

Time: One Hour

Max. Marks: 25

instruction

solve any 25 questions from Q.1 to Q.30

- 1 The master viticulture and the art of wine making.
(A) Egyptians (B) Indian (C) Roman (D) German
- 2 The first whiskey distillery was established in
(A) Ireland (B) England (C) Spain (D) Iran
- 3 Louis Pasteur develops his technique of
(A) sterilization (B) pasteurization (C) ventilation (D) None of them
- 4 Modern freeze-drying techniques are mastered in
(A) India (B) France (C) Japan (D) U.K
- 5 In the first aluminum cans were used
(A) 1987 (B) 1967 (C) 1957 (D) 1997
- 6 In USDA releases the new Food Guide Pyramid
(A) 1902 (B) 1997 (C) 2001 (D) 1992
- 7 A process by which certain foods like fruits and vegetables are prevented from getting spoilt for a long period of time is called as
(A) Pasteurization (B) Sterilization (C) Preservation (D) None of them
- 8 The fruits and vegetables can be stored for shorter period, which is known as
(A) long term (B) permanent (C) temporary (D) None of them
- 9are example of mild antiseptic (preservatives)
(A) borax (B) methyl bromide (C) salts of benzoate (D) All of them
- 10 Freezing and cold storage are..... ..types of preservation
(A) Permanent (B) Short-term (C) temporary (D) None of them
- 11 In technique, the water from the fruits and vegetables is sufficiently removed to prevent their spoilage during storage
(A) Dehydration (B) Freezing (C) canning (D) bottling
- 12 In method microorganisms are destroyed by adding vinegar or salt.
(A) Dehydration (B) Canning (C) Pickling (D) Salting
- 13 Low temperature treatment includes
- (A) Freezing (B) Deep freezing (C) Quick freezing (D) All of them
- 14are example of Preservation by drying
(A) Freezing (B) Canning (C) sun drying (D) fermentation
- 15 In sterilization is mostly used
(A) UV light (B) AV light (C) Tube light (D) None of them
- 16are example of chemical methods of preservation
(A) sun drying (B) salting (C) freezing (D) None of them
- 17 In deep freezing fruits and vegetables are stored at for longer period
(A) 60-700 C (B) 0-100 C (C) 30-500 C (D) 20-400 C
- 18 The fruits and vegetables are kept at very low temperature under a blast of cold air, so that they freeze in less than 30 minutes called as
(A) quick freezing. (B) quick drying (C) canning (D) bottling
- 19is the complete destruction of all microorganism by heat is known as sterilization
(A) Cooling (B) Sterilization (C) Both a and b (D) None of them

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- 20 The sterilization of vegetables mostly used for cooking is done at
(A) 1000 C (B) 100 C (C) 2000 C (D) 500 C
- 21 Use of chemical like is safe and harmless to human health
(A) sugar (B) salt (C) vinegar (D) All of them
- 22 Aboutacetic acid will prevent the spoilage of most of the vegetables and fruits
(A) 12 % (B) 2 % (C) 20 % (D) 8 %
- 23 in alcoholic fermentation the keeping quality of beverage depend on the presence of
(A) sugar (B) salt (C) alcohol (D) water
- 24 is done in metal or glass containers after heat sterilization
(A) drying (B) ventilation (C) Canings (D) None of them
- 25 Vegetables canned in brine (salt water) are.....
(A) tomato (B) mango (C) pear (D) plum
- 26are example of conventional materials of packaging
(A) paper (B) wood (C) glass (D) all of them
- 27 _____packages are pilfer - proof, temper proof, break resistant
(A) glass (B) paper (C) board paper (D) Plastic
- 28 _____means a substance which when added to food is capable of inhibiting and retarding the process of fermentation, acidification or other decomposition of food
(A) Sterilization (B) Canning (C) Preservatives (D) None of them
- 29 Preservatives are substances that are intentionally added to food product to prevent spoilage caused by
(A) yeast (B) mould (C) bacteria (D) all of them
- 30 Natural preservatives example is.....
(A) Sodium sorbet (B) Sugar (C) Lactic acid (D) sorbets