

Sample Multiple Choice Questions
Winter Session 2021 (January 2022)
M. Sc. Semester III - Branch IB - Food Processing and Preservation

Subject: Food Quality Assurance (Theory)

Instructions:

1. Attempt any 8 out of 10 given MCQs
2. Each MCQ carries 1mark
3. Read each statement carefully and mark any one option out of the four options that you think is the correct answer
4. No negative marking for wrong answers

1. Fat constitutes about the calories per gram
 - a. 9
 - b. 10
 - c. 4
 - d. 6

Correct answer: option “ a”

2. Fermentation is stopped by pasteurization and _____
 - a. Cooling
 - b. Heating
 - c. Stirring
 - d. Settling

Correct answer: option “ a”

3. Fermentation is the form of food preservation
 - a. Oldest
 - b. Newest
 - c. Best
 - d. chepeast

Correct answer: option “ a”

4. Fiber is important in the function of
 - a. Bowel
 - b. Stomach
 - c. Muscle
 - d. Skeletal

Correct answer: option “ a”

5. Flour has slightly higher percentage of gluten and much stronger and more elastic gluten than other types of flour
 - a. Bread
 - b. Cake
 - c. Pastry
 - d. Rice

Correct answer: option “a”

6. Fruits and vegetables get their characteristics color from_____
- a. Fiber
 - b. Pigments
 - c. Vitamins
 - d. Mineral

Correct answer: option : “b”

7. Fructose is that is approximately 75% sweeter than sucrose
- a. Peptide
 - b. Disaccharide
 - c. Monosaccharide
 - d. Polypeptide

Correct answer: option : “c”

8. Grapes for wine are harvested hen they contain optimum balance of acidity and
- a. Color
 - b. Size
 - c. Sugar
 - d. Alcohol

Correct answer: option : “c”

9. Identify the complex carbohydrate that cannot be digested
- a. Fiber
 - b. Cellulose
 - c. Sugar
 - d. Fat

Correct answer: option : “a”

10. In the grading process, eggs are examined for both interior and exterior quality and sorted according _____
- a. Color
 - b. Shape
 - c. Weight
 - d. Breed

Correct answer: option : “C”



Subject: Processing of Plant Foods (Theory)

Instructions:

1. Attempt any 8 out of 10 given MCQs
2. Each MCQ carries 1mark
3. Read each statement carefully and mark any one option out of the four options that you think is the correct answer
4. No negative marking for wrong answers

1. Pulses are deficient in which of the following amino acids?
 - a. Methionine and cystine
 - b. Lysine and Iso leucine
 - c. Proline
 - d. Valine

Correct answer: option “a”

2. Which of these processes reduces the acidity of the cocoa mass?
 - a. Fermentation
 - b. Roasting
 - c. Conching
 - d. Enrobing

Correct answer: option “c”

3. Concentration by freezing has been used to concentrate....?
 - a. Fruit juices
 - b. Sugar syrups
 - c. Canned soups
 - d. Condensed milk

Correct answer: option “a”

4. Degumming process is
 - a. Crucial for physical refining of oils
 - b. Optional for physical refining of oils
 - c. Crucial for chemical refining of oils
 - d. Optional for physical refining of oils

Correct answer: option “a”

5. Pectin is made up of following components except.....
 - a. 1,4- β -D galacturonic acid
 - b. Branched 1,3- β -D-xylogalacturonan
 - c. Cellulosic microfibrils
 - d. Rhamnogalacturonan

Correct answer: option “c”

6. moisture is the optimum moisture content for the storage of grains
 - a. 10%
 - b. 14%

- c. 20%
- d. <10%

Correct answer: option “b”

7.is fruit jelly in which slices or peel of fruit are suspended
- a. Jam
 - b. Jelly
 - c. Nectar
 - d. Marmalade

Correct answer: option “d”

8. In wet method of coffee processing,
- a. Green fruits of coffee are used
 - b. Ripe fruit of coffee are used
 - c. Ripe fruit with red color are used
 - d. Unripe fruit for astringency are used

Correct answer: option “c”

9. Caryopsis term is referred for
- a. Cereals
 - b. Pulses
 - c. Nuts
 - d. Oilseeds

Correct answer: option “a”

10. White Miso is prepared by adding
- a. Low salt
 - b. Medium salt
 - c. High salt
 - d. Without addition of salt

Correct answer: option “a”



Subject: Nutraceutical and Functional Foods (Theory)

Instructions:

1. Attempt any 8 out of 10 given MCQs
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3. Read each statement carefully and mark any one option out of the four options that you think is the correct answer
4. No negative marking for wrong answers

1. These are probiotics which are included under fungi
 - a. Aspergillus
 - b. Bacillus
 - c. Saachromyces
 - d. Streptococcus

Correct answer: option “a”

2. These probiotics are found in the intestinal tract within days of birth especially in breastfed infant
 - a. Aspergillus
 - b. Bacillus
 - c. Bifidobacteria
 - d. Streptococcus

Correct answer: option “c”

3. Foods that are fermented like yoghurt, dietary supplement also helps to prevent yeast infections, fever blisters
 - a. Aspergillus
 - b. Bacillus
 - c. Bifidobacteria
 - d. Lactobacillus

Correct answer: option “d”

4. It is reported to prevent the reoccurrence of Clostridium difficle to treat acne and to reduce side effects for treatment of Helicobacter pylori
 - a. Sacchromyces
 - b. Aspergillus
 - c. Bacillus
 - d. Bifidobacteria

Correct answer: option “a”

5. It produces large quantities of enzyme lactase and also helps in the prevention of lactose intolerance
 - a. Aspergillus
 - b. Bacillus
 - c. Bifidobacteria
 - d. Streptococcus

Correct answer: option “d”

6. Terpenoids are naturally occurring chemicals found in
- a. Ginger
 - b. Garlic
 - c. Onion
 - d. Carrot

Correct answer: option “a”

7. Soybeans, Beans, maize are rich in
- a. Ursolic acid
 - b. Betulinic acid
 - c. Oleanolic acid
 - d. Saponin

Correct answer: option “d”

8. Syzgium formosanum (Jambul) are rich in
- a. Oleanolic acid
 - b. Betulinic acid
 - c. Ursolic acid
 - d. Oleanolic acid

Correct answer: option “b”

9. Ursolic acid are found in the following:
- a. Oregano
 - b. Cloves
 - c. apples
 - d. Beans

Correct answer: option “a”

10. A specific probiotic strain that has been used in the management of diarrhoeal illness
- a. Enterococcus faecum SF 68
 - b. Enterococcus faecum SF 78
 - c. Enterococcus faecum SF 65
 - d. Enterococcus faecum SF50

Correct answer: option “a”



Subject: Nutrition across Life Span (Theory)

Instructions:

1. Attempt any 8 out of 10 given MCQs
2. Each MCQ carries 1mark
3. Read each statement carefully and mark any one option out of the four options that you think is the correct answer
4. No negative marking for wrong answers

1. Nutritional needs during pregnancy are affected by
 - a. the mother's age.
 - b. the sex of the infant.
 - c. the mother's food cravings.
 - d. whether the mother works.

Correct answer: option "a"

2. A pregnant woman's energy needs must be met in order to
 - a. spare vitamins.
 - b. spare adipose stores.
 - c. prevent fetal deformity.
 - d. spare protein.

Correct answer: option "d"

3. Daily kilocalorie needs during the second trimester exceed normal requirements by approximately _____ kcal.
 - a. 100
 - b. 200
 - c. 340
 - d. 500

Correct answer: option "c"

4. The amount of extra protein required by pregnant women compared with nonpregnant women is approximately _____ g/day.
 - a. 10
 - b. 15
 - c. 25
 - d. 30

Correct answer: option "c"

5. Increased protein is necessary in pregnancy for
 - a. preventing gestational diabetes.
 - b. sparing carbohydrates for energy needs.
 - c. growing maternal tissues.
 - d. preventing pregnancy-induced hypertension.

Correct answer: option "c"

6. The amount of extra protein required by pregnant women compared with nonpregnant women is approximately _____ g/day.
- a. 10
 - b. 15
 - c. 25
 - d. 30

Correct answer: option “d”

7. Increased protein is necessary in pregnancy for
- a. preventing gestational diabetes.
 - b. sparing carbohydrates for energy needs.
 - c. growing maternal tissues.
 - d. preventing pregnancy-induced hypertension.

Correct answer: option “c”

8. A good source of calcium during pregnancy is
- a. orange juice drink.
 - b. lean ground beef.
 - c. milk.
 - d. baked beans

Correct answer: option “c”

9. Iron needs increase during pregnancy because of
- a. maternal constipation.
 - b. increased maternal blood volume.
 - c. increased maternal metabolic rate.
 - d. poor iron absorption during pregnancy.

Correct answer: option “b”

10. Adequate folate in the periconceptual period helps prevent
- a. cretinism.
 - b. mental retardation.
 - c. neural tube defects.
 - d. gestational diabetes.

Correct answer: option “c”

