

MSc (HOME SCIENCE) BRANCH-IB : FOOD PROCESSING AND PRESERVATION
SEMESTER-IV: 2020-2021
Sample MCQs for students reference

PSHSIB401 - Food Biotechnology

Instructions:

- 1) Attempt any 8 out of 10 given MCQ's
- 2) Each MCQ carries 1.5 marks
- 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. The enzyme used in PCR technology is

- a. RNA polymerase
- b. Taq polymerase
- c. reverse transcriptase
- d. Ligase

Correct answer: Option "b"

2. Which of the above is not a method of gene transfer?

- a. Transformation
- b. Conduction
- c. Electroporation
- d. Lipofection

Correct answer: Option "b"

3. What is Callus?

- a. Tissues that grow to form an embryo
- b. An unorganised actively dividing the mass of cells maintained in a culture
- c. An insoluble carbohydrate
- d. A tissue that grows from an embryo

Correct answer: Option "b"

4. Which of the following are NOT the methods of production of Acetic acid.

- a. Orleans method
- b. Generator method
- c. Submerged method
- d. Surface fermentation

Correct answer: Option "d"

5. Which of the following pigments is commercially used in sweets and ice cream?
- a. Phycocyanin
 - b. Lycopene
 - c. Canthaxanthin
 - d. Riboflavin

Correct answer: Option “a”

6. Which of the following is not a type of wine spoilage?
- a. Ropiness
 - b. Oxidisation of wine
 - c. Cork tinting
 - d. hydrogen sulphide gas led spoilage

Correct answer: Option “d”

7. Nanotechnology is a technology that has been used as a freshness indicator to detect very small amounts of the following except
- a. chemical pollutants
 - b. viruses
 - c. bacteria
 - d. gases

Correct answer: “d”

8. As per National Yogurt Association standards yogurt must should contain minimum _____ live organisms to pass the live and active status test
- a. 100 million CFU/g
 - b. 10 million CFU/g
 - c. 1 million CFU/g
 - d. 1000 million CFU/g

Correct answer: “a”

9. In food processing, the nanostructures can as the following except for
- a. food additives
 - b. carriers for smart delivery of nutrients
 - c. anti-caking agents
 - d. artificial sweetening

Correct answer: “d”

10. Full form of DBT
- a. Direct Benefit Transfer
 - b. Department of Biotechnology
 - c. Dialectical Behaviour Therapy
 - d. dibenzothiophene

Correct answer: “b”



PSHSIB402 - Processing of Animal Foods

Instructions:

- 1) Attempt any 8 out of 10 given MCQ's
- 2) Each MCQ carries 1.5 marks
- 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. For butter making , ingredients such as sodium bi carbonate and calcium hydroxide are used in the step of

- a) emulsification
- b) homogenisation
- c) neutralization
- d) pasteurization

Correct answer: option “c”

2. What is the reason for the presence of agitator in milk storage vat?

- a) Prevent Cream separation from gravity
- b) Prevent spoilage
- c) Prevent leakage
- d) Prevent off-taste

Correct answer: option “a”

3. Fish quality is analysed by _____ value which is percentage of the amount of inosin and hypoxanthin to the total amount of ATP-related compounds.

- a) I value
- b) K value
- c) F value
- d) T value

Correct answer: option “b”

4. _____ is a dairy product resulting from the culturing of a mixture of milk and cream products, with lactic acid producing bacteria. The product contains not less than 3.25 percent milk fat and 8.25 percent solids-not-fat.

- a) ice cream
- b) Cottage cheese
- c) Yoghurt
- d) Khoa

Correct answer: option “c”

5. Which of the following is not a bivalve fish?

- a) cod
- b) mollusc
- c) mussel

d) oyster

Correct answer: option “a”

6. _____ is a defect when large and small grain of salt is used for curing on the surface of fish.

- a) rancidity
- b) case hardening
- c) salt burn
- d) pink fish

Correct answer: option “c”

7. ___ technique helps in defeathering during primary poultry processing.

- a) stunning
- b) bleeding
- c) scalding
- d) evisceration

Correct answer: option “c”

8. PSE meat is associated one of the following:

- a) chronic stress
- b) high water holding capacity
- c) dark surface
- d) low initial pH

Correct answer: option “d”

9. Intramuscular fat, which has an effect on meat quality is known as

- a) Massening
- b) Fattening
- c) Marbling
- d) Flecking

Correct answer: option “c”

10. _____ is a process of by-product processing of meat and poultry.

- a) rendering
- b) chilling
- c) freezing
- d) stunning

Correct answer: option “a”

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PSHSIB403 - Entrepreneurship in Food Industries

Instructions:

- 1) Attempt any 8 out of 10 given MCQ's
- 2) Each MCQ carries 1.5 marks
- 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. **Manufacturer >Wholesaler > Retailer >Consumer is an example for_____ level channel.**
- a. Zero
 - b. One
 - c. Two**
 - d. Three

Correct answer: option “c”

2. **Manufacturer > Retailer > Consumer is an example for_____ level channel.**
- a. Zero
 - b. One**
 - c. Two
 - d. Three

Correct answer: option “b”

3. **Manufacturer >Wholesaler >Agent > Retailer >Consumer is an example for_____ level channel.**
- a. Zero
 - b. One
 - c. Two
 - d. Three**

Correct answer: option “d”

4. **_____ is an objective assessment of an individual's performance against well-defined benchmarks.**
- a. Performance Appraisal**
 - b. HR Planning
 - c. Information for goal identification
 - d. Planning

Correct answer: option “a”

5. **Which of the following is not a part of the triple bottom line?**
- a. People.
 - b. Planet
 - c. profit
 - d. organisation**

Correct answer: option “d”

6. **The primary concerns when first starting your business are:**

- a. hrn.
- b. getting office space.
- c. **financing and planning.**
- d. marketing.

Correct answer: option “c”

7. What is crowdfunding?

- a. **the practice of funding a Startup by raising small amounts of money from a large number of people**
- b. an asset which is pledged to the bank to cover any losses the bank may incur if the business is not able to repay
- c. the term used to refer to a statistical technique used to quantify the risk of default
- d. a short term loan that converts to equity when startup raises the next round of funding

Correct answer: option “a”

8. Which of the following is an essential trait of almost all entrepreneurs?

- a. tolerance of others.
- b. **need for achievement.**
- c. propensity to earn money.
- d. locus of control.

Correct answer: option “b”

9. A Micro Enterprise is an enterprise where investment in plant and machinery does not exceed (According to MSMED Act, 2006):

- a) **Rs. 25 Lakh**
- b) Rs. 20 Lakh
- c) Rs. 15 Lakh
- d) Rs. 30 Lakh

Correct answer: option “a”

10. Why should an entrepreneur do a feasibility study for starting a new venture:

- a) To identify possible sources of funds
- b) **To see if there are possible barriers to success**
- c) To estimate the expected sales
- d) To explore potential customers

Correct answer: option “b”



PSHSIB404 - Food Psychology

Instructions:

- 1) Attempt any 8 out of 10 given MCQ's
- 2) Each MCQ carries 1.5 marks
- 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. Emotional Eating has been associated with variations in which of the following genes?

- a. FTO
- b. GAD2
- c. TAS2R38
- d. OPRM1

Correct answer: option "d"

2. Which of the following conditions can be caused due to a damage to the Lateral Hypothalamus?

- a. Hyperphagia
- b. Aphagia
- c. Preferences for sweets
- d. Emotional Eating

Correct answer: option "b"

3. In the food choice process model the personal food system consists of two main components; which are these two components?

- a. Strategies & Influences
- b. Strategies & value negotiations
- c. Value negotiations & Influences
- d. Life course & strategies

Correct answer: option "b"

4. Which of the following is defined as an individual's thoughts, feelings, and behaviours associated with his or her appearance and physical ability and affects food choices during adolescence?

- a. Self-esteem
- b. Body image
- c. Self- confidence
- d. Self-actualization

Correct answer: option "b"

5. The Stages of Change model is also known as?

- a. Theory of Planned behaviour
- b. Theory of Reasoned Action
- c. Food Choice Process Model
- d. Transtheoretical model

Correct answer: option "d"

6. _____ represents a person's general feeling of favourableness or unfavourableness toward health.

- a. Learning
- b. Attitude
- c. Knowledge
- d. Intention

Correct answer: option “b”

7. Phenylalanine and _____ promote alertness, vitality and help in increasing the rate at which brain neurons produce antidepressants-dopamine and norepinephrine.

- a. Docosahexaenoic acid
- b. Tyrosine
- c. Vitamin B
- d. Tryptophan

Correct answer: option “b”

8. Foods originating from a heritage and culture of a group who use their knowledge of local ingredients of plants and/or animal sources are known as _____ foods. (choose the most appropriate answer)

- a. Ethnic
- b. Local
- c. Regional
- d. Organic

Correct answer: option “a”

9. An interdisciplinary field that provides moral analysis and guidance for human conduct in the production, distribution, preparation and consumption of food is known as?

- a. Organic farming
- b. Food Marketing
- c. Ethical Consumption
- d. Novel Production

Correct answer: option “c”

10. Which theory of motivation proposes that motivation is not always or only internally driven, but also driven by external stimuli and an external goal has the potential to motivate behaviour where products and brands can be considered as external stimuli?

- a. Incentive theory
- b. Theory of optimal arousal
- c. Drive reduction theory
- d. Instinct theory

Correct answer: option “a”

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