

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

1. Class II preservative used in anthocyanin rich fruit beverages is.
  - A. KMS
  - B. Calcium Sulphate
  - C. Sodium Bicarbonate
  - D. Citric Acid
2. Which of the following uses electricity for deactivation of microbes and enzymes?
  - A. High pressure processing  
Flabelliferin
  - B. Vacuum processing
  - C. Pulsed electric field processing
  - D. Pulsed light processing
3. Major bioactive component present in palmyra fruit pulp is
  - A. Borazin
  - B. Flabelliferin
  - C. Palmyrosien
  - D. None
4. In dense phase carbon dioxide processing of foods, the critical point of CO<sub>2</sub> is \_\_\_\_\_.
  - A. 7.4 MPa and 31.06°C
  - B. 7.4 KPa and 31.06°F
  - C. 31.4 MPa and 7.4°C
  - D. 31.4 KPa and 7.4°F
5. Direct electric heating is achieved by.
  - A. Infrared heating
  - B. Microwave heating
  - C. Ohmic heating
  - D. Steam infusion
6. The inactivation efficiency of UV light follows.
  - A. Straight line
  - B. Exponential curve
  - C. Bell curve
  - D. V shape curve
7. In India, the frequency of microwaves used in commercial appliances is \_\_\_\_\_.
  - A. 896 MHz
  - B. 915 MHz
  - C. 1650 MHz
  - D. 2450 MHz
8. Homeostasis is the term used to explain.
  - A. Tendency of microorganisms to maintain a stable and balanced internal environment
  - B. Tendency of microorganisms to maintain a constant pH in the food
  - C. Tendency of microorganisms to maintain a constant rate of reproduction
  - D. None of the above
9. Which of the following are also known as actinic rays.
  - A. Gamma rays
  - B. Ultraviolet rays
  - C. Microwaves
  - D. X rays
10. High pressure processing basically aims at .
  - A. Changing the texture of food
  - B. Reduce enzymatic degradation in food
  - C. Inactivation of microorganisms
  - D. None of the above

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11. Normal level of sodium benzoate used in food preservation is.  
A. 0.01 to 0.03 %  
B. 0.2 to 3 %  
C. 0.03 to 0.2 %  
D. 3 to 5 %
12. Moisture content of paddy at the time of milling should be.  
A. 9 – 10 %  
B. 10 – 11 %  
C. 13 – 14 %  
D. 16 – 18 %
13. Maturation time for vinegar is .....months.  
A. 1-4  
B. 4-8  
C. 8-12  
D. None
14. The date palm variety suitable for chhuhara preparation is?  
A. Barhee  
B. Medjor  
C. Zahid  
D. Khadory
15. While developing tomatoes for processing, the TSS is targeted to be more or equal than.  
A. 4.0  
B. 5.5  
C. 8.0  
D. 10.0
16. The horticultural crops highly suitable for IQF (Individual Quick Freezing) are?  
A. Peas  
B. Peas  
C. Strawberry  
D. All of the above
17. In Kerala, the cup copra is classified in to ..... number of grades?  
A. Two  
B. Three  
C. Four  
D. Five
18. SI unit of acoustic energy density is.  
A. W/m<sup>3</sup>  
B. W/ m<sup>2</sup>s  
C. J/m<sup>2</sup>  
D. W/m<sup>2</sup>
19. Other name for Ohmic heating?  
A. Resistance heating  
B. Dielectric heating  
C. Induction heating  
D. Arc heating
20. Which of the following is not a chemical preservative of bacterial origin?  
A. Tylosin  
B. Resin  
C. SO<sub>2</sub>  
D. None of the above
21. Which of the following chemical can be used without any maximum limit for preservation of fruits and vegetables?  
A. Lactic acid  
B. Potassium sorbate  
C. Malic acid  
D. None of the above
22. \_\_\_\_\_ acid is a form of sodium salt that is used for effective inhibition of molds in foods.  
A. Acetic  
B. Oxalic  
C. Benzoic  
D. Sorbic

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23. The main purpose of blanching of vegetables is to.
- Destroy microorganisms
  - Reduce bacterial load
  - Enzyme inactivation
  - Improvement of texture
24. \_\_\_\_\_ is the antibacterial polypeptide produced from bacterial origin.
- Nisin
  - Sorbate
  - Formalin
  - All the above
25. Which of the following method causes volumetric heating of food product?
- Microwave heating
  - Ohmic heating
  - UV radiation
  - High pressure processing
26. In milk processing using ohmic heating, increase in fat and lactose \_\_\_\_\_ the electrical conductivity of milk.
- Increases
  - Decreases
  - Doesn't change
  - Neither increase or increase
27. Irradiation dose recommended by WHO for fruit and vegetable treatment shouldn't exceed
- 5 kGy
  - 10 kGy
  - 4 kGy
  - 6 kGy
28. The technologies for probiotic fruit drinks is being developed by.
- CFTRI
  - DFRL
  - CIPHET
  - IIHR
29. Irradiation of food destroys pathogens by breaking.
- DNA
  - Cell wall
  - Protein
  - All the above
30. The colour of Radura symbol is \_\_\_\_\_ on a \_\_\_\_\_ background.
- Black and white
  - Green and white
  - Green and black
  - Black and green
31. Technology used for non-invasive analysis in quality assessment is.
- HPP
  - Ohmic heating
  - UV radiation
  - Ultrasonication
32. Which of the following are not included in irradiation processing of foods?
- Accelerated electrons
  - Gamma rays
  - X rays
  - Radio waves
33. Oil degumming is carried out to remove undesired.
- Phospholipids
  - FFA
  - Proteins
  - Water content
34. The byproduct resulting from caustic refining of oils is
- Silica
  - Soapstock
  - Basic oil
  - Fat

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35. Percentage of husk in paddy is about \_\_\_\_.
- A. 15-18 per cent
  - B. 18-22 per cent
  - C. 20-24 per cent
  - D. 25-30 per cent
36. The final aroma and flavor of coffee is developed during ....
- A. Fermentation
  - B. Roasting
  - C. Brewing
  - D. Boiling
37. Rice bran oil is unfit for human consumption, if the FFA content exceeds?
- A. 5 %
  - B. 10 %
  - C. 15 %
  - D. 20 %
38. Thermo chemical conversion of organic biomass into gaseous or/and liquid fuels at extremely high temperature in the absence of halogen (mainly oxygen) is called.
- A. Pyrolysis
  - B. Carbonisation
  - C. Activation
  - D. None of the above
39. Percentage of Pineapple waste are approximately...
- A. 30
  - B. 40
  - C. 60
  - D. 50
40. Which method is used to separation of thermally stable and volatile substance?
- A. NMR
  - B. Mass spectroscopy
  - C. HPLC
  - D. Gas Chromatography
41. Bioethanol is denatured alcohol, also referred to as.
- A. Methylene
  - B. Ethylene
  - C. Ethylene glycol
  - D. Methylated spirit
42. Cream separation is done by...
- A. Centrifuging
  - B. Evaporation
  - C. Sedimentation
  - D. Crystallization
43. Nano filtration separates components in the range between.
- A. 0-100 kDa
  - B. 100-200 kDa
  - C. 300-500 kDa
  - D. >500 kDa
44. One MPa is equal to \_\_\_\_
- A. 150 PSI
  - B. 100 bar
  - C. 150 atm
  - D. 150 atm
45. Freeze concentration is an effective alternative for..
- A. Evaporation
  - B. Drying
  - C. Reverse osmosis
  - D. Both A and C
46. The operating pressure in a reverse osmosis system ranges from.
- A. 0.5 – 10 bar
  - B. 10 – 50 bar
  - C. 40 – 80 bar
  - D. None of the above

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47. Freeze drying time is directly proportional to the \_\_\_\_ of the material being dried.
- Fourth of thickness
  - Cube of thickness
  - Square of thickness
  - Thickness
48. Detrimental effect of texture damages is more during freezing preservation in.
- Fruits
  - Fish
  - Meats
  - Both 1 and 2
49. Which of the following law is related to cooling of a substance..
- Newton's law
  - Wein's law
  - Fourier's law
  - Kirchoff's law
50. Which of the following is not used for disinfection of water?
- Chlorine
  - Ozone
  - UV rays
  - Microwaves
51. A microbial kill of 99.9999 % is equivalent to how many log cycle reduction?
- 5
  - 4
  - 2
  - 6
52. Food intoxication is caused by
- Consumption of food with microbes
  - Consumption of food with toxins produced by microbes
  - Both A and B
  - None of the above
53. The term ISO stands for
- Indian standards organization
  - International safety organization
  - International organization for standardization
  - Indian organization for safety
54. FPO is enforced by...
- Dept. of Health
  - Ministry of Food Processing Industries
  - Ministry of Commerce
  - Ministry of Agriculture
55. \_\_\_\_\_ is an important gas in MAP of foods for its bactericidal and fungicidal properties.
- N<sub>2</sub>
  - O<sub>2</sub>
  - CO<sub>2</sub>
  - Ar
56. Identify the food borne bacteria that causes food intoxication.
- Lactobacillus plantarum*
  - Vibrio vulnificus*
  - Yersinia enterocolitica*
  - Clostridium perfringens*
57. Headquarters of FAO is situated at \_\_\_\_.
- Geneva
  - New York
  - Rome
  - London
58. Identify the incorrect statement \_\_\_\_.
- Viruses and parasites cause food intoxication.
  - Only bacteria cause food intoxication.
  - Bacteria is not responsible for food infection.
  - Only viruses can cause food intoxication.

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59. What kind of packaging material is used in MAP and CAP hurdles?
- A. Permeable for both
  - B. Impermeable for MAP and Permeable for CAP
  - C. Impermeable for both
  - D. Permeable for MAP and impermeable for CAP
60. Potential benefits of controlled atmospheric storage.
- A. Increase respiration rate
  - B. Retard ripening
  - C. Inhibits ethylene production
  - D. Both B and C
61. Choose the most common sanitizers used:
- A. Chlorine
  - B. Iodophors
  - C. Quaternary ammonia
  - D. All the above
62. FAO was formed on.....
- A. 12 August 1944
  - B. 14 September 1944
  - C. 16 October 1945
  - D. 16 November 1943
63. CODEX Alimentarius Commission is used in..
- A. Food Export
  - B. Food Testing
  - C. Food Labeling
  - D. Food Packaging
64. Blanching may be carried out immersion in hot water at temp of.
- A. 40 – 60°C
  - B. 60 – 80°C
  - C. 80 – 100°C
  - D. 100 – 120°C
65. Nata-de-coco is a translucent product prepared by action of .....cellulose forming bacteria.
- A. Acetobacter xylinum
  - B. Lactobacillus natenses
  - C. Azotobacter spirulinum
  - D. Saccharomyces cerevisiae
66. The process of dispersing two or more immiscible liquids together to form a semistable mixture.
- A. Emulsion
  - B. Evaporation
  - C. Emulsification
  - D. Fractional Distillation
67. Milk is the example of \_\_\_ emulsion.
- A. Water in Oil
  - B. Water in water
  - C. Oil in Water
  - D. None of the above
68. What is the chilling temperature of milk?
- A. 1-2°C
  - B. 3- 4°C
  - C. 5-6°C
  - D. 6-7°C
69. Which chemical is used to inhibit mold growth in bread?
- A. Benzoic acid
  - B. Nitrates
  - C. Sorbic acid
  - D. Lactic acid
70. The vitamin which is needed to maintain calcium and phosphorus levels in the blood is.
- A. Vitamin A
  - B. Vitamin C
  - C. Vitamin D
  - D. None of the above

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71. The mineral required for the normal functioning of thyroid is.  
A. Iodine  
B. Magnesium  
C. Cobalt  
D. Sodium
72. The butter is solid at room temperature because of.  
A. Citric fatty acids  
B. Nitric fatty acids  
C. Saturated fatty acids  
D. Unsaturated fatty acids
73. Which of the following packaging is used for milk ?  
A. Polyester  
B. Poly vinyl chloride  
C. Polyethylene  
D. None
74. Which of the following packaging is used for coffee ?  
A. Metalized PET & LDPE  
B. HDPE  
C. PET & PVC  
D. None
75. Carbon dioxide is used due to which of its property in food packages?  
A. Anti-collapse property  
B. Filling property  
C. Antimicrobial property  
D. Ethylene displacing property
76. As per FSSAI, minimum fat % in toned milk is.  
A. 5%  
B. 3%  
C. 1.5 %  
D. 3.5 %
77. In rubber processing..... is used to inhibit the enzymatic discoloration of sheets during air drying?  
A. Sodium bisulfate  
B. Calcium propionate  
C. Sodium carbonate  
D. Potassium metabisulfite
78. Asepsis is a process of :  
A. Maintenance of anaerobic conditions  
B. Removal of microorganisms  
C. Adding chemicals  
D. Keeping microorganisms out
79. The gelatinization of paddy is normally within...  
A. 65-75 °C  
B. 45-55 °C  
C. 55-65 °C  
D. 75-85 °C
80. Rats consume about \_\_\_\_\_ kg grain per year .  
A. 2  
B. 5  
C. 10  
D. 15
81. Which of the following is a climacteric fruit?  
A. Pineapple  
B. Grape  
C. Lemon  
D. Avocado
82. Sheet test is used for determination of.  
A. Gel consistency  
B. Viscosity  
C. Porosity  
D. None of the above

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83. On an average, \_\_\_\_\_ litres of water is required for processing 1 tonne of vegetables  
A. 100  
B. 1000  
C. 10000  
D. 100000
84. Which of the following is also known as marsh gas?  
A. Methane  
B. Argon  
C. Helium  
D. CO
85. Among the following materials, the specific heat is the highest for.  
A. Glass  
B. Silver  
C. Water  
D. Iron
86. Canned fruit juice is stored at temperature of.  
A. 3.5°C  
B. 4.4°C  
C. 5.5°C  
D. 6.5°C
87. First Processed fruit in the human civilization.  
A. Fig  
B. Grape  
C. Apple  
D. Apricot
88. The part of a refrigeration unit in which the refrigerant changes from vapour to liquid is.  
A. Compressor  
B. Evaporator  
C. Condenser  
D. Expansion
89. CFTRI started in the year...  
A. 1945  
B. 1950  
C. 1955  
D. 1960
90. Highly heat resistant aerobic organism.  
A. Bacillus  
B. Clostridium  
C. Rhizophos  
D. Rhizophos
91. Beer is prepared from fermentation of \_\_\_\_\_.  
A. Grape juice  
B. Barley grains  
C. Cashew apple juice  
D. None
92. Which salt has sweet taste?  
A. Sodium bicarbonate  
B. Barium chloride  
C. Potassium iodide  
D. Lead acetate
93. The aroma and flavor of foods are maintained in which of the following technologies?  
A. PEF  
B. HPP  
C. Ultrasound  
D. All the above
94. Cheese is classified on the basis of .  
A. Moisture content  
B. Fat content  
C. Protein content  
D. All
95. Marinades are prepared from...  
A. Cereals  
B. Egg  
C. Fish  
D. Meat
96. Tenderinzation of meat leads to.  
A. Retention of colour of meat  
B. Softening of muscles  
C. Prevention of microbial deterioration  
D. All



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97. The yellow colour of cow milk is due to the presence of..

- A. Vit- B
- B. Anthocynins
- C. Xanthophylls
- D. Carotene

98. Match the following:

1.	Minimal processing	a.	Internal environment
2.	Homeostasis	b.	Shelf stable product
3.	Metabolic exhaustion	c.	Invisible processing
4.	Hurdle technology	d.	Auto sterilization

- A. 1-b, 2-a, 3-c, 4-d
- B. 1-a, 2-d, 3-b, 4-c
- C. 1-c, 2-a, 3-d, 4-b
- D. 1-d, 2-d, 3-c, 4-b

99. Match the following:

1.	Mycotoxin poisoning	a.	Mushroom
2.	Aflatoxin metabolite	b.	Primary
3.	Mycetism metabolite	c.	Secondary
4.	Lectin	d.	Bean toxin

- A. 1-c, 2-b, 3-a, 4-d
- B. 1-a, 2-c, 3-d, 4-c
- C. 1-d, 2-a, 3-b, 4-c
- D. 1-a, 2-d, 3-c, 4-b

100. Match the Following:

1.	APEDA	a.	1954
2.	FPO	b.	1937
3.	PFA	c.	1955
4.	AGMARK	d.	1986

- A. 1-b, 2-d, 3-c, 4-a
- B. 1-d, 2-a, 3-b, 4-c
- C. 1-c, 2-d, 3-a, 4-b
- D. 1-d, 2-c, 3-a, 4-b