

**Q. 1 – Q. 10 carry one mark each & Q.11 - Q.20 carry two marks each.**

Q.1 Which of the following is an oil soluble pigment present in fruits and vegetables?

- (A) Flavonoids      (B) Carotenoids      (C) Anthocyanins      (D) Tannins

Q.2 Which of the following represent the group of saturated fatty acids?

- (A) Lauric, Myristic, Arachidic      (B) Palmitic, Linoleic, Linolenic  
(C) Capric, Stearic & Oleic      (D) Behenic, Caprylic, Arachidonic

Q.3 The anti-nutritional factor present in fava bean is

- (A) Gossypol      (B) Curcine  
(C) Vicine      (D) Cyanogen

Q.4 Which of the following is a Gram positive bacteria?

- (A) *Listeria monocytogenes*  
(B) *Proteus vulgaris*  
(C) *Salmonella typhi*  
(D) *Shigella dysenteriae*

Q.5 Irradiation carried out to reduce viable non-spore forming pathogenic bacteria using a dose between 3 to 10 kGy is

- (A) Radurization      (B) Thermoradiation  
(C) Radappertization      (D) Radicidation

Q.6 Identify the correct statement related to the viscosity of Newtonian fluids from the following.

- (A) It is not influenced by temperature  
(B) It increases with shearing rate  
(C) It decreases with shearing rate  
(D) It is not influenced by shearing rate

- Q.7 Adult male Wistar rats were fed with a protein based diet. Total 150 g of protein was ingested per animal. If the average weight increased from 110 g to 350 g after the end of experiment, the Protein efficiency ratio of the given protein would be \_\_\_\_\_. (up to two decimal points).
- Q.8 The initial moisture content of a food on wet basis is 50.76%. Its moisture content (%) on dry basis is \_\_\_\_\_.(up to two decimal points)
- Q.9 The oxygen transmission rate through a  $2.54 \times 10^{-3}$  cm thick low density polyethylene film with air on one side and inert gas on the other side is  $3.5 \times 10^{-6}$  mL  $\text{cm}^{-2} \text{s}^{-1}$ . Oxygen partial pressure difference across the film is 0.21 atm. The permeability coefficient of the film to oxygen is \_\_\_\_\_  $\times 10^{-11}$  mL (STP)  $\text{cm cm}^{-2} \text{s}^{-1} (\text{cm Hg})^{-1}$ .
- Q.10 Ambient air at 30°C dry bulb temperature and 80% relative humidity was heated to a dry bulb temperature of 80°C in a heat exchanger by indirect heating. The amount of moisture gain ( $\text{g kg}^{-1}$  dry air) during the process would be \_\_\_\_\_.

**Q. 11 – Q. 20 carry two marks each.**

- Q.11 Match the commodity in **Group I** with the bioactive constituent in **Group II**

**Group I**

- P. Ginger  
Q. Green tea  
R. Spinach  
S. Turmeric

**Group II**

1. Lutein  
2. Gingerol  
3. Curcumin  
4. Epigallocatechin gallate

- (A) P-1, Q-2, R-3, S-4  
(B) P-2, Q-4, R-1, S-3  
(C) P-4, Q-1, R-3, S-2  
(D) P-2, Q-3, R-1, S-4

- Q.12 Match the process operation in **Group I** with the separated constituent in **Group II**

**Group I**

- P. Extraction  
Q. Degumming  
R. Neutralization  
S. Bleaching

**Group II**

1. Phospholipids  
2. Free fatty acids  
3. Pigments  
4. Crude oil

- (A) P-3, Q-2, R-4, S-1  
(B) P-4, Q-3, R-1, S-2  
(C) P-4, Q-1, R-2, S-3  
(D) P-4, Q-1, R-3, S-2

Q.13 Match the spoilage symptom in **Group I** with the causative microorganism in **Group II**

**Group I**

- P. Green rot of eggs
- Q. Putrid swell in canned fish
- R. Red bread
- S. Yellow discoloration of meat

**Group II**

- 1. *Micrococcus* spp.
- 2. *Serratia marcescens*
- 3. *Pseudomonas fluorescens*
- 4. *Clostridium sporogens*

(A) P-4, Q-3, R-2, S-1

(B) P-2, Q-1, R-4, S-3

(C) P-3, Q-4, R-2, S-1

(D) P-1, Q-4, R-3, S-2

Q.14 Match the fermented product in **Group I** with the base material in **Group II**

**Group I**

- P. Sake
- Q. Chhurpi
- R. Natto
- S. Sauerkraut

**Group II**

- 1. Milk
- 2. Cabbage
- 3. Rice
- 4. Soybean

(A) P-3, Q-1, R-4, S-2

(B) P-1, Q-3, R-4, S-2

(C) P-4, Q-1, R-3, S-2

(D) P-2, Q-4, R-1, S-3

Q.15 Match the operation in **Group I** with the process in **Group II**

**Group I**

- P. Cleaning
- Q. Grading
- R. Size reduction
- S. Filtration

**Group II**

- 1. Quality separation
- 2. Clarification
- 3. Screening
- 4. Comminution

(A) P-1, Q-3, R-4, S-2

(B) P-4, Q-1, R-3, S-2

(C) P-2, Q-4, R-1, S-3

(D) P-3, Q-1, R-4, S-2

Q.16 Out of 7 principles of HACCP system, 4 are listed below. Arrange these principles in the order in which they are applied.

- (P) Conduct a hazard analysis
- (Q) Establish monitoring process
- (R) Establish critical limit
- (S) Establish record keeping and documentation process

(A) P, R, Q, S

(B) Q, R, P, S

(C) P, Q, R, S

(D) R, S, P, Q

- Q.17 Identify an example of a classical diffusional mass transfer process without involving heat, among the following.
- (A) Drying of food grains
  - (B) Carbonation of beverages
  - (C) Distillation of alcohol
  - (D) Concentration of fruit juice
- Q.18 For an enzyme catalyzed reaction  $S \rightarrow P$ , the kinetic parameters are:  
 $[S] = 40 \mu\text{M}$ ,  $V_0 = 9.6 \mu\text{M s}^{-1}$  and  $V_{\text{max}} = 12.0 \mu\text{M s}^{-1}$ .  
The  $K_m$  of the enzyme in  $\mu\text{M}$  will be \_\_\_\_\_.(up to one decimal points)
- Q.19 A microbial sample taken at 10 AM contained  $1 \times 10^5$  CFU/mL. The count reached to  $1 \times 10^{10}$  CFU/mL at 8 PM of the same day. The growth rate ( $\text{h}^{-1}$ ) of the microorganism would be \_\_\_\_\_.(up to two decimal points)
- Q.20 The rate of heat transfer per unit area from a metal plate is  $1000 \text{ W m}^{-2}$ . The surface temperature of the plate is  $120^\circ\text{C}$  and ambient temperature is  $20^\circ\text{C}$ . The convective heat transfer coefficient ( $\text{W m}^{-2} \text{ }^\circ\text{C}^{-1}$ ) using the Newton's law of cooling will be \_\_\_\_\_.

**END OF THE QUESTION PAPER**

Q.No.	Type	Section	Key/Range	Marks
1	MCQ	GA	A	1
2	MCQ	GA	C	1
3	MCQ	GA	B	1
4	MCQ	GA	B	1
5	MCQ	GA	B	1
6	MCQ	GA	A	2
7	MCQ	GA	D	2
8	MCQ	GA	D	2
9	MCQ	GA	B	2
10	MCQ	GA	C	2
1	MCQ	XL-P	A	1
2	MCQ	XL-P	D	1
3	MCQ	XL-P	D	1
4	NAT	XL-P	11 to 11	1
5	NAT	XL-P	4 to 4	1
6	MCQ	XL-P	D	2
7	MCQ	XL-P	D	2
8	MCQ	XL-P	A	2
9	MCQ	XL-P	D	2
10	MCQ	XL-P	A	2
11	MCQ	XL-P	C	2
12	MCQ	XL-P	B	2
13	NAT	XL-P	1.39 to 1.43	2

Q.No.	Type	Section	Key/Range	Marks
14	NAT	XL-P	7.39 to 7.54	2
15	NAT	XL-P	-13.40 to -13.36	2
1	MCQ	XL-Q	B	1
2	MCQ	XL-Q	A	1
3	MCQ	XL-Q	C	1
4	MCQ	XL-Q	C	1
5	MCQ	XL-Q	D	1
6	MCQ	XL-Q	C	1
7	MCQ	XL-Q	D	1
8	MCQ	XL-Q	B	1
9	NAT	XL-Q	12 to 12	1
10	NAT	XL-Q	50 to 50	1
11	MCQ	XL-Q	A	2
12	MCQ	XL-Q	A	2
13	MCQ	XL-Q	D	2
14	MCQ	XL-Q	B	2
15	MCQ	XL-Q	B	2
16	NAT	XL-Q	512 to 512	2
17	NAT	XL-Q	20 to 20	2
18	NAT	XL-Q	0.8 to 0.8	2
19	NAT	XL-Q	77 to 77	2
20	NAT	XL-Q	-8862 to -8862	2
1	MCQ	XL-R	A	1

Q.No.	Type	Section	Key/Range	Marks
2	MCQ	XL-R	B	1
3	MCQ	XL-R	C	1
4	MCQ	XL-R	D	1
5	MCQ	XL-R	B	1
6	MCQ	XL-R	C	1
7	MCQ	XL-R	A	1
8	MCQ	XL-R	A	1
9	MCQ	XL-R	B	1
10	NAT	XL-R	28.00 to 31.00	1
11	MCQ	XL-R	D	2
12	MCQ	XL-R	D	2
13	MCQ	XL-R	C	2
14	MCQ	XL-R	B	2
15	MCQ	XL-R	C	2
16	MCQ	XL-R	D	2
17	MCQ	XL-R	A	2
18	MCQ	XL-R	B	2
19	NAT	XL-R	20.25 to 20.25	2
20	NAT	XL-R	11.00 to 12.00	2
1	MCQ	XL-S	B	1
2	MCQ	XL-S	A	1
3	MCQ	XL-S	A	1
4	MCQ	XL-S	D	1

Q.No.	Type	Section	Key/Range	Marks
5	MCQ	XL-S	D	1
6	MCQ	XL-S	C	1
7	MCQ	XL-S	D	1
8	MCQ	XL-S	B	1
9	MCQ	XL-S	A	1
10	NAT	XL-S	1.38 to 1.42	1
11	MCQ	XL-S	C	2
12	MCQ	XL-S	C	2
13	MCQ	XL-S	A	2
14	MCQ	XL-S	D	2
15	MCQ	XL-S	B	2
16	MCQ	XL-S	A	2
17	NAT	XL-S	2.60 to 2.80	2
18	NAT	XL-S	0.5 to 0.5	2
19	NAT	XL-S	45.50 to 46.50	2
20	NAT	XL-S	30.5 to 31.5	2
1	MCQ	XL-T	C	1
2	MCQ	XL-T	B	1
3	MCQ	XL-T	A	1
4	MCQ	XL-T	D	1
5	MCQ	XL-T	C	1
6	MCQ	XL-T	D	1
7	MCQ	XL-T	B	1



Q.No.	Type	Section	Key/Range	Marks
8	MCQ	XL-T	A	1
9	MCQ	XL-T	A	1
10	MCQ	XL-T	C	1
11	MCQ	XL-T	B	2
12	MCQ	XL-T	D	2
13	MCQ	XL-T	C	2
14	MCQ	XL-T	C	2
15	MCQ	XL-T	B	2
16	MCQ	XL-T	D	2
17	MCQ	XL-T	C	2
18	MCQ	XL-T	A	2
19	NAT	XL-T	5270 to 5310	2
20	NAT	XL-T	0.056 to 0.062	2
1	MCQ	XL-U	B	1
2	MCQ	XL-U	A	1
3	MCQ	XL-U	C	1
4	MCQ	XL-U	A	1
5	MCQ	XL-U	D	1
6	MCQ	XL-U	D	1
7	NAT	XL-U	1.55 to 1.65	1
8	NAT	XL-U	103.0 to 103.2	1
9	NAT	XL-U	54 to 56	1
10	NAT	XL-U	0 to 0	1

Q.No.	Type	Section	Key/Range	Marks
11	MCQ	XL-U	B	2
12	MCQ	XL-U	C	2
13	MCQ	XL-U	C	2
14	MCQ	XL-U	A	2
15	MCQ	XL-U	D	2
16	MCQ	XL-U	A	2
17	MCQ	XL-U	B	2
18	NAT	XL-U	9.8 to 10.2	2
19	NAT	XL-U	1.1 to 1.8	2
20	NAT	XL-U	10 to 10	2