

088/21

Question Booklet Alpha Code

A

	Question Booklet Sl. No.
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A

Total Number of Questions : 100	Time : 75 Minutes
Maximum Marks : 100	

INSTRUCTIONS TO CANDIDATES

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/her 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.



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1. Which of the following leavening agents need an acid to activate ?
 - A) Yeast
 - B) Baking powder
 - C) Baking soda
 - D) Air
2. What is the function of sugar in baked foods ?
 - A) Increase keeping quality, moisten
 - B) To provide structure
 - C) To tenderize
 - D) To increase moisture
3. Which of the following flour has more gluten content ?
 - A) All purpose flour
 - B) White flour
 - C) Cake flour
 - D) Biscuit flour
4. Which leavening agent is a combination of baking soda and cream of tartar ?
 - A) Baking powder
 - B) Eggs
 - C) All purpose flour
 - D) Fat
5. The correct statement among the following is
 - A) Yeast and eggs together contribute to texture in baked products
 - B) Eggs help in imparting moistness to baked products
 - C) Eggs serve as food for the yeast
 - D) Eggs function as emulsifiers, add color and flavour in baked products
6. Which of the following statements are correct about role of water ?
 - A) Water helps in gluten formation
 - B) Water promotes browning
 - C) It dissolves and activates leavening agents
 - D) Water contributes to emulsification
7. Why is a shortening used in baking ?
 - A) To shorten gluten strands in wheat
 - B) To dissolve yeast
 - C) To tenderize gluten strands
 - D) To improve texture and colour
8. The baking ingredient that allows the dough to rise is called
 - A) Shortening
 - B) Yeast
 - C) Leavening
 - D) Sodium chloride

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9. The difference between frosting and icing is
- A) No difference
 - B) Icing is thinner and frosting is glossier
 - C) Frosting is thick and icing is soft
 - D) Icing is thinner, glossier while frosting is thick and fluffy
10. The type of dough used most often to create cream puffs and éclairs is
- A) Phyllo
 - B) *pâte à choux*
 - C) Roll-in
 - D) None of these
11. Which of the following statement about margarine is correct ?
- A) It is rich in saturated fat
 - B) It is an inexpensive butter substitute
 - C) It is not suitable for use in bakery products
 - D) It is a combination of butter and palm oil
12. What is the function of milk in bread making ?
- A) Increases volume
 - B) Increases water absorption
 - C) Increases volume and contributes colour
 - D) Increases water retention
13. Three main functions of salt in baking
- A) Fermentation, dough conditioning and flavour
 - B) Adds taste, volume and crust colour
 - C) Fermentation, leavening and shortening
 - D) Leavening, fermentation and flavour
14. The major ingredient in confectionery is
- A) Salt and flour
 - B) Fat and leavening
 - C) Sugar
 - D) Sugar and chocolate
15. Which are the different methods of cake making ?
- A) Whisking method
 - B) Whisking and All-in-one method
 - C) Melting and whisking method
 - D) Melting, Whisking, All-in-one and Creaming method

A

16. The ingredient used in the production of gum and jelly products
A) Gelatin
B) Guar gum
C) Pectin
D) Gelatin and Pectin
17. Identify the major classification of confectionery.
A) Sugar and flour
B) Sugar, chocolate, milk-based and flour confectionery
C) Sugar and chocolate confectionery
D) Milk, flour and sugar confectionery
18. The process used to extend shelf life of food products is called
A) Food processing
B) Food science
C) Food preservation
D) Food technology
19. Butter and margarine are examples of which type of solutions ?
A) Colloidal
B) Emulsion
C) Gel
D) Aqueous
20. In ice cream and whipped topping, food foam is produced with
A) Carbohydrates
B) Lipids
C) Protein
D) Enzymes
21. The compound which is not used as a gelling agent
A) Pectin
B) Lecithin
C) Gum
D) CMC
22. When sugar is heated it turns brown due to
A) Caramelization
B) Oxidation
C) Maillard reaction
D) Hydrogenation
23. The flavour enhancer used in food preparation is
A) Gelatin
B) Sodium bicarbonate
C) Sodium chloride
D) MSG
24. What type of chocolate candy is named after its resemblance to a type of fungus ?
A) Truffle
B) Fudge
C) Chocolate bark
D) Turtles

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25. The type of pot used to prevent burning while heating chocolate is
A) Double boiler
B) Shallow frying pan
C) Large stock pan
D) Cast iron saucepan
26. When cane sugar is heated to make candy, it breaks down into which of the following 2 sugars ?
A) Dextrose and Fructose
B) Fructose and Sucrose
C) Glucose and Dextrose
D) Maltose and Dextrose
27. What is correct method to check for doneness of a cake ?
A) Insert a spoon
B) Insert a toothpick
C) Top sinks in the middle
D) When the centre is pressed it does not spring back
28. What type of candy is made primarily with groundnuts and sugar cooked together ?
A) Toffee
B) Fondant
C) Marzipan
D) Nougart
29. The 4 primary areas of food safety hazards to consider are
A) Biological, Chemical, Physical and Allergenic
B) Chemical, Physical, Biochemical and Textural
C) Biological, Physical, Biochemical and Microbial
D) Microbial, Physical, Technical and Allergenic
30. The alterations that can occur during handling, processing or storage of food are
A) Softening
B) Rancidity
C) Rancidity, softening and degradation
D) Toxicity, degradation
31. The boiling point of water is
A) 220.00°C
B) 100.00°C
C) 200.00°C
D) 104.00°F
32. The process of starch gelatinization takes place in the presence of
A) Acid and heat
B) Salt and water
C) Water and heat
D) Heat and hydrogen ions

A

33. The most widely used food additive in commercial foods for flavour enhancement is
A) Monosodium glutamate
B) Sodium chloride
C) Sodium hydroxide
D) Sodium metabisulphite
34. The natural catalysts for chemical reactions in foods are
A) Acids
B) Enzymes
C) Sodium chloride
D) Amylase
35. The bright photosynthetic pigment present in fruits and vegetables is
A) Carotene
B) Chlorophyll
C) Lycopene
D) Xanthophyll
36. The major organic acid present in lemons is
A) Succinic acid
B) Ascorbic acid
C) Butyric acid
D) Hydrochloric acid
37. What is best description of an OTG ?
A) It is a 3 in one oven
B) It is used in bakeries
C) There are many types of OTG's
D) It is an oven, toaster and grill
38. Pound cakes are different from other cakes as they do not contain
A) Leavening agent
B) Milk
C) Butter
D) Eggs
39. The temperature range maintained in an oven is
A) 160 – 200°C
B) 200 – 250°C
C) 120 – 260°C
D) 180 – 240°C
40. Meat fat is rich in
A) Saturated fatty acids
B) Polyunsaturated fatty acids
C) Monounsaturated fatty acids
D) Unsaturated fatty acids
41. The full form of HFCS is
A) High Fructose Corn Syrup
B) High Fructose Content Syrup
C) High Fructose Content Sample
D) High Fat Content Sample

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42. The correct sequence of sugar cookery are
A) Hard ball, soft ball, firm and thread
B) Thread, soft ball, hard ball and crack
C) Soft ball, thread, hard ball and crack
D) Thread, crack, soft ball and hard ball
43. Which ingredient makes an Angel cake rise ?
A) Beaten egg whites
B) Beaten eggs
C) Beaten sugar and ice
D) Yogurt
44. The types of chocolates depend on the amount of
A) Cocoa mass
B) Sugar
C) Cocoa butter
D) All of the above
45. Which of the following volatile oil is present in ginger ?
A) Gingerol
B) Eugenol
C) Allain
D) Lemonene
46. The steps involved in bread making are
A) Kneading, rising, baking, cooling
B) Rising, kneading, baking, cooling
C) Mixing, cooling, rising, baking
D) Mixing, rising, kneading, baking, cooling
47. Crescent shaped breads made from layered yeast leavened dough are called
A) Waffles
B) Croissants
C) Finger sticks
D) Pastry
48. The place of origin of bread pudding is
A) United States
B) India
C) France
D) United Kingdom
49. The ingredient responsible for chewiness of a cookie is
A) Moisture
B) Butter
C) Soda
D) Sugar
50. The temperature at which sugar caramelization takes place is
A) 220 – 320°C
B) 310 – 340°C
C) 320 – 338°C
D) 311 – 340°C

A

51. Rosettes are a type of
A) Fried cookies
B) Cakes
C) Moulded cookies
D) Sandwich cookies
52. Parchment paper is used for
A) Decoration
B) Kneading
C) Fermentation
D) None of these
53. At what temperature range do eggs coagulate ?
A) 60 to 65
B) 50 to 60
C) 100 to 120
D) 75 to 80
54. Gelato is a
A) Pudding
B) Ice Cream
C) Syrup
D) Cookie
55. What is Marzipan ?
A) Dough made from ground almonds, sugar, egg whites and flavouring
B) Dough made from almonds and sugar
C) Paste made with cashewnut, sugar and egg
D) Dough made with flour, almonds and sugar
56. The basic ingredient for soufflé mix is
A) Syrup
B) Refrigerated bread
C) Cup cake
D) Confectioner's custard
57. Ricotta is a type of
A) Cheese
B) Bread
C) Pudding
D) Cake
58. Which one of the following is used in aerated bread for leavening ?
A) Carbon di oxide
B) Air
C) Steam
D) Yeast
59. The process of allowing yeast dough to rise just before baking is called
A) Proofing
B) Kneading
C) Fermenting
D) Leavening

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60. The protein which gives strength and elasticity to batter/dough is
A) Casein
B) Gluten
C) Gliadin
D) Albumin
61. What do bacteria need to survive ?
A) Moisture and warmth
B) Sugar, warmth, moisture
C) Warmth, food, moisture and time
D) Time, temperature and food
62. Storing hot food at too low temperature can result in
A) Extending shelf life
B) Spoilage of food
C) Food poisoning
D) Improvement in taste
63. Which of the following food is subjected to Pasteurization ?
A) Milk
B) Fruit juice
C) Ice cream
D) Yogurt
64. Vinegar and cheese are products of
A) Yeast fermentation
B) Bacterial fermentation
C) Yeast and sugar fermentation
D) Pasteurization
65. Thickeners used in food preparations are
A) Gum Arabic
B) Guar gum, agar, starch
C) Guar gum
D) Pectin
66. The common accompaniment for tea and coffee are
A) Cookies and biscuits
B) Cookies and bread
C) Finger chips and cookies
D) None of the above
67. Identify the correct statement about function of food additives.
A) Improve shelf life and acceptability of processed foods
B) Improve keeping quality, enhance nutritional value and acceptance
C) Improve flavour and aroma
D) Improve stability and taste

A

68. An example of natural antioxidant is
- A) Vitamin D
 - B) Pectin
 - C) Vitamin C
 - D) Tannin
69. A natural alternate sweetener is
- A) Stevia
 - B) Saccharin
 - C) Dextrose
 - D) Sorbitol
70. Which of the following best describes Cookies ?
- A) Cookies are rich in dietary fibre
 - B) Cookies contain less sugar and fat
 - C) Cookies are soft and dense in texture
 - D) Cookies are crunchy and light in texture
71. The methods used for preservation of foods are
- A) Dehydration, freezing
 - B) Canning, freezing, drying and salting
 - C) Sun drying, freezing and salting
 - D) Salting, canning and freeze drying
72. Custard and pudding are examples of
- A) Pressure cooking
 - B) Indirect steaming
 - C) Direct steaming
 - D) Microwave cooking
73. Which of the following statement is the correct description for Pastry ?
- A) It is a steamed cake
 - B) It is a baked dessert
 - C) It is a dough of flour, eggs, butter and fruit extract
 - D) It is a dough of flour, water and shortening that may be savoury or sweetened
74. Dry heat methods of cooking includes
- A) Grilling, roasting, baking
 - B) Frying, sautéing, roasting
 - C) Baking, sautéing, steaming
 - D) Grilling, frying, roasting

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75. Which of the following is not a normal constituent of jelly ?
A) Pectin
B) Acid
C) Sugar
D) Fruit pulp
76. Which of the following food additives is added to margarine during processing to prevent rancidity ?
A) Humectants
B) Emulsifiers
C) Antioxidants
D) Thickeners
77. Food is judged on the basis of
A) Flavour and mouth feel
B) Colour and appearance
C) Texture and taste
D) All of the above
78. The term food refers to
1. What nourishes the body
2. Gives satisfaction
3. Eliminates hunger
4. Renews strength
Select the correct answer using the codes given below :
A) 1 and 2
B) 3 and 4
C) 1, 3 and 4
D) All of the above
79. The confectionery industry comprises of
A) Chocolate confectionery and Sugar confectionery
B) Chocolate confectionery, Sugar confectionery and Gum products
C) Chocolate and cake confectionery
D) Chocolate confectionery and Gum products
80. The correct description for A-la-carte menu is
A) Serving appetiser
B) Packed lunch
C) Single meal
D) Choice within menu
81. What is the full form of BIS ?
A) Bureau of Indian Standards
B) Bureau of International Standards
C) Benchmark In Standards
D) Barcode of Indian Standards

A

82. Common salt is composed of
- A) Sodium and chloride
 - B) Sodium and calcium
 - C) Only sodium
 - D) Sodium and potassium
83. Yeast is used in
- A) Sugar and beer brewing
 - B) Baking industry only
 - C) Beer brewing and baking industry
 - D) Canning industry
84. Plum cake refers to a wide range of cakes made with
- A) Dried fruit
 - B) Dried or fresh fruit
 - C) Fresh fruit
 - D) Raisins
85. Enzymes produced during yeast fermentation convert
- A) Alcohol into sugar
 - B) Protein into amino acid
 - C) Fats into fatty acids
 - D) Sugar into alcohol
86. Oiling the surface of a fermenting dough
- A) Prevents formation of a crust
 - B) Prevents fermentation
 - C) To form a harder crust
 - D) To allow for gas formation
87. Salt is used in bread due to the following reason
- A) It modifies flavour
 - B) It modifies flavour, strengthens gluten
 - C) It gives aroma
 - D) Modifies flavour, strengthens gluten and gives crust color
88. Granola bars are made from the following ingredients
- A) Honey, wheat flour and fat
 - B) Rolled oats, nuts, honey or brown sugar and dried fruit
 - C) Cornflakes, honey, dried fruits
 - D) Rolled oats, honey and butter

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89. In food industry moulds are used in making

1. Soya sauce
2. Curd
3. Curing cheese
4. Idli

Select the correct answer using the codes given below :

- A) 1 and 2 B) 1, 2 and 3
C) 3 and 4 D) All of these

90. The certificates of quality given to a food product in the Indian market is/are

1. AGMARK
2. ISI

Select the correct answer using the codes given below :

- A) Only 1
B) Both 1 and 2
C) Only 2
D) None of these

91. Pastry cream is thickened with

- A) Pastry flour B) Eggs and starch
C) Leaveners D) Egg white

92. French bread and hard rolls are examples of

- A) Lean dough products
- B) Hard dough products
- C) Soft dough products
- D) Liquid dough products

93. Most cookies are made using which mixing method ?

- A) Biscuit method
- B) Muffin method
- C) Creaming method
- D) Dumping method

94. Which of the following are examples of an acid ?

- A) Baking soda and vinegar
- B) Baking soda and baking powder
- C) Lemon juice and buttermilk
- D) Baking soda and lemon juice

A

95. Which of the following are the two types of aeration methods used in making cakes and sponges ?
- A) Mechanical and chemical
 - B) Physical and biological
 - C) Chemical and physical
 - D) Biological and chemical
96. Which is the best temperature for storing fresh cream ?
- A) 0 – 4°C
 - B) 1 – 5°C
 - C) 5 – 8°C
 - D) 80 – 10°C
97. Which of the following ingredient must be used in higher amount to make a crispy cookie ?
- A) Sugar
 - B) Fat
 - C) Fat and sugar
 - D) Sugar and moisture
98. Fritters are made from
- A) Dough
 - B) Batter or Dough
 - C) Batter
 - D) None of these
99. Crepes require no leavening agent because they are
- A) Made from dough
 - B) Not baked
 - C) Paper thin
 - D) Made from self raising flour
100. Egg whites are used in baking which of the following cakes ?
- A) Plum cake
 - B) Vanilla cake
 - C) Meringues
 - D) Angel cake

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Space for Rough Work



A