

Sample Multiple Choice Questions
M. Sc. Semester III - Branch IB - Food Processing and Preservation (2020-2021)

Subject: Food Quality Assurance (Theory)

Instructions:

1. Attempt any 8 out of 10 given MCQs
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. _____ is a dimension of quality which "measures the length of a product's life"
- a) performance
 - b) durability
 - c) conformance
 - d) aesthetics

Correct answer: option "b"

2. This sensory panellist is selected at random to ensure due representation of potential product user population.
- a) consumer panellist
 - b) trained panellist
 - c) semi trained panellist
 - d) highly trained panellist

Correct answer: option "a"

3. Which of the following is NOT a part of Joseph Juran's Quality Trilogy?
- a) Quality Planning
 - b) Quality Control
 - c) Quality Improvement
 - d) Quality Assessment

Correct answer: option "d"

4. Group A substances under the toxicological classification of food additives are
- a) substances GRAS
 - b) substances with inadequate toxicological data
 - c) substances with an established ADI
 - d) natural components used as additives without safety data

Correct answer: option "c"

5. "A healthful diet low in nutrient or substance A may reduce the risk of disease D. Food X is low in nutrient or substance A". This is an example of
- a) Other function claim
 - b) Nutrient function claim
 - c) Disease reduction claim
 - d) Claims related to dietary guidelines

Correct answer: option "c"

6. These toxicological studies give information on the metabolic fate of the food additives.
- a) ADME
 - b) ADEM
 - c) ADKE
 - d) ADEK

Correct answer: option “a”

7. The HACCP records should:
- a) Not contain the date and time of the activity reflected on the record.
 - b) Not contain the signature or initials of the employee making the entry.
 - c) Have the information entered on the record at the time it is being observed.
 - d) Not contain actual observations or data values obtained.

Correct answer: option “c”

8. Foreign Manufacturers Certification Scheme (FMCS) is operated by
- a) FDA
 - b) BIS
 - c) CGSI
 - d) ISO

Correct answer: option “b”

9. One of the following is not an audit principle:
- a) Confidentiality
 - b) Integrity
 - c) Evidence based approach.
 - d) Regulation

Correct answer: option “d”

10. A core definition of total quality management (TQM) describes
- a) A management approach to short-term success but not through customer satisfaction
 - b) A management approach to short-term success through customer satisfaction
 - c) A management approach to long-term success through customer satisfaction
 - d) A management approach to long-term success but not through customer satisfaction

Correct answer: option “c”

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Subject: Processing of Plant Foods (Theory)

Instructions:

1. Attempt any 8 out of 10 given MCQs
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 endosperm consists mostly of starch and protein in the following form:
 - a) Starch in the form of spherical granules embedded in a matrix of protein
 - b) Protein in the form of spherical granules embedded in a matrix of starch
 - c) Protein and starch, both in the form of spherical granules embedded in a matrix of starch
 - d) Protein and starch, both in the form of spherical granules embedded in a matrix of protein

Correct answer: option “a”

2. The by-products obtained from Solvent Extractive Rice Milling Technology:
 - a) Only refined rice oil
 - b) Edible defatted rice bran and crude dewaxed rice oil
 - c) Nutrient rich steeped water
 - d) Only edible defatted rice bran

Correct answer: option “b”

3. Quick oats take lesser time to cook than old fashioned oats as
 - a) They are thinner than old fashioned oats
 - b) They are slightly thicker than old fashioned oats
 - c) Their thickness is same as old fashioned oats
 - d) They are highly thicker than old fashioned oats

Correct answer: option “a”

4. The principle involved in corona discharge method for ozone production is
 - a) Applying a high voltage between metallic grids which is sandwiched between two dielectrics
 - b) Applying negligible voltage between metallic grids which is sandwiched between two dielectrics
 - c) Applying a temperature change between metallic grids which is sandwiched between two dielectrics
 - d) Applying a pressure change between metallic grids which is sandwiched between two dielectrics

Correct answer: option “a”

5. One of the following is not an innovative technique of minimal processing
 - a) High intensity Pulsed Light
 - b) Dehydration
 - c) High intensity pulsed electric field
 - d) High hydrostatic pressure

Correct answer: option “b”

6. With every 10°C rise in temperature, the rate of reaction
- a) Stays constant
 - b) Triples
 - c) Doubles
 - d) Quadruples

Correct answer: option “c”

7. The main objective of fermentation of coffee beans is to
- a) Increase the mucilage layer content
 - b) Hydrolyze the mucilage
 - c) Develop aroma and flavor
 - d) Remove the exocarp (outer skin) and the major part of the mesocarp (fleshy portion), which is referred to as the 'pulp'.

Correct answer: option “b”

8. In case of ghani extraction of oil, size reduction is not a mandatory preliminary step because:
- a) In case of ghani extraction, reduction in size is not needed
 - b) In case of ghani extraction, reduction in size may or may not be needed
 - c) Size reduction of seed is accomplished in the ghani itself
 - d) Size reduction depends on the kind of the oilseeds

Correct answer: option “c”

9. One of the following is not a part of the oil refining process:

- a) Neutralization
- b) Degumming
- c) Conditioning
- d) Bleaching

Correct answer: option “c”

10. The fatty acid groups in triacylglycerols can be rearranged within a single oil and it is termed as:

- a) Intraesterification
- b) Interesterification
- c) Transesterification
- d) Blenderizing

Correct answer: option “a”

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Subject: Nutraceutical and Functional Foods (Theory)

Instructions:

1. Attempt any 8 out of 10 given MCQs
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. Which is the functional component of Oat?

- a) Beta Glucan
- b) Beta Glutinin
- c) Alpha Glutinin
- d) Betallin

Correct answer: option “a”

2. Name one cereal that has more content of Protein than Carbohydrate?

- a) Rice
- b) Rye
- c) Quinoa
- d) Wheat

Correct answer: option “c”

3. Which mineral is abundantly present in Ragi?

- a) Calcium
- b) Iron
- c) Magnesium
- d) Sulphur

Correct answer: option “a”

4. What is the main substrate of Probiotics?

- a) Fermentable carbohydrate
- b) Simple amino acids
- c) Emulsified Fat
- d) None of these

Correct answer: option “a”

5. Name a food which is not considered as Prebiotic?

- a) Onion
- b) Garlic
- c) Potato
- d) Barley

Correct answer: option “c”

6. What are the functions of Probiotic?

- a) Digestion
- b) Synthesis of Vitamins
- c) Proper absorption
- d) All of these

Correct answer: option “d”

7. Nutraceuticals are essentially part of-
- a) Natural foodstuffs.
 - b) Chemicals used for fortification
 - c) Added micronutrients
 - d) All of these

Correct answer: option “d”

8. Which one is not classified under Nutraceutical?
- a) Isolated Nutrient
 - b) Dietary supplements
 - c) Over the Counter Drugs
 - d) Genetically engineered foods.

Correct answer: option “c”

9. Which one is the Regulatory Body for Nutraceutical in India?
- a) WHO
 - b) FSSAI
 - c) FAO
 - d) FDA

Correct answer: option “b”

10. What are the potential benefits of Raisin?
- a) Prevents Anemia
 - b) Prevents Acidity
 - c) Aids in digestion
 - d) All of these

Correct answer: option “d”



Subject: Nutrition across Life Span (Theory)

Instructions:

1. Attempt any 8 out of 10 given MCQs
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. Esophageal sphincter of the stomach relaxes due to the influence of ____ hormone during pregnancy.
 - a) Oestrogen
 - b) Progesterone
 - c) Oxytocin
 - d) Testosterone

Correct answer: option “b”

2. The Vitamin C requirement during pregnancy is _____.
 - a) 65 mg/d
 - b) 15 mg/d
 - c) 80 mg/d
 - d) 50 mg/d

Correct answer: option “c”

3. As the infant continues to feed, due to draught reflex ____ milk is released from the breast.
 - a) Fore Milk
 - b) Fine Milk
 - c) Colostrum
 - d) Hind milk

Correct answer: option “d”

4. Infants cannot tolerate foods with
 - a) Low renal solute load
 - b) High renal solute load
 - c) Low osmolality
 - d) High water content

Correct answer: option “b”

5. Symbolic thinking, use of proper syntax and grammar to express concepts are cognitive development of ____ stage.
 - a) Sensorimotor
 - b) Concrete operational
 - c) Pre operational
 - d) Formal operational

Correct answer: option “c”

6. The RDA for calcium for a 7 year old girl.

- a) 500 mg/day
- b) 850 mg/day
- c) 550 mg/day
- d) 650 mg/day

Correct answer: option “d”

7. _____ impairs the immune response, cognitive abilities and physical stamina during adolescence.

- a) Zinc deficiency
- b) Calcium deficiency
- c) Iron deficiency anaemia
- d) Folate deficiency

Correct answer: option “c”

8. The muscle degeneration that becomes more common in later adulthood is _____.

- a) Sarcopenia
- b) Arthritis
- c) Macular degeneration
- d) Olfactory losses

Correct answer: option “a”

9. The accumulation of glycosylated proteins damages cells and tissues, slowing down bodily processes resulting in aging is postulated by _____.

- a) Cross link theory
- b) Rate of living theory
- c) Pacemaker theory
- d) Immune system theory

Correct answer: option “a”

10. The foods that offer health benefits beyond their nutritional value are called _____.

- a) Supplements
- b) Nutraceuticals
- c) Probiotic foods
- d) Functional foods

Correct answer: option “d”

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