

**SUBJECT MATTER TEST FOR RECRUITMENT FOR THE POST OF
ASST. PROFESSOR OF POST HARVEST TECHNOLOGY**

1. Phalsa squash is preserved by
 - A. KMS
 - B. Oizic acid
 - C. Sodium benzoate
 - D. Sugar
2. Fast and accurate method for determining volume and weight density of food material is by.
 - A. Platform balance
 - B. Specific gravity gradient tube
 - C. Specific gravity balance
 - D. Air compression pycnometer
3. 'Sauer Ruben' is fermented product of
 - A. Cabbage
 - B. Turnip
 - C. Cauliflower
 - D. Broccoli
4. Which method is not used to measure the Specific gravity of fruits and vegetables?
 - A. Platform balance
 - B. Specific gravity gradient tube
 - C. Pycnometer method
 - D. Specific gravity balance
5. Highest exported processed product from India is
 - A. Gherkins
 - B. Mango Pulp
 - C. Mango Chutney
 - D. Wine
6. The density of foods after freezing.
 - A. Decreases
 - B. Increases
 - C. Unchanged
 - D. First increases & decreases
7. Moderate respiration rate among the following is shown by.
 - A. Asparagus
 - B. Strawberry
 - C. Banana
 - D. Onion
8. The boiling point of milk (°C)
 - A. 101
 - B. 99.1
 - C. 100.17
 - D. 89.6
9. HACCP concept was developed in the year_____ to ensure safety of food products.
 - A. 1945
 - B. 1955
 - C. 1960
 - D. 1954
10. Preservatives are the type of additives in _____ number series.
 - A. E100-E199
 - B. E200-E299
 - C. E300-E399
 - D. E400-E499
11. Fruit juices are dried by
 - A. Spray drier
 - B. Drum dryer
 - C. Electrical dryer
 - D. Solar dryer
12. UV Spectroscopic analysis is commonly carried out in.....
 - A. Solutions
 - B. Solids
 - C. Gases
 - D. All of the above
13. The wavelengths for visible lights which range from
 - A. 10 nm to 400 nm
 - B. 400 nm to 780 nm
 - C. 780 nm to 920 nm
 - D. > 920 nm

**SUBJECT MATTER TEST FOR RECRUITMENT FOR THE POST OF
ASST. PROFESSOR OF POST HARVEST TECHNOLOGY**

14. *Clostridium botulinum* produces Neurotoxin in _____ food
A. Canned
B. Dried & Dehydrated
C. Freezed
D. All
15. First law of thermodynamics deals with.
A. Conservation of heat
B. Conservation of mass
C. Conservation of energy
D. Conservation of momentum
16. Anti-infective Vitamin is
A. Vitamin A
B. Vitamin C
C. Vitamin D
D. Vitamin K
17. The S.I Unit for Joule is.
A. kgm/s^2
B. $\text{Kg.m}^2/\text{s}^2$
C. $\text{Kg. m}^2/\text{s}$
D. $\text{kg. m}^3/\text{s}^2$
18. Acid resistant tin cans are also called.
A. C-enamel
B. L-enamel
C. R-enamel
D. S-R enamel
19. The difference between wet bulb and dry bulb temperature is called.
A. Dry bulb depression
B. Wet bulb depression
C. Dew point depression
D. Degree of saturation
20. The pulp temperature for ripening of mango is.
A. 18°C
B. 30°C
C. 25°C
D. 10°C
21. Canned fruit juice is stored at temperature of.
A. 3.5°C
B. 4.4°C
C. 5.5°C
D. 6.5°C
22. First processed fruit in the human civilization.
A. Fig
B. Grape
C. Apple
D. Apricot
23. The part of a refrigeration unit in which the refrigerant changes from vapour to liquid is.
A. Compressor
B. Evaporator
C. Condenser
D. Expansion
24. An ideal refrigerant should have
A. Low viscosity
B. Low specific heat
C. High thermal conductivity
D. All of the above
25. CFTRI started in the year.
A. 1945
B. 1950
C. 1955
D. 1960
26. Tomato is suitable for.
A. Dehydration
B. Canning
C. Freezing
D. Both A & B
27. Chilling injury of ripened tomatoes occurs when they are stored below -----at 90% RH.
A. -2°C
B. 2°C
C. 5°C
D. 10°C

**SUBJECT MATTER TEST FOR RECRUITMENT FOR THE POST OF
ASST. PROFESSOR OF POST HARVEST TECHNOLOGY**

28. In CFTRI method of parboiling, paddy is steamed at a pressure of -----.
- A. 4 kg/cm²
 - B. 4 kg/mm²
 - C. 4 w/mm²
 - D. 4 w/m²
29. Walnuts are harvested at.
- A. Full ripe stage
 - B. Dung stage
 - C. FFB stage
 - D. PTB stage
30. Brewing of coffee is done by.
- A. Single stage extraction
 - B. Multi stage cross-flow extraction
 - C. Multistage counter-current extraction
 - D. Continuous counter current extraction
31. Dehydration temperature for grapes is.....°C.
- A. 47-51
 - B. 57-61
 - C. 67-71
 - D. 77-81
32. In food irradiation one gray is equivalent to.
- A. 10 rad
 - B. 100 rad
 - C. 1000 rad
 - D. 10000 rad
33. Highly heat resistant aerobic organism.
- A. *Bacillus*
 - B. *Clostridium*
 - C. *Rhizophos*
 - D. *Byssochlamys*
34. The water consumption per head for domestic purposes for average condition is taken as.
- A. 125 l/day
 - B. 135 l/day
 - C. 150 l/day
 - D. 175 l/day
35.% of juice is required in making of fruit jelly.
- A. 5
 - B. 10
 - C. 15
 - D. 25
36. Presence of algae in water indicates that water is.
- A. Acidic
 - B. Alkaline
 - C. Neutral
 - D. None of the above
37. Salt act as a preservative at%.
- A. 60-65
 - B. 55-60
 - C. 15-25
 - D. 25-35
38. Separation of liquids from solids by application of pressure is known as.
- A. Expression
 - B. Extraction
 - C. Leaching
 - D. Filtration
39. Fruit crop which is rich in pectin content.
- A. Guava
 - B. Jamun
 - C. Grapes
 - D. All
40. Moisture content (w.b) of paddy at the time of milling should be.
- A. 9 – 10 %
 - B. 10 – 11 %
 - C. 13 – 14 %
 - D. 16 – 18 %

**SUBJECT MATTER TEST FOR RECRUITMENT FOR THE POST OF
ASST. PROFESSOR OF POST HARVEST TECHNOLOGY**

41. Maturation time for vinegar ismonths.
A. 1-4
B. 4-8
C. 8-12
D. None
42. The ideal packaging material for high pressure processing of foods is.
A. Glass
B. Flexible pouches
C. Metal cans
D. Rigid trays
43. AGMARK act enacted in India during the year.
A. 1937
B. 1927
C. 1935
D. 1945
44. Intermediate Moisture Foods (IMF) are in the water activity range of -----.
A. 0.6 to 0.96
B. 0.8 to 0.9
C. 0.3 to 0.4
D. 0.3 to 0.6 282
45. Optimum ethylene concentration for ethylene degreening is _____.
A. 20 ppm
B. 5-10 ppm
C. 15 ppm
D. 30 ppm
46. A hydrometer is used to determine.
A. Relative humidity
B. Buoyancy force
C. Specific gravity of fluid
D. Viscosity of liquids
47. Fruit with maximum post harvest losses is.
A. Papaya
B. Banana
C. Apple
D. Pear
48. Oil content of soya bean is -----
----- %
A. 10 %
B. 20 %
C. 25 %
D. 30 %
49. The compound available in Radish is.
A. Isothiocyanate
B. Allyl Propyl Disulphide
C. Solasodine
D. Diallyl Disulphide
50. The major carbohydrate present in rice is
A. Glucose
B. Fructose
C. Starch
D. Pectin
51. Which fruit contains highest pectin content?
A. Fig
B. Peaches
C. Pear
D. Gooseberry
52. Oil content of coconut (copra) is approximately.
A. 36 – 45 %
B. 46 – 55 %
C. 56 – 65 %
D. 66 – 70 %
53. Phytosanitary irradiation of mango fruits for export is done at.
A. 400 GY
B. 400 K. Gy
C. 4 K.Gy
D. 4000 Gy

**SUBJECT MATTER TEST FOR RECRUITMENT FOR THE POST OF
ASST. PROFESSOR OF POST HARVEST TECHNOLOGY**

54. Lysine and threonine is absent in.
A. Rice
B. Wheat
C. Barley
D. All
55. Two fluid nozzle is used in a -----
-----.
A. Spray drier
B. Drum drier
C. Fluidized bed drier
D. Freeze drier
56. Vitamin D is chemically known as.
A. Retinol
B. Cobalamine
C. Calciferol
D. Tocopherol
57. Density of air at normal conditions is approximately -----
----- kg/m³.
A. 1.0
B. 1.2
C. 1.4
D. 1.6
58. The average particle size in spray dryer is-----.
A. 10 µm
B. 100 µm
C. 0.01 µm
D. None of these
59. Beer is prepared from fermentation of_____.
A. Grape juice
B. Barley grains
C. Cashew apple juice
D. None
60. Isobaric process are those in which ----- is maintained constant.
A. Temperature
B. Volume
C. Pressure
D. Humidity
61. The safe moisture for storing the grains is.
A. 14 %
B. 20 %
C. 4 %
D. 25 %
62. Which of the following produce is being preserved by modified atmosphere packaging?
A. Canned tomatoes
B. Flavoured milk
C. Pre-packaged salad
D. Probiotic milk
63. Harvest Watch Technology is based on the principle of
A. Respiratory quotient
B. Ethylene flux
C. Chlorophyll fluorescence
D. Chemical luminescence
64. The important quality parameter for export of dehydrated onion is.
A. Red colour with low pungency
B. White colour with high pungency
C. Brownish yellow colour
D. Reddish brown colour
65. Oxidation of fats in potato chips is prevented by
A. Preservative
B. N₂ gas packaging
C. Citric acid
D. Colouring agent

**SUBJECT MATTER TEST FOR RECRUITMENT FOR THE POST OF
ASST. PROFESSOR OF POST HARVEST TECHNOLOGY**

66. The browning of fresh potato cut surface is due to.
A. Non-enzymatic browning
B. Mallard reaction
C. Fermentation
D. Enzymatic browning
67. Pro - Vitamin A activity is found in
A. Lycopene
B. B-carotene
C. Xanthophyll
D. Lutein
68. Button mushrooms are harvested when the size of their cap is between.
A. 10-20 mm
B. 20-30 mm
C. 30-40 mm
D. 50-60 mm
69. Which grape variety is commercially used for champagne making in the world?
A. White Riesling
B. Thompson
C. Sundekhani
D. Pearl of Casaba
70. For apple cider making, the TSS of apple variety should be
A. 8-9
B. 12-13
C. 15-16
D. 18-20
71. An appropriate instrument used to measure consistency of mango juice is.
A. Brookfield viscometer
B. Instron
C. Magness-Taylor tester
D. Bostwick consistometer
72. The Food Safety Act was issued in the year.
A. 2001
B. 2003
C. 2005
D. 2006
73. Aroma that develops in fruits is due to _____.
A. Glycosides
B. Esters
C. Fatty acid
D. Polyphenols
74. Wine consumption may not benefit in which of the following diseases?
A. Alzheimer's disease
B. Cirrhosis
C. Heart disease
D. Hyper-tension
75. Sublimation occurs in which method of drying?
A. Vacuum drying
B. Kiln drying
C. Freeze drying
D. Spray drying
76. Vodka is prepared from.
A. Tomato
B. Apple
C. Grape
D. Potato
77. Conversion of glucose to pyruvate by EMP pathway takes place in
A. Mitochondria
B. Cytoplasm
C. Nucleolus
D. Vacuoles
78. A visible shrinkage of freshly harvested fruits and vegetables appear when the moisture loss is around.
A. 1-2%
B. 2-3%
C. 3-5%
D. 10-15%

**SUBJECT MATTER TEST FOR RECRUITMENT FOR THE POST OF
ASST. PROFESSOR OF POST HARVEST TECHNOLOGY**

79. Lye peeling is a technique of peeling of fruits and vegetables using
A. 1-2% HCL
B. 1-2% H₂SO₄
C. 1-2% NaOH
D. 1-2% KOH
80. 'Exhausting' a term in canning is associated with
A. Removal of microbes
B. Removal of air
C. Removal of flavour
D. Removal of colour
81. The 'Flat sour' spoilage causing bacteria of canned foods are.
A. Mesophilic
B. Psychrophilic
C. Thermophilic
D. Halophilic
82. What are the conditions preferred for good storage of fruits and vegetables?
A. High temperature and high humidity
B. Low temperature and high humidity
C. Low temperature and low humidity
D. High temperature and low humidity
83. A fruit impregnated with cane sugar and then drained is
A. Candy
B. Jam
C. Marmalade
D. Jelly
84. Among the following, specific heat is highest for
A. Glass
B. Iron
C. Silver
D. Water
85. 'Celiac' disease is associated with consumption of.
A. Gluten enriched foods
B. Non-glutenous foods
C. Phenol rich foods
D. Low gluten foods
86. Domestic microwave ovens operate at.
A. 2450 MHz
B. 2540 MHz
C. 2650 MHz
D. 2560 MHz
87. Which salt has sweet taste?
A. Sodium bicarbonate
B. Barium chloride
C. Potassium iodide
D. Lead acetate
88. Food which cannot be High pressure treated is -----
A. Fish
B. Fruit juice
C. Bread
D. Jam
89. Fluidized bed dryer is used for drying.
A. Milk
B. Tea leaves
C. Fruit juice
D. Vegetables
90. 100 kg of grain is dried from 18% (w.b) to 13% (w.b). The amount of water removed is.
A. 4.8 kg
B. 5.0 kg
C. 5.7 kg
D. 6.2 kg
91. The limiting Amino acid in green vegetables is
A. Arginine
B. Lysine
C. Methionine
D. Tryptophan

**SUBJECT MATTER TEST FOR RECRUITMENT FOR THE POST OF
ASST. PROFESSOR OF POST HARVEST TECHNOLOGY**

92. Cauliflower curds can be stored for a month at
A. 0°C with 85-90% RH
B. 15°C with 60-80% RH
C. 15 °C with 60-65% RH
D. 20 °C with 50-70% RH
93. The ideal packaging material for high pressure processing of foods is
A. Glass
B. Flexible Paunches
C. Metal Cans
D. Rigid trays
94. Aluminum foil has moisture vapour transmission rate as.
A. High
B. Medium
C. Low
D. Too Low
95. Which of the following are also known as actinic rays
A. Gamma rays
B. Ultraviolet rays
C. Microwaves
D. X rays
96. The crops most suitable for vacuum cooling are.
A. Tomato
B. Capsicum
C. Leafy vegetables
D. All of the above
97. Type of collapsible CFB containers with highest stacking strength and protect against bulging are.
A. Three ply CFB
B. Five ply CFB
C. Telescopic CFB
D. Bliss CFB
98. Type of storage where precise control of gaseous composition ($O_2 \times CO_2$) is maintained throughout storage period is.
A. Controlled Atmosphere Storage (CAS)
B. Hypobaric Storage
C. Modified Atmospheric Storage
D. None of the above
99. The number of layers present in a tetra pack pouch is.
A. 4
B. 6
C. 8
D. 10
100. Biodegradable alternative cushioning material to thermocol was prepared from.
A. Sea Weeds
B. Azola
C. Mushroom mycelia
D. Peanut shells