examination – 2020**

**Time: 1 Hour**

**Total Marks: 50**

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**Instructions:**

- i. Each question carries 2 marks
  - ii. Attempt any 25 questions out of 30 questions
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Q. 1 Polymerase chain reaction techniques was developed by \_\_\_\_\_

- A. Kari Muller
- B. Kary Mullis
- C. Kari Mullis
- D. None of the above

Q. 2 Which is not a GMF crop?

- A. Bt-Corn
- B. Bt-Brinjal
- C. Bt-Cotton
- D. None of the above

Q. 3 Golden Rice is rich in \_\_\_\_\_

- A. Vitamin E
- B. Vitamin K
- C. Vitamin A
- D. Vitamin R

Q. 4 The plasmid mediated gene transformation is also known as \_\_\_\_\_

- A. Conjugation
- B. Conjunction
- C. Both of the above
- D. None of of the above

Q. 5 The size of plasmid is

- A. Only 200 Kb
- B. Less than and equal to 200 Kb
- C. More than 200 Kb
- D. None of the above

Q. 6 Which is not a Phage Vector

- A. M13
- B. P1
- C. R15
- D. None of the above

Q. 7 The difference between endonuclease and exonuclease is

- A. Exonuclease removes nucleotide from the end
- B. Exonuclease removes nucleotide from any point
- C. Exonuclease does not remove nucleotide
- D. All are correct

Q. 8 An enzyme that may be immobilized by bonding to either the external or internal surface of a carrier is known as \_\_\_\_\_

- A. Adjunction
- B. Absorption
- C. Adsorption
- D. Both b and C

Q. 9 Oil content of groundnut kernel is

- A. 40
- B. 10
- C. 5
- D. 20

Q. 10 Unsaturated fatty acids give \_\_\_\_\_ to lipids

- A. Black color
- B. Solid state
- C. Liquid state
- D. All of the above

Q. 11 Solvent extractors are of \_\_\_\_\_

- A. Immersion Type only
- B. Percolation Type only
- C. Batch Extractor only
- D. All of the above

Q. 12 Mechanical expeller, WORM means \_\_\_\_\_

- A. Hot Condition
- B. Cold Condition
- C. Screw
- D. Barrel

Q. 13 Which of the following is not a pre-treatment for oilseeds?

- A. Flaking
- B. Delinting
- C. Dehulling
- D. None of the above

Q. 14 The first principle of solvent extraction is

- A. Dissolution of oil droplet
- B. Diffusion of solvent
- C. Diffusion of oil rich solvent
- D. None of the above

Q.15 Solid remains after oil expelling from oilseed is called \_\_\_\_\_

- A. Sludge
- B. Cake
- C. Slurry
- D. All of the above

Q.16 Maximum oil yield is obtained by \_\_\_\_\_

- A. Solvent Extraction only, as it left less residual oil
- B. Mechanical Extractor only, as it expelles maximum oil
- C. Both, as it depends on oil to be left in deoiled meal
- D. Both, as Oil yield is not necessary factor to be calculated

Q. 17 Oil Refining means \_\_\_\_\_

- A. Seperation of Triglycerides from non-tryacylglycerols
- B. Removal of stones from oilseeds
- C. Both of the above
- D. None of the above

Q. 18 Among following which is not a oil refining process?

- A. Neutralization
- B. Degumming
- C. Blanching
- D. None of the above

Q. 19 Plantation crops means

- A. High Commercial Value Crops
- B. Low Commercial Value Crops
- C. Both of the above
- D. None of the above

Q. 20 Tea belong to \_\_\_\_\_ family

- A. Camellanceae
- B. Camelleinceae
- C. Camelliaceae
- D. All of the above

Q. 21 Plucking of tea leaves is done by \_\_\_\_\_

- A. 6 Leaves
- B. 2 Leaves
- C. 4 Leaves
- D. All of the above

Q. 22 \_\_\_\_\_ and \_\_\_\_\_% fermentation is required for Oolong Tea and Yellow Tea (respectively)

- A. 30 and 50
- B. 80 and 30
- C. 30 and 80
- D. 50 and 30

- Q. 23 PPO means \_\_\_\_\_
- A. Polypropyl Oxidase
  - B. Polyphenyl Oxidase
  - C. Polyphenol Oxidase
  - D. Polyphenol Oxygenase
- Q. 24 Moisture content of Roasted Cocoa Beans is \_\_\_\_\_
- A. 3%
  - B. 5%
  - C. 6%
  - D. 6.5%
- Q. 25 The correct sequence of cocoa process is
- A. NRAS
  - B. NSRA
  - C. NARS
  - D. NASR
- Q. 26 CFB stands for \_\_\_\_\_
- A. Corrugated Fixed Box
  - B. Corrugated Fiber Box
  - C. Corrugated Fiber Board
  - D. Both b and c
- Q. 27 BOPP stands for \_\_\_\_\_
- A. biaxially-oriented polypropylene
  - B. biancillary-oxided polypropylene
  - C. biaxially-oxidised polypropylene
  - D. all of the above
- Q. 28 OTR in plastic film stands for \_\_\_\_\_
- A. Ozone tranfer rate
  - B. Oxide transfer rate
  - C. Oxygen travelling rate
  - D. Oxygen transmission rate
- Q. 29 Which one of the following is the technical function of packaging
- A. To promote the sale
  - B. To display information
  - C. To protect the product
  - D. All of the above
- Q. 30 For highly acidic foods CANs used are of \_\_\_\_\_
- A. MR Enamel
  - B. AR Enamel
  - C. HR Enamel
  - D. SR Enamel

## ANSWER KEY

- Q.1 B. Kary Mullis
- Q.2 D. None of the above
- Q.3 C. Vitamin A
- Q.4 A. Conjugation
- Q.5 B. Less than and equal to 200 Kb
- Q.6 C. R15
- Q.7 A. Exonuclease removes nucleotide from the end
- Q.8 C. Adsorption
- Q.9 A. 40
- Q.10 C. Liquid state
- Q.11 D. All of the above
- Q.12 C. Screw
- Q.13 D. None of the above
- Q.14 B. Diffusion of solvent
- Q.15 Cake
- Q.16 C. Both, as it depends on oil to be left in deoiled meal
- Q.17 A. Separation of Triglycerides from non-triglycerols
- Q.18 C. Blanching
- Q.19 A. High Commercial Value Crops
- Q.20 C. Camelliaceae
- Q.21 B. 2 Leaves
- Q.22 D. 50 and 30
- Q.23 C. Polyphenol Oxidase
- Q.24 A. 3%
- Q.25 C. NARS
- Q.26 D. Both b and c
- Q.27 A. biaxially-oriented polypropylene
- Q.28 D. Oxygen transmission rate
- Q.29 D. All of the above
- Q.30 B. AR Enamel