



Booklet Series

B

No. of Printed Pages : 16

Serial Number of the
Test Booklet

618040

PAPER CODE

PAPER/II-06/FOOD TECHNOLOGY

Roll No. : _____

Name of the Candidate : _____

Test Duration : 03 Hours

Total Questions : 100

Total Maximum Marks : 200

INSTRUCTIONS TO CANDIDATES

1. Candidates will be admitted to the Examination Hall/Room on production of their Admit Card and Original ID such as **EPIC/Aadhaar/Driving License** with a view to establish the true identity of the candidate.
2. Candidates shall reach the venue of examination at least 30 minutes in advance and admission will be refused to a candidate who is late by 10 minutes from the start of the examination.
3. No candidate shall be permitted to leave the Examination Hall/Room until the time for the examination is over or until permitted to do so but not until the half of the allotted time.
4. Candidates must use a **BLUE/BLACK** ball point pen **ONLY** to make entries on the OMR Answer Sheet.
5. The candidates should not bring any articles (other than those specified above) such as books, notes, loose sheets, mobile phones, pagers, digital diaries, calculators, smart watches, etc. inside the Examination Hall/Room. Any candidate found in possession of the said articles will be liable to be de-barred from applying all future examinations to be conducted by the Board.
6. After receiving the Test Booklet with OMR inserted, the candidates may pull out the OMR Answer Sheet and fill in the necessary details. However the candidates are not allowed to break open the seal of the Test Booklet until the invigilator informs them to do so.
7. Mark carefully your Roll Number, Question Booklet Code and Booklet Series on the OMR Answer Sheet and append signature at the appropriate place. Write your Roll Number and **Name in the Question Booklet**. In the absence of the Roll Number and Question Booklet Series on the OMR Answer Sheet, it may NOT be evaluated.
8. The entire Test is of Objective Type Questions comprising 100 questions.
9. Candidates must check that the Question Booklet contains 100 multiple choice questions. If any discrepancy found, report to the invigilator immediately.
10. Every question carries a total of 2 marks each. Candidates will also keep in mind that there is negative marking of $1/3^{\text{rd}}$ for every wrong answer.
11. Rough work may be done on the space provided in this Question Booklet, but not on the OMR Answer Sheet.
12. In the event of a mistake made in marking the Roll Number in the OMR Answer Sheet or the OMR Series the candidates will not be given a new OMR Answer Sheet but he/she will be allowed to use whitener or correcting fluid for correction of the Roll Number and the Booklet Series only.
13. **Change of answer will not be permitted in the OMR Answer Sheet. Using of correcting fluid (of any sort) will be treated as wrong attracting negative marking.**
14. The candidates must abide by such instructions as may be specified on the cover of the Answer Paper or instructions to candidates given at the back of the Admit Card. If a candidate fails to do so or indulges in improper conduct, he/she will render himself/herself liable to expulsion from the examination or such other punishment as the Board deemed fit to impose.
15. At the end of the Test, candidates must submit the OMR Answer Sheet to the invigilator on duty. Candidates shall be allowed to take their Question Booklet only after the end of the examination session.
16. Any candidate found to be intoxicated with alcohol and/or psychotropic substances will be expelled from the Examination Hall/Room.
17. Examination centre once opted cannot be changed.

PLEASE REFER THE BACKSIDE OF THE QUESTION BOOKLET FOR MORE INSTRUCTIONS.

SEAL



1. Which of the following compounds is not typically used as an antioxidant in food preservation ?



(A) Tert-butylhydroxyanisole (BHA)
(B) Di-tert-butylhydroxytoluene (BHT)
(C) Sodium chloride
(D) Gallic acid esters

2. Bleaching in the food industry is primarily used in the production of

(A) Flour

(B) Sugar

(C) Cheese

(D) None of the above



3. What is malting primarily used for ?

(A) Enhancing shelf life

(B) Activating enzymes for starch conversion

(C) Removing toxins

(D) Increasing fiber content

4. Which ready-to-eat breakfast cereal is made from maize ?

(A) Porridge

(B) Cornflakes

(C) Muesli

(D) Bran flakes

5. Why do compact solid foods like meat or fish fillets freeze more quickly in indirect contact freezers than shrimp or vegetables ?



(A) They contain more water

(B) They have higher fat content

(C) They make better contact with plates due to fewer air gaps

(D) They are pre-frozen before loading

6. What is the primary purpose of canning ?

(A) To enhance taste

(B) To color the food

(C) To preserve food by killing microorganisms

(D) To ferment the food

7. What is one advantage of freeze-drying foods ?



(A) Increases food weight

(B) Uses high heat for fast results

(C) Maintains texture, color, flavor and nutrients

(D) Makes the food salty



8. What is the major role of food packaging ?

- (A) Decoration
- (B) Transportation
- (C) Pricing
- (D) Preserving

9. Sugarcane contains



approximately how much sugar ?

- (A) 5 – 8%
- (B) 10 – 12%
- (C) 18 – 20%
- (D) 12 – 15%

10. Which of the following is not a type of confectionery ?

- (A) Sugar-boiled sweets
- (B) Chocolate
- (C) Traditional Indian sweet meats
- (D) Fermented bread

11. What can ingredient labeling help people avoid ?

- (A) Allergic reaction
- (B) Overspending
- (C) Cooking mistakes
- (D) Stale food

12. What is the most reliable way to judge consumer food preferences ?

- (A) Lab testing
- (B) Taste panels
- (C) Chemical analysis
- (D) Machine testing

13. Which mixer is used for mixing dry ingredients like baking powder ?



- (A) Icecream dasher
- (B) Conical blender
- (C) Frying pan
- (D) Propeller agitator

14. Why is milk pasteurized ?






- (A) To add flavor
- (B) To freeze it
- (C) To destroy microorganisms and preserve it
- (D) To make it thicker

15. What type of can is commonly used for carbonated beverages ?

- (A) Plastic can
- (B) Glass bottle
- (C) Rigid aluminum can
- (D) None of the above



- 16.** What does glass act as an absolute barrier against ?

- (A) Heat and cold
 - (B) Rodents and insects
 - (C) Light and sound
 - (D) Oxygen and water vapor
- 17.** Fermentation of tea leaves is carried out at a temperature of
- (A) $0^{\circ} - 10^{\circ}\text{C}$
 - (B) $15^{\circ} - 20^{\circ}\text{C}$
 - (C) $30^{\circ} - 40^{\circ}\text{C}$
 - (D) $21^{\circ} - 27^{\circ}\text{C}$
- 18.** The first step in black tea processing is
- (A) Withering
 - (B) Fermentation
 - (C) Rolling
 - (D) Drying
- 19.** Which unit operation includes activities such as homogenizing, kneading and whipping ?

- (A) Mixing
 - (B) Packing
 - (C) Heating
 - (D) Separating

- 20.** How is a liquid typically separated from a solid in food processing ?
- (A) By sorting with a photocell
 - (B) By vacuum sealing
 - (C) By pressing, such as extracting juice from a fruit
 - (D) By grading and sizing
- 21.** Cocoa butter is used mostly in making 
- (A) Soap
 - (B) Chocolate
 - (C) Icecream
 - (D) Bread
- 22.** Milk fat percentage typically ranges between
- (A) 1 – 2%
 - (B) 3 – 6%
 - (C) 7 – 10%
 - (D) 10 – 12%
- 23.** The consistency of jam should be
- (A) Thick enough to hold fruit tissues
 - (B) Watery
 - (C) Powdery
 - (D) Oily



24. Pectin is present in the

- (A) Seed
- (B) Juice
- (C) Cell walls of fruits
- (D) Fruit skin only

25. The majority of enzymes used



in the food industry are sourced from

- (A) Animals
- (B) Plants
- (C) Synthetic chemicals
- (D) Microorganisms

26. The term fermentation was first applied to the production of

- (A) Wine
- (B) Yogurt
- (C) Cheese
- (D) Bread



27. Which of the following is not a variety of beer ?

- (A) Ale
- (B) Vodka
- (C) Stout
- (D) Lager

28. One of the chief materials used in beer production is



- (A) Sugarcane
- (B) Potato
- (C) Barley
- (D) Banana

29. What type of food is commonly contaminated by *Staphylococcus aureus* ?

- (A) Dried fruits
- (B) Grains
- (C) Milk and cheese
- (D) Pickles

30. Who are at higher risk of serious complications from *E. coli* infections ?



- (A) Teenagers
- (B) Healthy adults
- (C) Young children
- (D) Athletes

31. Which treatment is applied to paddy during parboiling ?

- (A) Chemical treatment
- (B) Dry heat treatment
- (C) Radiation treatment
- (D) Hydrothermal treatment



32. What is the extraction rate of whole meal flour ?

- (A) 75%
- (B) 80%
- (C) 90%
- (D) 100%

33. Which of the following is not a method of controlling microorganisms in food ?

- (A) Heat
- (B) Smoke
- (C) Sugar
- (D) Painting

34. Which of the following fungi is used to rot grapes for wine production ?



- (A) *Candida albicans*
- (B) *Botrytis cinerea*
- (C) *Saccharomyces carlsbergensis*
- (D) *Debaryomyces hansenii*

35. The term "squash" refers to

- (A) A fruit juice mixed with concentrated sugar syrup and preserved
- (B) A type of fruit salad
- (C) A boiled vegetable mash
- (D) A fruit-flavored jelly

36. Coffee is an evergreen

- (A) Herb
- (B) Shrub or small tree
- (C) Climber
- (D) Grass

37. Which acid is produced when *Streptococcus lactis* ferments lactose in milk, leading to curd formation ?



- (A) Lactic acid
- (B) Acetic acid
- (C) Butyric acid
- (D) Citric acid

38. Aroma enhancers are mainly used to improve the

- (A) Nutritional value of food
- (B) Aroma and freshness perception of food
- (C) Color of packaged foods
- (D) Texture of dry ingredients

39. Which protein is found in egg white ?



- (A) Casein
- (B) Albumin
- (C) Collagen
- (D) Keratin



40. What is the maximum depth of the air cell in a good-quality egg ?

- (A) 0.5 cm
- (B) 2 cm
- (C) 1 cm
- (D) 0.3 cm



41. What is the correct packaging term for material used in shipping cartons ?



- (A) Kraft board
- (B) Laminated board
- (C) Corrugated paperboard
- (D) None of the above

42. What is inside the lid to help seal the glass container ?

- (A) Soft plastic
- (B) Metal
- (C) Paper
- (D) Glue

43. What is the process of making milk fat and serum uniform called ?

- (A) Homogenization
- (B) Sterilization
- (C) Emulsification
- (D) Pasteurization

44. Milk has a

- (A) Strong flavour
- (B) Delicate flavour
- (C) Spicy flavour
- (D) Sour taste

45. What is used to measure acid concentration in food ?



- (A) Microscopy
- (B) Titration or pH measurement
- (C) Evaporation
- (D) Filtration

46. What does the PFA Act stand for ?

- (A) Public Food Awareness
- (B) Packaging For All
- (C) Pure Food Association
- (D) Prevention of Food Adulteration

47. Preservatives used in dairy products are usually in the form of



- (A) Gas
- (B) Powder only
- (C) Acids or their salts
- (D) Sugar solutions



48. After frying, the gulab jamun balls are

- (A) Baked
- (B) Roasted
- (C) Put in syrup
- (D) Frozen

49. What is the name given to dried coconut meat ?



- (A) Copra
- (B) Pulp
- (C) Husk
- (D) None of the above

50. Soybeans are the biggest source of which type of oil ?

- (A) Coconut oil
- (B) Mustard oil
- (C) Castor oil
- (D) Vegetable oil

51. What is one reason people consume soured milk ?

- (A) It tastes bitter
- (B) It is cheaper than milk
- (C) It is carbonated
- (D) It has therapeutic value

52. Which nutrient are eggs rich in ?

- (A) Carbohydrates
- (B) Fat
- (C) Protein
- (D) Water

53. Why is extrusion cooking beneficial for nutritional quality ?



- (A) It minimizes nutrient damage
- (B) It causes nutrient loss
- (C) It adds more sugar
- (D) It cools food quickly

54. What was traditionally used for cooking to add flavour and colour ?

- (A) Coconut water
- (B) Butter or ghee
- (C) Milk
- (D) Vinegar

55. What kind of scale is used to rank flavor preferences in taste panels ?

- (A) Numeric scale
- (B) Color scale
- (C) Hedonic scale
- (D) Pressure scale

56. Sugar in solution can be measured using which property ?



- (A) pH
- (B) Refractive index
- (C) Color
- (D) Density



57. What protein in wheat flour is responsible for forming a visco-elastic dough ?



- (A) Casein
- (B) Gluten
- (C) Albumin
- (D) Collagen

58. Which nutrient is finger millet particularly rich in compared to other cereals ?

- (A) Vitamin C
- (B) Zinc
- (C) Calcium
- (D) None of the above

59. What is the common name of sodium silicate ?

- (A) Table salt
- (B) Water glass
- (C) Baking soda
- (D) Bleaching powder

60. Which bird's eggs are mainly consumed in India ?

- (A) Pigeon and hen
- (B) Swan and crow
- (C) Hen and duck
- (D) None of the above

61. Which legume has a protein content as high as 40% ?



- (A) Soybean
- (B) Pea
- (C) Lentil
- (D) Cowpea

62. Which part of the oil palm fruit yields palm oil ?

- (A) Shell
- (B) Fibrous pulp
- (C) Skin
- (D) None of the above

63. What is used in ohmic heating to heat food ?

- (A) Ice
- (B) Fire
- (C) Light
- (D) Electricity

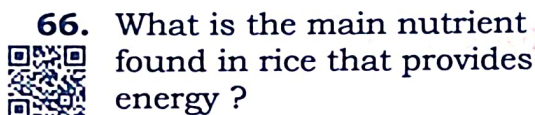
64. What is one way in which packaging benefits consumers ?



- (A) Makes food expensive
- (B) Helps in identification and usage
- (C) Changes the recipe
- (D) Increases weight



65. Where is the Central Agmark Laboratory located ?
- (A) Mumbai
 - (B) Nagpur
 - (C) Delhi
 - (D) Chennai



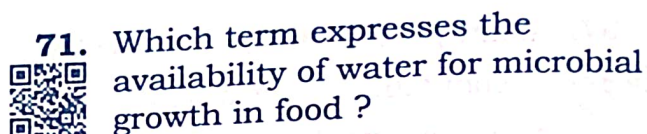
66. What is the main nutrient found in rice that provides energy ?
- (A) Starch
 - (B) Fats
 - (C) Vitamins
 - (D) None of the above

67. Cane syrup is made from
- (A) Rice
 - (B) Milk
 - (C) Sugarcane juice
 - (D) Honey

68. Cocoa butter is rich in
- (A) Saturated fatty acids
 - (B) Proteins
 - (C) Sugar
 - (D) Vitamins

69. Cocoa is now grown in
- (A) Cold regions
 - (B) Deserts
 - (C) Mountains
 - (D) Tropical regions

70. Wine is traditionally made by the fermentation of
- (A) Apple juice
 - (B) Mango juice
 - (C) Orange juice
 - (D) Grape juice



71. Which term expresses the availability of water for microbial growth in food ?
- (A) Moisture ratio
 - (B) Humidity index
 - (C) Water pressure
 - (D) Water activity (aw)

72. Water can move through cell membranes because they are
- (A) Impermeable to all substances
 - (B) Permeable only to solids
 - (C) Permeable to water molecules
 - (D) Completely sealed off

73. Fruits used for canning should be
- (A) Over-ripe
 - (B) Under-ripe
 - (C) Ripe but firm and evenly matured
 - (D) Very soft and juicy

74. What is the first step in freeze drying ?
- (A) Pouring material on trays in the freeze drier
 - (B) Heating the material
 - (C) Blending the material
 - (D) Packaging the material

75. What is the primary aim of pasteurizing milk and liquid eggs ?
- (A) To destroy pathogenic organisms
 - (B) To improve taste
 - (C) To reduce weight
 - (D) None of the above





- 76.** Why is blanching considered essential before freezing fruits and vegetables ?
- (A) To enhance the sweetness of the produce
 - (B) To destroy all pathogenic microorganisms completely
 - (C) To reduce the water content significantly before freezing
 - (D) To inactivate natural food enzymes
- 77.** What change occurs in the egg white during storage ?
- (A) It becomes thicker
 - (B) It becomes more viscous
 - (C) Water moves from white to yolk
 - (D) It turns yellow
- 78.** What does calcium carbonate do to the eggshell ?
- (A) Softens it
 - (B) Dissolves it
 - (C) Seals shell pores
 - (D) Changes its color
- 79.** Milk composition vary based on
- (A) Breed
 - (B) Age
 - (C) Feed
 - (D) All of the above
- 80.** What effect does pasteurization have on milk flavour ?
- (A) Makes it bitter
 - (B) Improves it
 - (C) No effect
 - (D) Adds flavour

- 81.** What is the molecular structure of plastics typically composed of ?
- (A) Short chains of proteins
 - (B) Single monomers without repetition
 - (C) Randomly connected atoms
 - (D) Long chains of repeating monomers

- 82.** What is the sterilizing agent used in the aseptic packaging process ?
- (A) Alcohol
 - (B) Hydrogen peroxide
 - (C) Vinegar
 - (D) Chlorine

- 83.** Which of the following is a common sign of meat spoilage?
- (A) Sweet aroma
 - (B) Increased tenderness only
 - (C) Color and textural changes, off-odors
 - (D) Enhanced flavor



- 84.** *Listeria* is especially dangerous in
- (A) Raw fruits
 - (B) Frozen vegetables
 - (C) Ready-to-eat meat products
 - (D) Canned fish



85. Which of the following metals is not mentioned as a hydrogenation catalyst ?



- (A) Nickel
- (B) Platinum
- (C) Palladium
- (D) Gold

86. What are fruits generally characterized by ?

- (A) Dry and bitter texture
- (B) Fleshy, juicy, and sweet with aromatic flavours
- (C) Hard and tasteless properties
- (D) Dry and salty texture

87. Which bacterium's spores are the main target during sterilization ?

- (A) *Salmonella*
- (B) *E. coli*
- (C) *Clostridium botulinum*
- (D) *Listeria monocytogenes*

88. What are enzymes ?

- (A) Proteins
- (B) Fats
- (C) Carbohydrates
- (D) Vitamins

89. Unfermented fruit juices and syrups are commonly preserved in

- (A) Plastic bags
- (B) Sealed bottles or cans
- (C) Open bowls
- (D) Earthen pots

90. The loss of moisture causes vegetables to



- (A) Sweeter
- (B) Wilt and become limp
- (C) More nutritious
- (D) More colorful

91. What is the primary role of chelating agents in food processing ?



- (A) Sweetening
- (B) Fermentation
- (C) Binding metal ions
- (D) None of the above

92. Which intrinsic factor refers to the acidity or alkalinity of food ?

- (A) pH
- (B) Moisture content
- (C) Redox potential
- (D) Nutrient density



93. Which fat has largely replaced ghee due to its cheapness ?

- (A) Butter
- (B) Margarine
- (C) Vanaspati
- (D) Coconut oil



94. The chewiness of gum drops and jellies is due to

- (A) Sugar and salt
- (B) Milk and cocoa
- (C) Gums, pectin and gelatin
- (D) Butter and cream

95. What type of heat exchanger is used to pasteurize milk ?

- (A) Microwave oven
- (B) Plate-type heat exchanger
- (C) Toaster
- (D) Pressure cooker

96. What is the main purpose of evaporation in the food industry ?



- (A) To freeze food quickly
- (B) To remove bacteria
- (C) To color the food
- (D) To concentrate foods by removing water

97. Toddy is obtained from

- (A) Palm tree
- (B) Grape
- (C) Barley
- (D) Wheat

98. India is considered to be the home of



- (A) Fruits
- (B) Spices
- (C) Grains
- (D) Herbs

99. Indian diets are mostly deficient in which amino acids ?

- (A) Lysine and methionine
- (B) Leucine and isoleucine
- (C) Histidine and proline
- (D) Glycine and tyrosine



100. What is absent in egg white ?

- (A) Protein
- (B) Minerals
- (C) Water
- (D) Fat