

**SUBJECT MATTER TEST FOR RECRUITMENT FOR THE POST OF
ASST. PROFESSOR OF FOOD SAFETY AND QUALITY MANAGEMENT**

1. Seeds of are generally mixed with black pepper.
A. Papaya
B. Argemone
C. Berry
D. Grass
2. The food with false claims on label is said to be.....
A. Substandard
B. Misbranded
C. Inferior
D. Defective
3. Difference between saponification value and acid value is
A. Ester value
B. Acid value
C. Iodine value
D. Alkali value
4. Iodine value is directly proportional to.....
A. Saturated fatty acids
B. Acid glycerides
C. Unsaturated fatty acids
D. Fatty acids
5. Saffron is commonly adulterated with
A. Tendrils of millets
B. Tendrils of sorghum
C. Tendrils of maize cob
D. Tendrils of bajra
6. The addition of copper sulphate in bread flour is detected as coloration produced when added with dil. potassium ferrocyanide acidulated with acetic acid.
A. Reddish brown
B. Red
C. Brown
D. Dark red
7. Chicory is obtained from
A. Stem
B. Leaf
C. Flower
D. Root
8. Which of the following statements is pertaining to food adulteration?
A. Sodium bicarbonate in jiggery
B. Wax coating of fruits
C. Metanil yellow to gram powder
D. All the above
9. is added to cereal flour to make the bread white
A. Copper sulphate
B. Alum
C. Calcium carbonate
D. Sodium bicarbonate
10. Acetyl number is a measure of
A. Hydroxyl groups
B. Hydrogen ions
C. Nitrogen
D. All of the mentioned
11. At pH 1 absorption maxima of sunset yellow
A. 480 nm
B. 450 nm
C. 500 nm
D. 510 nm
12. TOCP is
A. Tri ortho cadmium phosphate
B. Tri ortho cresyl phosphate
C. Tri ortho calcium phosphate
D. Tri oxy calcium pyruvate

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13. Deliberate addition of adulterants to food is called
adulteration
A. Incidental
B. Metallic
C. Intentional
D. Mechanical
14. Deterioration of fats and oils
A. Reduction
B. Acidification
C. Rancidity
D. Degeneration
15. The minimum fructose-glucose ratio for special grade honey should be.....
A. 0.5
B. 0.2
C. 0.1
D. 1.0
16. is used to impart colour to Sella rice
A. Metanil yellow
B. Sudan red
C. Turmeric
D. Cochineal red
17. Sodium saccharin is used as a
A. Preservative
B. Acidulant
C. Artificial sweetener
D. Flavouring agent
18. Which stage does adulteration happen in
A. Retailer
B. Producer
C. Distributor
D. All of these
19. E-number for indigo carmine
A. E130
B. E132
C. E150
D. E120
20. Which of the following is added to increase the protein content of milk?
A. Melamine
B. Hydrogen peroxide
C. Urea
D. Cane sugar
21. Tolerance limit for antibiotics in meats is
A. 0.001 mg/kg
B. 0.01 mg/kg
C. 0.1 mg/kg
D. 1.0 mg/kg
22. HACCP means
A. Hazard Analysis and critical control point
B. Hazard Analysis and critical care point
C. Hazard Analysis and cautious control point
D. Hazard Analysis and cautious care point
23. Methods for detection of common adulterants are
A. Physical tests
B. Chemical tests
C. Visual tests
D. All of these
24. Food-borne illness that can be caused by foodservice worker coughing or sneezing on food is
A. *Staphylococcus aureus*
B. *Clostridium perfringens*
C. *Salmonella*
D. *Trichanella*

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25. Food hot should be held at -----
A. 60°C
B. 70°C
C. 80°C
D. 90°C
26. Choose the food business falling under the purview of Central Licensing Authority
A. Slaughter house with slaughtering capacity of 50 poultry birds per day
B. 100 % Export Oriented Units
C. Food Business Operator operating in a state
D. Vegetable oil processing units having installed capacity less than 2 MT per day.
27. ----- is a physical contaminant sourced during processing of food
A. Bolts
B. Sand
C. Rocks
D. Straw
28. Wastes generated from used electronic devices and household appliances are
A. Industrial waste
B. Institutional waste
C. Commercial waste
D. Electronic waste
29. Protein content of milk can be increased by addition of
A. Melamine
B. Hydrogen peroxide
C. Urea
D. Cane sugar
30. As per Section 3 of Food Safety & Standards Act 2006, if food article sold in the market contains any inferior or cheaper substances whether wholly or partly which is injurious to health then such product is.
A. Sub-standard
B. Misbranded
C. Partly sub-standard
D. Unsafe
31. Which of the following statement(s) are true with respect to food business in meat and meat products?
(i) The staff shall be inoculated against the enteric group of diseases and a certificate thereof shall be kept for inspection.
(ii) When animals are to be transported from endemic areas of a disease to non-endemic areas, the animals should be given protective vaccination and kept in quarantine for 30 days, before transportation.
(iii) Stunning before slaughter is not mandatory
A. (i) & (ii)
B. (ii) & (iii)
C. (i) & (iii)
D. (i), (ii) & (iii)
32. Datura is commonly mixed with
A. Pulses
B. Rice
C. Wheat
D. Mustard

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33. PFA stands for
A. Prevention of Food Act
B. Protection of Food Act
C. Prevention of Food Adulteration Act
D. None of the above
34. An example of semi perishable food is?
A. Potatoes
B. Sugar
C. Meat
D. Egg
35. Clear fruit juices are sterilized by
A. Heating
B. Filtration
C. Canning
D. None of the above
36. Boston brown bread is
A. Wrapped
B. Canned
C. Packed
D. Exposed
37. In food factory the ISO 22000 is for?
A. Managing Food safety
B. Employee welfare
C. Marketing standards
D. None of the above
38. A substance intentionally added to food to preserve flavour and enhance taste is
A. Food adulterant
B. Food additive
C. Food contaminant
D. Food material
39. Mechanical protection to fruits can be enhanced by the use of
A. Waxed wraps
B. Paraffin oil
C. Mineral oil
D. All of these
40. Which of the following is biodegradable pollutant?
A. Sewage
B. Plastic
C. Polythene
D. DDT
41. The diarrheal syndrome and the emetic syndrome are characteristic of.....
A. Staphylococcal food poisoning
B. Salmonellosis
C. Perfringens poisoning
D. Bacillus cereus food poisoning
42. The process of milling which reduces the number of microorganisms is
A. Bleaching
B. Washing
C. Sifting
D. All of the above
43. The percentage of ammonia used to reduce mold growth in high-moisture corn is
A. 4%
B. 2%
C. 6%
D. 12%
44. Foul smell in the water of tanks, ponds etc. is due to
A. Aerobiosis
B. Anaerobiosis
C. Biological magnification
D. Psammophytes
45. Vegetables can be dried by
A. Dehydration
B. Pressing
C. Sun drying
D. Explosive puffing

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46. Bleaching of white wheat flour is done by using oxidizing agents like
A. Benzoyl peroxide
B. Hydrogen peroxide
C. Sulfur dioxide
D. Chlorobenzene
47. Which of these is corrective action for food recall for unsafe food products?
A. Destroying of products
B. Replacing of products
C. Altering of products
D. All of the above
48. Actinomycetes are the normal flora of
A. Flour
B. Cereals and snacks
C. Frozen dough
D. Raw cereal grains
49. The measures and conditions necessary to control hazards and to ensure food fit for human consumption is termed as -----
A. Food control
B. Food rule
C. Food hygiene
D. Food preservation
50. Hydro cooling refers to
A. Spraying of liquid nitrogen
B. Ice crystal formation
C. Use of cold water spray
D. None of the above
51. Sulfite residues in foods may be associated with
A. Heart attacks
B. Kidney failure
C. Asthmatic attacks
D. Brain damage
52. Which of the following are easily subjected to deterioration?
A. Sucrose
B. Raw cane juice
C. Honey
D. Molasses
53. During processing, foods can get contaminated because of
A. Workers
B. Equipment
C. Packaging materials
D. All of the above
54. Water used for soft drinks are treated with
A. Sand filters
B. Chlorination
C. UV rays
D. Both B and C
55. The bacterium causing the surface taint of cheese, *Pseudomonas putrificans*
A. Comes primarily from water
B. Comes from air
C. Comes from sewage
D. Comes from soil
56. "Petty Food Manufacturer" means any food manufacturer, who
A. Manufactures or sells any article of food himself
B. Procurement or handling and collection of milk is more than 500 litres of milk per day
C. Food businesses with an annual turnover exceeding Rs. 12 lakhs
D. None of these
57. *Desulfotomaculum nigrificans* can reduce
A. Sulfur to sulfide
B. Sulfate to sulfide
C. Sulfide to sulfur
D. None of them

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58. Spoilage in foods may be due to
A. Insects
B. Physical changes
C. Growth and activity of microorganisms
D. All of these
59. Fats are hydrolyzed by
A. Hydrolases
B. Oxidases
C. Microbial lipase
D. Pectinases
60. An important source of heat-resistant spore-forming bacteria is from
A. Air
B. Sewage
C. Soil
D. Water
61. Eggs are selected for storage by
A. Candling
B. Waxing
C. Oiling
D. None of these
62. *Coliform bacteria*, anaerobes, enterococci, other intestinal bacteria and viruses are generally
A. Present in soil
B. Present in sewage
C. Present in water
D. Present in animals
63. Criteria for the assurance of fitness in foods is
A. Freedom from pollution at any stage in production and handling
B. The desired stage of development or maturity
C. Both A and B
D. None of these
64. Mechanical damage to fruits and vegetables by birds open the way
A. To microbial spoilage
B. To chemical spoilage
C. To spread infectious diseases
D. None of the above
65. In a viable plate count, each ___ represents a ___ from the sample population
A. Colony, Cell
B. Cell, Colony
C. Hour, Generation
D. Cell, Generation
66. The caffeine content of roasted coffee powder is
A. 3 percent
B. 1.5 percent
C. 1 percent
D. Less than 1 percent
67. Evaporated milk is made by removing
A. 50% of water from whole milk
B. 40% of water from whole milk
C. 70% of water from whole milk
D. 60% of water from whole milk
68. *Campylobacter jejuni* has been isolated from
A. Chicken carcasses
B. Turkeys
C. Pork sausages
D. All of the above
69. *Streptococcus lactis* causes
A. Color change in milk
B. No color change in milk
C. No spoilage of milk
D. Production of antibiotics

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70. A virus found in shellfish from contaminated water and foods that are handled by infected individuals then eaten raw is
- A. Hepatitis A
 - B. Hepatitis C
 - C. Influenza
 - D. Rhinovirus
71. Safe methods for thawing foods include all of the following except
- A. Thawing under cold running water
 - B. Thawing in a sink of warm water
 - C. Thawing in the refrigerator
 - D. Thawing in the microwave
72. The rapid and constant rate of multiplication of an organism occurs during the
- A. Lag phase
 - B. Exponential phase
 - C. Stationary phase
 - D. Survival phase
73. Freezing prevents
- A. Concentration of solutes
 - B. Microbial growth
 - C. Damage to tissues
 - D. Removal of water
74. Soft swell has
- A. Distorted ends of the can
 - B. Flat ends of the can
 - C. Dented seams of the can
 - D. Both ends of the can bulged
75. High coliform count in water is an indicator of
- A. Hardness of water
 - B. Oil pollution
 - C. Industrial pollution
 - D. Sewage contamination
76. A dry food like bread is most likely to be spoiled by
- A. Molds
 - B. Mesophilic bacteria
 - C. Yeasts
 - D. Thermophilic bacteria
77. Asepsis is
- A. Reducing the populations of microorganisms
 - B. Identifying methods of destruction
 - C. Sterility checks
 - D. Keeping out microorganisms
78. The 'Father of canning is'
- A. Nicholas Appert
 - B. Spallanzani
 - C. Lopez
 - D. Peter Durand
79. The widely used application of asepsis is
- A. Clean handling
 - B. Decontamination
 - C. Packaging
 - D. Radiation
80. Hydrogen swells is favoured by
- A. Increased acidities in foods
 - B. Increasing temperature of storage
 - C. A poor exhaust
 - D. All of the above
81. Aflatoxins are produced by
- A. *A. flavus*
 - B. *A. parasiticus*
 - C. *A. niger*
 - D. Both A & B
82. Microbial decomposition of foods can be prevented by
- A. Recontamination
 - B. Killing microbes
 - C. Scalding
 - D. None of them

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83. Heat is used to
- A. Inactivate microbes
 - B. Inhibit growth of microbes
 - C. Kill microbes
 - D. Restrict the growth of microbes
84. Which of the following processes kills harmful bacteria in milk?
- A. Sterlization
 - B. Preservation
 - C. Pasteurization
 - D. Heating
85. Which of the following is not a preservation factor?
- A. To restrict oxygen
 - B. Radiation
 - C. Heat
 - D. Mechanical damage
86. Delay in microbial decomposition can be achieved by
- A. Asepsis
 - B. Filtration
 - C. Radiation
 - D. All the above
87. Heating of cans can be done
- A. In a boiling water bath
 - B. Using a steamer
 - C. In oven heat
 - D. All the above
88. Berries and Sauerkraut are classified as
- A. High-acid foods
 - B. Acid foods
 - C. Medium-acid foods
 - D. Low-acid foods
89. Which of the following should you NOT do while buying food?
- A. Select fish, poultry, eggs and meat towards the end of the shopping trip
 - B. Buy items in dented or bulging cans
 - C. Wrap up perishable items so that their juices do not drip onto other items
 - D. Buy frozen or refrigerated items after purchasing non-perishables
90. Perishable foods should be refrigerated within ___ hours of purchase
- A. One and a half
 - B. Two and a half
 - C. Three
 - D. Two
91. Propellant gas used for pressurized packaged foods include
- A. Oxygen
 - B. Carbon dioxide
 - C. Hydrogen sulfide
 - D. Sulfur gas
92. TDT is
- A. Thermal death transfer
 - B. Transferred death time
 - C. Thermal death time
 - D. Thermal delayed time
93. 'Bacteriaproof' filter is made of
- A. Sintered glass
 - B. Diatomaceous earth
 - C. Unglazed porcelain
 - D. All the above
94. Meat, fish, etc., are grouped under
- A. Low-acid foods
 - B. Medium-acid foods
 - C. Acid foods
 - D. High-acid foods

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95. Enamel coating in cans containing zinc oxide cannot be used to store
- A. Berries
 - B. Beets
 - C. Meat
 - D. Corn
96. One of the most common food-borne illnesses from undercooked poultry and eggs is
- A. *Salmonella*
 - B. *Trichanella*
 - C. *Clostridium perfringens*
 - D. *Clostridium botulinum*
97. The syndrome resulting from the ingestion of toxin in a mold contaminated food is
- A. *Aspergillosis*
 - B. *Enterotoxycosis*
 - C. *Mycotoxycosis*
 - D. *Neurotoxycosis*
98. The inner parts of whole healthy tissues of living plants and animals are
- A. Low in microbial content
 - B. Sterile
 - C. High in microbial content
 - D. Both A & B
99. Browning of sugar syrups results in the production of
- A. Phenols
 - B. Furfural
 - C. Alcohol
 - D. Ketones
100. Nisin is produced by strains of
- A. *Streptococcus lactis*
 - B. *Pseudomonas*
 - C. *E. coli*
 - D. *Clostridium*