Question Booklet Serial Number

120269

Total No. of questions: 100

Time: 75 Minutes

Maximum: 100 Marks

INSTRUCTIONS TO CANDIDATES

- 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.
- The Question Booklet Alpha Code will be printed on the top left margin of the facing sheet of the question booklet.
- The Question Booklet Alpha Code allotted to you will be noted in your seating position in the Examination Hall.
- 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.
- 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
- 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.
- 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.
- 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.

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Maximum: 100 marks

Time: 1 hour and 15 minutes

				Time: I nour and 15 minutes
1.	Which or	ne of the following is the Nation	al Heritage a	nimal of India?
	(A)			Tiger
	(C)	Lion	(D)	Deer
2.	What is	the height of the Mount Everest	?	
	(A)		(B)	8848 metres
	(C)	8488 metres	(D)	8648 metres
3.	Which of	the following is the longest rive	er in the Worl	d?
	(A)	Amazon	(B)	Mississippi-Missouri
	(C)	Hwang Ho	(D)	Nile
4.	What is t	he total area of Kerala?		
	(A)	38,683 sq.kms.	(B)	38,386 sq.kms.
	(C)	38,863 sq.kms.	(D)	38,883 sq.kms.
5.	The Plan	ning Commission of India was s	et up in :	
	(A)	1947	(B)	1950
	(C)	1952	(D)	1956
6.	Who is kn	own as 'the Grand Old Man of l	India'?	
	(A)	Gopala Krishna Gokhale	(B)	Surendranath Banerjee
	(C)	Dadabhai Naoroji	(D)	Bala Gangadhar Tilak
7.	Who was l	known as the 'Lion of Punjab'?		
	(A)	Lala Lajpat Rai	(B)	Bipin Chandra Pal
	(C)	Michael O' Dycr	(D)	Aurobindo Ghosh
3.	Chauri Ch	aura incident took place on		
	(A)	1 January 1922	(B)	7 February 1922
	(C)	1 February 1922	(D)	5 February 1922

	The Rese	rve bank of India came into exist	ence in:	
	(A)	1930	(B)	1947
	(C)	1935	(D)	1950
10.	Which Fi	ve Year Plan is known as NEHRU	J-MAHALA	NOBIS PLAN?
	(A)	First Five Year Plan	(B)	Second Five Year Plan
	(C)	Third Five Year Plan	(D)	Fourth Five Year Plan
11.	Ayyankal	i founded Sadhu Jana Paripalans	a Sangham	in:
	(A)	1907	(B)	1915
	(C)	1916	(D)	1911
12.	Sri Naray	ana Guru was born at :		
	(A)	Sivagiri	(B)	Aluva
	(C)	Aruvipuram	(D)	Chempazhanthi
13.	The Islam	ika Dharma Paripalana Yogam v	vas constitu	ted by :
	(A)	Vakkom Abdul Khadar Moulavi		
	(B)	Moulana Chalilakath Kunjahma	ad Haji	
	(C)	Makti Thangal		
	(D)	Sheikh Muhammad Mahin Han	nadani Than	ngal .
14.	Which am	ong the following is not the work	of Vagbhat	ananda?
	(A)	Atmavidya	(B)	Adhyatmayuddham
	(C)	Anandasopana	(D)	Prarthananjali
15.	The Sama	tuva Samajam was started by :		
	(A)	Chattampi Swamikal	(B)	Vaikunda Swamikal
	(C)	Sri Narayana Guru	(D)	Dr. Palpu
16.	Who admi	nisters the oath of the office of th	e President	of India?
	(A)	The Prime Minister of India	(B)	The Vice President of India
	(C)	The Speaker of Lok Sabha	(D)	The Chief Justice of India
17.	The Olym	pics of 2020 will be held in :		
	(A)	Boston	(B)	Tokyo
	(C)	Rio de Janeiro	(D)	Los Angels

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(D) Los Angels

18.	Which is the headquarters of the Asian Development Bank?				
	(A)	Manila	(B)	Hong Kong	
	(C)	Seoul	(D)	Dacca	
19.	The 18th s	summit of the Non - Alignment will b	e held ir	1:	
	(A)	Belgrade	(B)	Jakarta	
	(C)	Azerbaijan	(D)	Havana	
20.	Which of t	he following is the highest award in	the field	of Indian Cinema?	
	(A)	The Golden Lotus Award	(B)	Bharat Award	
	(C)	Urvashi Award	(D)	Dada Saheb Phalke Award	
21.	Extension	Education is grouped under:			
	(A)	Formal Education	(B)	In formal Education	
	(C)	Non-formal Education	(D)	None of the above	
22.		nogenizing pressure (P), and volumezer (E), is:	e flow i	rate (Q), the power requirement of a	
	(A)	E = P/Q	(B)	E = PQ	
	(C)	$E = PQ^2$	(D)	$E = P^2/Q$	
23.	The typic	al yellowish green color of whey is att	tributed		
	(A)	Casein	(B)	Carotene	
	(C)	Riboflavin	(D)	Folic Acid	
24.	Which an	nong the following is responsible for t	oxi ini	fection?	
	(A)	Salmonella typhi	(B)	Staphylococus aureus	
	(C)	Clostridium botulinum	(D)	Clostridium perfringens	
25.	The syste	matic name of β-lactose is:			
	(A)	4-o-β D galactopyranosyl α D gluco	pyranos	e	
	(B)	4-o-α D galactopyranosyl β D gluco	pyranos	e	
	(C)	4-o-β D glucopyranosyl α D galacto	pyranos	e	
	(D) 4-o-α D glucopyranosyl β D galactopyranose				

(A) Fat (C) Carbohydrates (B) Proteins (D) Enzymes 27. The amount of heat required to raise the temperature of 1 g of milk by 1°C, as compared to water is: (A) 93% (C) 200% (B) 103% (D) 50% 28. Which of the following is true for mastitic milk? (A) Low lactose and high chloride content (B) High lactose and low chloride content (C) Low lactose and low chloride content (D) High lactose and high chloride content 29. The test not related to antibiotic residue: (A) Copan test (C) Catalase test (B) Delvo test (C) Catalase test (D) Charm test (A) Aim (C) Objective (B) Goal	
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27. The amount of heat required to raise the temperature of 1 g of milk by 1°C, as compared to (A) 93% (B) 103% (C) 200% (B) 103% (D) 50% 28. Which of the following is true for mastitic milk? (A) Low lactose and high chloride content (B) High lactose and low chloride content (C) Low lactose and low chloride content (D) High lactose and high chloride content 29. The test not related to antibiotic residue: (A) Copan test (C) Catalase test (B) Delvo test (C) Catalase test (D) Charm test (A) Aim	
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(A) Copan test (C) Catalase test (D) Charm test (A) Aim	
(C) Catalase test (D) Charm test (A) Aim (B) Delvo test (D) Charm test	
(C) Catalase test (D) Charm test (A) Aim (B) Delvo test (D) Charm test (A) Aim	
30. The difference between 'what is' and 'what ought to be' is: (A) Aim	
(A) Aim (A) Aim	
(C) Objective (B) Goal	
31. In milk powder, the ratio of β/α forms of lactose at 20°C in equilibrium is:	
(A) 1.64 forms of lactose at 20°C in equilibrium is	
(C) 1.25 (B) 1.46	
32. The isomer of least (D) 1.52	
32. The isomer of lactose formed by molecular rearrangement wherein the terminal aldose (A) Lactate	
(A) Lactate (A) Lactate (A) Lactate	
(C) Lactobionic acid (B) Lactitol	
33. In 3 class sampling plan : (D) Lactulose	
(A) n, c, m and M are specified	
(B) n, c and M are specified but not m	
o, m and M are specified but and	
(D) n, m and M are specified but not c	
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34.	One unit o	t electricity is equal to:		
	(A)	4.2 kJ	(B)	1 kWh
	(C)	746 W	(D)	1 hp
35.	Hybrid Na	pier is a cross between Napier gr	eass and :	
	(A)	Maize	(B)	Wheat
	(C)	Jowar	(D)	Bajra
36.	Ideally pas	steurised milk will be:		
	(A)	Phosphatase positive and peroxi	dise negati	ve
	(B)	Phosphatase negative and perox	idase positi	ive
	(C)	Both phosphatase and peroxidis	e positive	
	(D)	Both phosphatase and peroxidis	e negative	
37.	Which of to	the following time temperature co	ombination	lead to complete denaturation of whoy
	(A)	72°C/15 min.	(B)	12°C/15 min.
	(C)	90°C /10 min.	(D)	63°C /30 min.
38.	The rotati	ing speed of disk stacks of a crean	n separator	with the bowl is — rpm.
	(A)	1000-2000	(B)	2000-4000
	(C)	4000-6000	(D)	10000-20000
39.	The criter	ria that is not suited for indicator	organisms	
	(A)	The growth should not be inhibit	ited by back	sground flora
	(B)	Growth and number should corr	relate nega	tively with product quality
	. (C)	Method for detection/quantifica	tion should	he easy
	(D)	Survivability should be lesser the	han that of	pathogen
40.	For which	n product is sulphite reducing Clo	stridia not	a food safety criterion as per FSSAI?
	(A)	Ice cream		
	(B)	Cereal based complimentary for	od	
	(C)	Butter milk		
	(D)	None of the above		

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41. An effect whereby heat is given out or absorb	ed when an electric current passes across a
An effect whereby heat is given out or absorb	ed when
iunction between the	(B) Seebeck enece
(A) Thomson effect	(D) Peltier effect
(C) Joule effect	atrotching quality of Mozzarella cheese is:
(C) Joule effect 42. The principal compound that is responsible for	(P) Monocalcium p-caseinate
(A) Dicalcium p-caseinate	(D) P-casein
a 1-i phosphate	
43. Name the amino acid made unavailable due to	Maillard browning .
43. Name the amino act in	
(A) Leucine	(D) Tyrosine
(C) Lysine	the food safety criteria specified in FSSAI for
44. Which among the following is incitional	
pasteurised milk? (A) Salmonella	(B) Collform
Till a parolis	(D) Yeast and mold
45. In the study of pumps, NPSH stands for	(B) Net Positive Suction Head
(A) Normal Pump Suction Head (C) Normal Power Suction Head	(D) Normal Pressure Suction Head
	of:
46. Danedar khoa is suited for the preparation	(B) Burfi
(A) Peda	(D) Kalakand
(C) Gulabjamun	. evle?
47. Which among the following is not a native	(B) Vechur
47. Which allong the (A) Kasargode Dwarf	
(C) High range cow	(D) Kangayam
48. The major flavour compound in yogurt:	
a. 1-	(B) Diacetyl
(A) Citrate (C) Acetaldehyde	(D) Acetoin
(C) Acetaidenydd	me is:
49. Common name for β-galactosidase enzy	(B) Lactase
(A) Galactase	(D) Amylase
(C) β hydrolase	
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		salt content permitted in butter:		
	(A)	1.0%	(B)	1.5%
	(C)	3%	(D)	4 ppm
51.	Which ger	nera of Lactic acid bacteria is used for	flavour	production?
	(A)	Bacillus	(B)	Lactobacillus
	(C)	Streptococcus	(D)	Leuconostoc
52.		test is not used for detection of	mastitio	milk.
	(A)	California mastitis test	(B)	Catalase test
	(C)	Peroxidase test	(D)	Somatic cell count
53.		uses centrifugal force for remov	ing bac	teria from milk.
	(A)	Homogenization	(B)	Clarification
	(C)	Bactofugation	(D)	None
54.	The heigh	at of 'dado' of a dairy plant is:		
	(A)	1 m	(B)	1.5 m
	(C)	2.5 m	(D)	None of the above
55.	The comn	non name for C18:1 fatty acid is:		
	(A)	Palmitic acid	(B)	Palmitoleic acid
	(C)	Oleic acid	(D)	Linoleic acid
56.	Which of	the following is not true?		
	(A)	A normal Vieth ratio with low SNF	is an in	dication of extraneous water in milk
	(B)	Vieth ratio is altered in mastitic mi	lk	
	(C)	Both (A) and (B) are true		
	(D)	(B) is true but not (A)		
57.	Pre strat	ification is a method used in the produ	uction o	f:
	(A)	Cream	(B)	Cheese
	(C)	Ghee	(D)	Butter
	Dried for	mented milk product of middle east:		
58.	Dilea lei	mondou man promite as minimized		
58.	(A)		(B)	Quarg

59.	On exposure to UV radiation 7-dehydrocholesterol is converted to:				
	(A)	Vitamin D	(B)	Vitamin E	
	(C)	Vitamin A	(D)	Vitamin K	
60.	Over run	of soft ice cream:			
	(A)	10-20%	(B)	30-50%	
	. (C)	50-70%	(D)	>100%	
61.	Codex Ali	mentarius Commission is a joint	venture of F	AO and:	
	(A)	UNICEF	(B)	UNDP	
	(C)	WHO	(D)	WTO .	
62.	As per FS	SAI wt/vol for ice cream:			
	(A)	Should not be less than 525 g/l	(B)	Should be more than 525 g/l	
	(C)	Should be less than 475 g/l	(D)	Should be more 475 g/l	
63.	According to Indian Standards, for milk storage tanks, only ————————————————————————————————————				
	(A)	TIG	(B)	SMAW	
	(C)	MIG	(D)	FCAW	
64.	The heat	treatment that is used to extend	the storage	life of milk prior to pasteurisation:	
	(A)	Uperization	(B)	Vacreation	
	(C)	Thermization	(D)	Satssanization	
65.	Fats prov	ride about ——— Kcal of er	nergy per gr	am.	
	(A)	8.3	(B)	9.3	
	(C)	4.0	(D)	4.2	
66.	Number	of organisms present in a probiot	ic food produ	net:	
	(A)	10 ² – 10 ⁶ CFU/gm	(B)	104-108 CFU/gm	
	(C)	10 ⁶ – 10 ⁸ CFU/gm	(D)	10 ⁸ – 10 ¹² CFU/gm	
67.	Gelation	in UHT milk result from:			
	(A)	Proteolysis	(B)	Lipolysis	
	(C)	Both (A) and (B)	(D)	Neither (A) nor (B)	

68.	The solubility index of spray dried powder should be below:				
	(A)	1.0	(B)	1.5	
	(C)	2	(D)	2.5	
69.		- requires a threshold level of stress	to star	rt and then follow a linear stress-strain	
	relationsh				
	(A)	Pseudoplastic	(B)	Bingham Plastic	
	(C)	Dilatant	(D)	Newtonian fluid	
70.	Horrel Ell	liker test is used :			
	(A)	to find the acidity of milk			
	(B)	to find the rate of acid production			
	(C)	to detect the presence of inhibitory s	ubstan	ces	
	(D)	to detect the presence of flavour com	pound		
71.	Milk is Pu	imped into silos by:			
	(A)	Centrifugal pump	(B)	Vacuum pump	
	(C)	Reciprocating pump	(D)	Rotary Pump	
72.	FSSA (Fo	od Safety and Standards Act) was ena	cted in	the year:	
	(A)	2003	(B)	2004	
	(C)	2005	(D)	2006	
73.	In Electro	dialysis molecules pass through the r	nembra	ane according to their:	
	(A)	Charge only	(B)	Molecular size only	
	(C)	Both charge and molecular size	(D)	Diffusion	
74.	The most	important fat globule membrane prote	ein is':		
	(A)	Xanthine oxidase	(B)	Butyrophilin	
	(C)	Alkaline phosphatase	(D)	Lipase	
75.	SS-304 u	sed in dairy industry, is a —	— type	stainless steel.	
	(A)	Austenitic	(B)	Martensitic	
	(C)	Ferritic	(D)	Duplex	

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76.	Lactose cr	ystallisation leads to:		
	(A)	Caking in milk powder	(B)	Sandiness in ice cream
	(C)	Both (A) and (B)	(D)	None of them
77.	Slope of th	nermal death line curve gives:		
	(A)	F value	(B)	D value
	(C)	C value	(D)	Z value
78.	Galactoser	mia is caused by the deficiency	of —	— enzyme.
	(A)	Lactase	(B)	Galactokinase
	(C)	Galactosyl transferase	(D)	Galactosidase
79.	The range	of carbon per cent in mild stee	l is:	
	(A)	0.1 to 0.25	(B)	1 to 1.5
	(C)	1.5 to 2.0	(D)	2 to 4.5
80.	Test used	to differentiate cow milk from	buffalo milk :	
	(A)	Hansa test	(B)	Seliwanoff's test
	(C)	Gerber test	(D)	Hehner's test
81.	The fatty	acid that contributes to hydroly	ytic rancidity	is:
	(A)	Oleic acid	(B)	Palmitic acid
	(C)	Butyric acid	(D)	Stearic acid
82.		– is a colligative property of mi	lk.	
	(A)	Viscosity	(B)	Freezing point
	(C)	Density	(D)	Specific gravity
83.		– pump operates in a way simi	lar to our thro	oat and intestines.
	(A)	Centrifugal	(B)	Reciprocating
	(C)	Rotary Lobe	(D)	Peristaltic
84.	AGMARI	K grading is done by :		
	(A)	Bureau of Indian Standards		
	(B)	Directorate of Marketing and	Inspection	
	(C)	Food Safety and Standards A	uthority of In	dia
	(D)	None of the above		

85.	As per FS	SAI, butter should have a minimum of		—— % lat.
	(A)	80	(B)	70
	(C)	60	(D)	50
86.	The major	whey protein in bovine milk:		
	.(A)	α-lactalbumin	(B)	Immunoglobulin
	(C)	Casein	(D)	β lactoglobulin
87.		isture content of a food product on we n dry matter basis is :	et bas	is is 50%, the moisture content of the
	(A)	25%	(B)	50%
	(C)	100%	(D)	200%
88.	Which of	the following is not true for lactulose?		
	(A)	Lactulose is a disaccharide formed be	tween	galactose and fructose
	(B)	Lactulose is a disaccharide formed be	tweer	glucose and fructose
	(C)	Lactulose is found in strongly heated	milk	
	(D)	Lactulose has prebiotic properties		
89.	Water in	oil emulsion exist in :		
	(A)	Milk	(B)	Cream
	(C)	Ice cream	(D)	Butter
90.	Which IS	O standard governs the Food Safety M	anage	ment System?
	(A)	ISO 22000	(B)	ISO 9001
	(C)	ISO 28000	(D)	ISO 14001
91.	In a spra	y dryer — is done for increasing	g the	heat transfer surface area.
	(A)	Pre heating	(B)	Lecithinization
	(C)	Atomization	(D)	Homogenization
92.	Element	that is not present in AISI 304 but pres	sent in	n AISI 316 Stainless steel is :
	(A)	Chromium	(B)	Molybdenum
	· (C)	Nickel	(D)	Carbon

93.	Milk devoi	d of fat is known as:		
	(A)	Imitation milk	(B)	Milk plasma
	(C)	Skim milk	(D)	Toned milk
94.	Microorgan	nisms which can grow at refrige	ration tempe	rature:
	(A)	Thermodurics	(B)	Thermophils
	(C)	Psychrotrophs	(D)	Mesophils
95.	The unit o	f Reynold's number is:		
	(A)	Nm/s	(B)	kJ/kg/K
	(C)	W/m²	(D)	None of the above
96.	Identify th	ne natural antioxidant :		
	(A)	Vit A	(B)	Carotene
	(C)	Vitamin E	(D)	All of the above
97.	Hemolytic	: Uremic Syndrome (HUS) is as	sociated with	:
	(A)	E.coli 0157.H7	(B)	Yersinia enterocolitica
	(C)	Clostridium botulinum	(D)	Listeria monocytogenues
98.	Milk stone	e has following constituents exc	ept:	
	(A)	milk protein	(B)	calcium phosphate
	(C)	sodium carbonate	(D)	insoluble calcium salts
99.	Bifidobac	teria ferment lactose producing	:	
	(A)	Lactic acid and formic acid in		
	(B)	Formic acid and lactic acid in	the ratio 2:1	
	(C)	Lactic acid and acetic acid in		
	(D)	Acetic acid and lactic acid in t	the ratio of 3:	2
100	. The unit	of bulk density:		
	(A)	g/cm ³	(B)	g/l
	(C)	both (A) and (B)	(D)	neither (A) nor (B)