

MAHARAJA RANJIT SINGH PUNJAB TECHNICAL UNIVERSITY,
BATHINDA

Answer Key for Ph.D. Entrance Examination of Food Science and Technology

- | | |
|-------|-------|
| 1) A | 38) A |
| 2) D | 39) B |
| 3) B | 40) B |
| 4) A | |
| 5) A | |
| 6) D | |
| 7) B | |
| 8) A | |
| 9) A | |
| 10) D | |
| 11) D | |
| 12) D | |
| 13) B | |
| 14) C | |
| 15) A | |
| 16) B | |
| 17) A | |
| 18) A | |
| 19) B | |
| 20) C | |
| 21) A | |
| 22) C | |
| 23) D | |
| 24) B | |
| 25) A | |
| 26) C | |
| 27) B | |
| 28) B | |
| 29) A | |
| 30) C | |
| 31) C | |
| 32) A | |
| 33) B | |
| 34) D | |
| 35) B | |
| 36) D | |
| 37) C | |

Revised
19/1/24



1. A substance intentionally added that preserves flavor and improves taste is called
 - a) Food additive
 - b) Food adulterant
 - c) Food contaminant
 - d) Food material
2. The term HACCP used in food safety stands for
 - a) Halal and critical certification policy
 - b) Halal and Critical certification policy
 - c) Hazards and critical certification policy
 - d) Hazard Analysis and Critical Control Points
3. In triangle test of sensory evaluation
 - a) The test samples are placed in front of panelist in triangular way
 - b) Three samples are placed in front of panelists out of which two samples are same one is different
 - c) Three samples are placed in front of panelists and all are different
 - d) Four samples are placed in front of panelists out of which three are same and one is different
4. Which among the following is not a type of Non-destructive testing?
 - a) Compression test
 - b) Visual testing
 - c) Ultrasonic testing
 - d) Eddy current testing
5. Mono Sodium Glutamate is used as
 - a) Flavour Enhancer
 - b) Colour Enhancer
 - c) Thickening agent
 - d) Emulsifier
6. Which of the following is an advantage of food processing?
 - a) Availability of seasonal food throughout the year
 - b) Removal of toxins and preserving food for longer
 - c) Adds extra nutrients to some food items
 - d) All of the mentioned
7. With respect to the definition of an allied industry, which is an allied industry with the food industry?
 - a) Explosives Industry
 - b) Packaging Industry
 - c) Jute Industry
 - d) Leather Industry
8. Food Authenticity means _____
 - a) The food should match the description
 - b) The food should taste good
 - c) It should be cheap
 - d) None of the mentioned

9. Which of the following is NOT a step in Modern Milling of Wheat?
- Stone Grinding
 - Wheat Conditioning
 - Wheat milling
 - Cleaning
10. Which of the following is NOT a method of Wheat Cleaning?
- Wheat Scouring
 - Wheat Screening
 - Wheat Scouring & Screening
 - None of the mentioned above
11. Which of the following are Milk Processing Operations?
- Clarification
 - Pasteurization
 - Homogenization
 - All of the mentioned
12. Homogenized milk has _____
- Creamier structure
 - Whiter appearance
 - Bland flavor
 - All of the mentioned
13. The equation $dq/dA = (k(-dT))/dx$ is called _____
- Kirchhoff's law of conduction
 - Fourier's law conduction
 - Kirchhoff's & Fourier's law conduction
 - None of the mentioned
14. An Oil Press is called _____
- Expresser
 - Boiler
 - Expeller
 - None of the mentioned
15. Oil Refining is a step _____
- After Oil Extraction
 - Before Oil Extraction
 - Between Oil cooking and flaking in Pre- Press Solvent Extraction
 - None of the mentioned
16. Black mold rot is caused by
- A. flavus*
 - A. niger*
 - Trichoderma*
 - Trichothecium roseum*
17. Saprophytic bacteria cause
- sliminess or souring in piled, wet and heating vegetables
 - brown rot in vegetables
 - black rot in fruits
 - bacterial soft rot
18. Father of canning is
- Nicholas Appert
 - Peter Durand
 - Louis Pasteur
 - Alexander Fleming

19. In CA storage, the ethylene scrubber uses which of the following oxidizing Compound?
- Nitric acid
 - Potassium Permanganate
 - Hydrogen Peroxide
 - All of the above
20. The cereal crop mainly utilized for mating and distillation industries is
- Wheat
 - Corn
 - Barley
 - Oats
21. As per the FSSAI, most of the fruit juice should have minimum
- 10%TSS
 - 20%TSS
 - 25%TSS
 - 40%TSS
22. Which of the following component of fruit acts as antioxidant?
- Malic acid
 - Pectin
 - Vitamin C
 - None of above
23. Strength of brine is being measured by
- salometer
 - Salinometer
 - Baume's hydrometer
 - All of above
24. The Staling process in bread is associated with
- Gelatinization of starch
 - Retrogradation of starch
 - Denaturation of proteins
 - Degradation of proteins
25. Curing is an important operation during the processing of
- Vanilla
 - Curry leaves
 - Garlic
 - All of the above
26. Function of Casings in sausages are
- Packing
 - Tenderization of meat
 - Prevention of moisture and fat loss during smoking and cooking
 - All of the above
27. Condition of toughening of muscle of the meat after slaughtering of animal is called
- Rigor toughening
 - Rigor mortis
 - Rigor hardening
 - Rigor tightening
28. The egg white protein which has ability to bind the metallic ions is
- Ovalbumin
 - Conalbumin
 - Ovomucoid
 - Ovomucin

29. Kosher law talks about the dietary suitability for
- Jewish Community
 - Hindu Community
 - Muslim Community
 - Christianity Community
30. In fish market, generally fish head is kept in ice because
- It is not appealing to consumer
 - It is a traditional practice
 - Mouth of fish is sensitive to microbial spoilage
 - Both a and b
31. The separation of solids from suspension in liquid by gravity alone is called as
- Centrifugation
 - Flocculation
 - Sedimentation
 - None of the above
32. In hammer mill, the force involved is
- Impact
 - Attrition
 - Crushing
 - All of the above
33. The caffeine content of tea ranges
- 0.1 to 0.5%
 - 2.5 to 4%
 - 10 to 25%
 - Negligible
34. Rotorvane is an instrument used for
- Withering leaf
 - Packing of Leaf
 - Drying of leaf
 - None of the above
35. Which of the following metabolite does not impart flavour to beer?
- Esters
 - Thiols
 - Carbonyls
 - Alcohols
36. What is the nature of an enzyme?
- Vitamin
 - Lipid
 - Carbohydrate
 - Protein
37. Which of the following type of waste water treatment process is used for treating waste water or industrial waste water using aeration and biological flocs?
- Biological aeration
 - Anaerobic digestion
 - Active sludge process
 - Aeration
38. HHP is potentially a safe and revolutionary method for preserving and sterilizing food or food products processed under
- very high pressure
 - very low pressure
 - very low temperature
 - very high temperature

39. _____ an efficient method for removing microorganisms completely, but its use is limited to clearing liquids only such as soft drinks, alcoholic beverages, and water
- a) Centrifugation
 - b) Filtration
 - c) Washing
 - d) Heating
40. In India, which institute/centre has done extensive R&D work on the preservation of food by radiation?
- a) CDRI
 - b) BARC
 - c) NDRI
 - d) NEERI