

165/2015

1. Identify the sugar with free aldehyde or ketone group :
(A) Glucose (B) Sucrose (C) Pectin (D) Cellulose
2. The brown colour of bread crust is due to :
(A) Caramelization (B) Maillard's browning
(C) Enzymatic browning (D) Strecker reaction
3. Among the following fatty acids, which group is known as essential fatty acids ?
(A) 9, 11 - Octadecadienoic and 9, 11, 13 - Octadecatrienoic
(B) 9, 12 - Octadecadienoic and 9, 12, 15 - Octadecatrienoic
(C) 9 - Octadecenoic and 9, 11 - Octadecadienoic
(D) 9, 11 - Octadecadienoic and 9 - Eicosenoic
4. Match the following items in **Group I** and **Group II** in relation to nutritional requirement of human body :
- | Group I | Group II |
|-----------------------------|--|
| (a) Calcium and Phosphorous | (i) Elements not needed in diet |
| (b) Vitamin D | (ii) Promotes absorption of iron |
| (c) Manganese and Chromium | (iii) Elements that are required in small quantities |
| (d) Vitamin K | (iv) Promotes absorption of Calcium |
| | (v) Essential for normal clotting of blood |
| | (vi) Elements that are required in large quantities |
- (a) (b) (c) (d)
(A) (vi) (ii) (i) (v)
(B) (vi) (iv) (iii) (v)
(C) (v) (ii) (vi) (iv)
(D) (ii) (v) (i) (iv)
5. Saponification value of a fat allows to compare :
(A) degree of unsaturation of fatty acids
(B) number of phosphate groups in a molecule
(C) average chain length of fatty acids
(D) number of hydroxyl groups present
6. Which of the following helps in transport of lipids in the body ?
(A) Myoglobin (B) Keratin (C) Albumin (D) Lipoprotein

7. The shape of haemoglobin is :
(A) spherical (B) elongated (C) rectangular (D) coiled
8. The function of vitamin B - Complex is as :
(A) Enzyme (B) Antioxidant (C) Coagulant (D) Co-enzyme
9. The bond angle for a water molecule is :
(A) 45° (B) 75° (C) 105° (D) 135°
10. Which of the following groups requires the highest recommended daily intake of iron ?
(A) Girls aged 4 - 7 years (B) Women aged 55 - 77 years
(C) Girls aged 7 - 11 years (D) Women aged 18 - 35 years
11. A person has normal vision in bright conditions but cannot see clearly in dim light. Which of the following vegetables is most effective in helping him to overcome the problem ?
(A) Broad bean (B) Potato (C) Spinach (D) Green pepper
12. Richest source of iron is :
(A) Papaya (B) Mango (C) Pomegranate (D) Dry karonda
13. Hot break system is followed in tomato processing to deactivate :
(A) Pectinase (B) Pectic Methyl Esterase
(C) Protopectinase (D) Polygalctouronase
14. Which of the following is a climacteric fruit ?
(A) Mango (B) Grapes (C) Litchi (D) Citrus
15. The green colour of green vegetables is lost during heating due to the production of :
(A) Carotenoids (B) Chlorophylls (C) Pheophytins (D) Flavenoids
16. Nonenzymatic browning in fruits is reduced by :
(A) SO₂ treatment (B) Vacuum treatment
(C) Osmotic dehydration (D) All of these
17. Which of the following has the highest alcohol content ?
(A) Beer (B) Wine (C) Cider (D) Whisky

18. The coffee that may reduce insomnia effect is :
- (A) Instant coffee (B) Decaffeinated coffee
(C) Regular coffee (D) All of these
19. The green tea processing does not involve :
- (A) Steaming of tea leaves (B) Rolling of leaves
(C) Fermentation of leaves (D) Drying the leaves
20. Dutching of cocoa liquor is done to :
- (A) Reduce acidity (B) Increase acidity
(C) Decrease solubility (D) Decrease alkalinity
21. Homogenization of milk results in :
- (A) Decrease in number of fat globules
(B) Increase in whiteness of milk
(C) Decrease in temperature of milk
(D) All of the above
22. The purpose of cheddaring during cheese production is to :
- (A) To squeeze whey from curd (B) To cut the curd into cubes
(C) To add enzymes (D) All of the above
23. Which of the following is not an operation during ice cream production ?
- (A) Pasteurization (B) Ageing (C) Ripening (D) Freezing
24. Which of the following is not a muscle protein ?
- (A) Myosin (B) Collagen (C) Elastin (D) Albumin
25. Match the following items in **Group I** and **Group II** :
- | Group I | | | | Group II | | | |
|----------------|--------------|------------|------------|-----------------|---|--|--|
| (a) | Beef | | | (i) | Common <i>salmonella</i> infection | | |
| (b) | Poultry meat | | | (ii) | Evisceration | | |
| (c) | Fish | | | (iii) | Rigor mortis | | |
| (d) | Eggs | | | (iv) | Its fat is an excellent source of vitamin A | | |
| | (a) | (b) | (c) | (d) | | | |
| (A) | (iv) | (iii) | (i) | (ii) | | | |
| (B) | (i) | (ii) | (iii) | (iv) | | | |
| (C) | (iii) | (ii) | (iv) | (i) | | | |
| (D) | (iii) | (ii) | (i) | (iv) | | | |