

069/2018

Question Booklet
Alpha Code

A

Question Booklet
Serial Number

Total Number of Questions : 100

Time : 75 Minutes

Maximum Marks : 100

1. The question paper will be given in the form of a Question Booklet. There will be four versions of question booklets with question booklet alpha code viz. A, B, C & D.
2. The Question Booklet Alpha Code will be printed on the top left margin of the facing sheet of the question booklet.
3. The Question Booklet Alpha Code allotted to you will be noted in your seating position in the Examination Hall.
4. If you get a question booklet where the alpha code does not match to the allotted alpha code in the seating position, please draw the attention of the Invigilator IMMEDIATELY.
5. The Question Booklet Serial Number is printed on the top right margin of the facing sheet. If your question booklet is un-numbered, please get it replaced by new question booklet with same alpha code.
6. The question booklet will be sealed at the middle of the right margin. Candidate should not open the question booklet, until the indication is given to start answering.
7. Immediately after the commencement of the examination, the candidate should check that the question booklet supplied to him contains all the 100 questions in serial order. The question booklet does not have unprinted or torn or missing pages and if so he/she should bring it to the notice of the Invigilator and get it replaced by a complete booklet with same alpha code. This is most important.
8. A blank sheet of paper is attached to the question booklet. This may be used for rough work.
9. **Please read carefully all the instructions on the reverse of the Answer Sheet before marking your answers.**
10. Each question is provided with four choices (A), (B), (C) and (D) having one correct answer. Choose the correct answer and darken the bubble corresponding to the question number using Blue or Black Ball Point Pen in the OMR Answer Sheet.
11. **Each correct answer carries 1 mark and for each wrong answer 1/3 mark will be deducted. No negative mark for unattended questions.**
12. No candidate will be allowed to leave the examination hall till the end of the session and without handing over his/her Answer Sheet to the Invigilator. Candidates should ensure that the Invigilator has verified all the entries in the Register Number Coding Sheet and that the Invigilator has affixed his/her signature in the space provided.
13. Strict compliance of instructions is essential. Any malpractice or attempt to commit any kind of malpractice in the Examination will result in the disqualification of the candidate.

069/2018

1. Which state in India touches the boundaries of the largest number of other states ?
(A) Madya Pradesh (B) Uttar Pradesh (C) Kerala (D) Bihar
2. Petrology deals with _____.
(A) Formation of soil (B) Study of rocks in the Earth's crust
(C) Petroleum Market (D) Study of Water
3. The lowest layer of the atmosphere is _____.
(A) Ionosphere (B) Mesosphere (C) Troposphere (D) Stratosphere
4. An estuary is a _____.
(A) Natural harbour
(B) Water fall
(C) Tropical storm
(D) Broad channel where sea and river waters mingle
5. The highest Mountain peak situated in India is _____.
(A) Godwin Austen (K2) (B) Everest
(C) Anamudi (D) Sabarimala
6. Indian subcontinent lies _____.
(A) Wholly in Southern Hemisphere
(B) Wholly in Northern Hemisphere
(C) Partly in south and partly in north
(D) None of the above
7. Maximum human population of the world belongs to _____.
(A) Negroid (B) Mangoloid (C) Cocasian (D) Austroloid

A

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{P.T.O.}

8. Which of the following is regarded as perennial crop _____.
- (A) Rice (B) Wheat (C) Rubber (D) Sugarcane
9. Name the shipyard situated on the Konkan Coast _____.
- (A) Mazagon (B) Cochin (C) Kandla (D) Visakapattanam
10. Which one of the following is not a form of precipitation _____.
- (A) Rain (B) Fog (C) Snowfall (D) Hail
11. Total number of rivers in Kerala are _____.
- (A) 33 (B) 22 (C) 44 (D) 55
12. The longest river in Kerala is _____.
- (A) Periyar (B) Pampa (C) Pennar (D) Bharatapuzha
13. Which is an east flowing river in Kerala _____.
- (A) Kabani (B) Pampa (C) Bharatapuzha (D) Periyar
14. 'Sahodara Sangam' was founded by _____.
- (A) Mahatma Gandhiji (B) Ayyappan
(C) Vivekananda (D) Kelappan
15. The Editor of Mitavadi was _____.
- (A) Kelappan (B) Ayyappan (C) C.Krishnan (D) Kumaranasan

16. The famous temple entry proclamation (1936) was issued by _____.
- (A) Marthanda Varma (B) Sakthan tampuran
(C) Samootiri (D) Sri Chithira Tirunal Balarama Varma
17. The last viceroy of India was _____.
- (A) Mount Batten (B) Warren Hasting (C) Cornwallis (D) Dalhousie
18. 'Sarvodaya Day' is observed every year on _____.
- (A) 5th December (B) 30th January (C) 2nd February (D) 26th January
19. The 14th President of India is _____.
- (A) Pranab Mukherjee (B) Sri Venkitaraman
(C) Ram Nath Kovind (D) Vivi Giri
20. The first Woman Player to cross 6000 runs in ODI Cricket World Cup is _____.
- (A) Sunil Gavaskar (B) B. Sandhya
(C) Roopa Rani (D) Mithali Raj
21. Bread is made out of _____.
- (A) Yeast (B) Baking powder
(C) Soda bicarbonate (D) Sugar
22. Brown bread is made out of _____.
- (A) Atta (B) Maida (C) Fine flour (D) Rava
23. By stone milling _____ is obtained.
- (A) Atta (B) Maida (C) Rice flour (D) Rava

24. Yeast acts with sugar forming _____ and alcohol.
(A) Nitrogen (B) CO₂ (C) Calcium (D) Iron
25. Primary fermentation and secondary fermentation together is known as _____ fermentation.
(A) Whole (B) Part (C) Timely (D) Bulk
26. The last operation of fermentation in bread making is known as _____.
(A) Proof (B) Total fermentation
(C) Under proof (D) Final Proof
27. _____ is the percentage of moisture in the atmosphere.
(A) Temperature (B) Humidity (C) Climate (D) Weather
28. Rope, mold and _____ is a bread disease.
(A) Staling (B) Stunning (C) Fever (D) Cold
29. Mold in bread is caused due to the _____ born bacteria.
(A) Human (B) Soil (C) Bird (D) Animal
30. WAP means Water Absorption _____.
(A) Package (B) Power (C) Part (D) Point
31. Extraction rate of Atta is _____ percentage.
(A) 100% (B) 80% (C) 65% (D) 31%

32. The insoluble protein are gluten and _____.
- (A) Glutamine (B) Glucose (C) Gelatin (D) Sugar
33. Potassium bromate gives _____ to the dough.
- (A) Colour (B) Strength (C) Hardness (D) Taste
34. GMS stands for _____ mono stearate.
- (A) Glycerol (B) Glucose (C) Gems (D) General
35. Scientific name of yeast is saccharomyces _____.
- (A) Cerevisiae (B) Synthetic (C) Secular (D) Demophine
36. Yeast was discovered by _____.
- (A) Arnold Paster (B) Louis Pasteur (C) Hendry Smith (D) Marcony
37. Vitamin _____ is found in yeast food.
- (A) B (B) C (C) D (D) E
38. _____ is the yeast food.
- (A) Salt (B) Sugar (C) Margarine (D) Iron
39. Yeast is killed at _____ Degree Centigrade.
- (A) 110 (B) 120 (C) 85 (D) 93
40. Yeast is active in _____ temperate.
- (A) Cold (B) Very high (C) Room (D) Moderate

41. Epidermis is the _____ most layer of wheat grain.
(A) Inner (B) Outer (C) Middle (D) Inside
42. Epidermis, epicarp and endocarp together is known as _____.
(A) Peri carp (B) Sub carp (C) Total carp (D) Epi carp
43. Testa gives the _____ matter to the wheat grain.
(A) Strength (B) Colour (C) Hardness (D) Soft
44. _____ layer separates the endosperm and embryo.
(A) Epithelial (B) Inner (C) Outer (D) Middle
45. Patent flour is obtained from _____ roller.
(A) Heavy (B) Light (C) Break (D) Multiple
46. The flour obtained from reduction rollers are known as _____.
(A) White flour (B) Dark flour
(C) Straight run flour (D) Sweetened flour
47. Starch in flour is _____ Percentage.
(A) 50% (B) 70% (C) 45% (D) 28%
48. Gelatinization of starch take place at _____ degree Fahrenheit
(A) 120 (B) 140 (C) 210 (D) 105
49. Under fermentation causes due to lack of _____ of bread.
(A) Volume (B) Sugar (C) Yeast (D) Fat

50. Pale Crust colour is due to _____ fermentation.
(A) Under (B) Over (C) Low (D) Medium
51. Too much of sugar causes _____ colour to bread.
(A) Brown (B) White (C) Dark (D) Pale
52. Slicing of hot bread cause _____ Texture.
(A) Rich (B) Poor (C) Mild (D) None
53. *Aspergillus niger* is a _____ mold.
(A) White (B) Black (C) Brown (D) Yellow
54. Mold spores enter through the _____ on the surface of bread.
(A) Cracks (B) Split (C) Hole (D) Inside part
55. The main staling are crust staling and _____ staling.
(A) Drug (B) Crumb (C) Yeast (D) Sugar
56. Germ is _____ (percentage) of wheat.
(A) 10% (B) 2% (C) 17% (D) 6%
57. The lighter impurities of wheat are removed by _____.
(A) Blowing (B) Aspirator (C) Sweeping (D) Frying
58. Flour is kneaded with _____ to form gluten.
(A) Sugar (B) Water (C) Fat (D) Oil

59. Fresh compressed yeast has an aroma of _____.
- (A) Cherry (B) Ripe apple (C) Plum (D) Mango
60. Bakers dozen is _____ Nos.
- (A) 12 (B) 13 (C) 14 (D) 24
61. Baking temperature of sponge cake is _____ degree Fahrenheit.
- (A) 350 (B) 200 (C) 250 (D) 160
62. Preparations of puff pastry the ratio of flour and fat is _____.
- (A) 2 : 1 (B) 1 : 1 (C) 1 : 3 (D) 3 : 1
63. Icing used for wedding cake is _____.
- (A) Royal icing (B) Sponge icing (C) Silver icing (D) Butter icing
64. Swiss roll is made out of _____.
- (A) Fatty sponge (B) Burned Sponge (C) Fatless Sponge (D) Cheese Sponge
65. Jam tart is made of _____.
- (A) Sponge cake (B) Short crust pastry
(C) Cheese straws (D) Bread
66. The ratio of flour and fat in cookies is _____.
- (A) 4 : 3 (B) 3 : 4 (C) 1 : 1 (D) 3 : 2

67. Soft ball consistency of sugar is _____ degree Fahrenheit.
(A) 220 (B) 240 (C) 160 (D) 180
68. Dark coloured sugar syrup with thick consistency used for fruit cake is known as :
(A) Caramel (B) Treacle (C) Brown sugar (D) Burned sugar
69. Fat content of margarine _____.
(A) 50% (B) 85% (C) 90% (D) 36%
70. White solid fat obtained from pork _____.
(A) Cheese (B) Lard (C) Cassata (D) Cheddar
71. _____ is found around the kidney of beef or lamb.
(A) Undercut (B) Suet (C) Fillet (D) Tornidos
72. Substitute of butter containing 85% of fat is _____.
(A) Lard (B) Suet (C) Margarine (D) Cream
73. White with 100% fat content with high melting point :
(A) Margarine (B) Pastry Fat (C) Lard (D) Suet
74. Fat used to prepare very light cakes and sponges :
(A) Butter (B) Cream (C) Sauces (D) Special cake fat

75. Butter contain 82% Fat _____ water 2% protein and 2% minerals.
 (A) 10% (B) 14% (C) 26% (D) 45%
76. Egg consist of 12% shell 58% _____ 30% yolk.
 (A) Calcium (B) Egg White (C) Sodium (D) Carbon hydrate
77. Eggs used for baking are shelled egg and _____.
 (A) Coloured egg (B) Frozen egg (C) Artificial egg (D) Poached egg
78. Production or incorporation of gases in a baked product is :
 (A) Fermentation (B) Leavening (C) Caramelising (D) Smoking
79. Baking powder is combination of sodium bicarbonate and _____ salt.
 (A) Black (B) White (C) Acid (D) Brown
80. Combination of fast and slow acting baking powder :
 (A) Multiple (B) Double Action (C) Lard (D) Suet
81. _____ is obtained from corn and soya bean oil.
 (A) Margarine (B) Double cream (C) Cheese (D) Lecithin
82. Cake crust too dark due to :
 (A) Too much sugar (B) Too much Butter
 (C) High temperature (D) Poor quality of flour
83. Sinking of fruit in fruit cake due to :
 (A) Too much baking powder (B) Too thin Batter
 (C) Uneven fruit size (D) More fat

84. Ideal temperature for ice cream storage :
- (A) -5 to -6 degree Fahrenheit (B) -8 to -9 degree Fahrenheit
(C) -1 to -2 degree Fahrenheit (D) -17 to -19 degree Fahrenheit
85. Personal hygiene refers good health, working habits and _____.
- (A) Personal Grooming (B) Manners
(C) Respect (D) Performance
86. Fire needs the basic three things like oxygen _____ and fuel.
- (A) Water (B) Heat (C) Moisture (D) Wind
87. Cuts and burns must be covered with _____.
- (A) Wet clothing (B) Water proof dressing
(C) Plastic (D) Damp cloth
88. Care of hands comes under _____.
- (A) Courtesy (B) Personal hygiene
(C) Manner (D) Custom
89. Finger nails must be kept _____.
- (A) Untidy (B) Clean (C) Polished (D) Not trimmed
90. The chill room is used for preserving _____ goods.
- (A) Non perishable (B) Perishable (C) Ice creams (D) Cooked foods
91. Hygiene is the science and practice of preserving _____.
- (A) Habits (B) Health (C) Customs (D) Traditions
92. Cereals are stored in a _____ storage place.
- (A) Chilled (B) Dry (C) Warm (D) Humid

93. Garbage must be collected in _____.
- (A) Open basket (B) Vessels (C) Dust bin (D) Plastic bag
94. Energy value of carbohydrate is _____ calorie.
- (A) 10 (B) 4 (C) 15 (D) 2
95. Food poisoning symptoms will appear with in _____ hours of taking affected food.
- (A) 12 hrs (B) 6 hrs (C) 24 hrs (D) 8 hrs
96. Hair must be covered with _____ in the kitchen.
- (A) Wig (B) Hair cap (C) Damp cloth (D) Scarp
97. _____ should not be worn while working in the kitchen.
- (A) Cloth (B) Shoes (C) Jewellery (D) Mask
98. KOT stands for kitchen order_____.
- (A) Token (B) Ticket (C) Traffic (D) Telephone
99. Chef Patissier is _____.
- (A) Carver (B) Wine waiter (C) Captain (D) Pastry Chef
100. Croissant is a type _____ rolls.
- (A) Lunch (B) Dinner (C) Breakfast (D) Supper

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SPACE FOR ROUGH WORK

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