



Maharaja Ranjit Singh Punjab Technical University

Dabwali Road, Bathinda -151001

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No.Uni/Estb/36.94

Date. 30/12/22

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## Objective Type Questions

1. The can blackening is due to  
 (a) *Proteus* (b) *CL nigrificans*  
 (c) *Salmonella* (d) *Clostridium botulinum*
2. DHA stands for  
 (a) Dihydroxy acetic acid (b) Docosaheaxaenoic acid  
 (c) Docohexanol acetic acid (d) None
3. Cod liver oil is a good source of  
 (a) Omega 6 (b) Omega 9  
 (c) Omega 3 (d) All
4. Most heat resistance spores is  
 (a) *Staphylococcus aureus* (b) *CL sporogenes*  
 (c) *Clostridium botulinum* (d) *Bacillus stearothermophilus*
5. The ribbon blender mix solids by  
 (a) Sedimentation (b) Electrical shuffling  
 (c) Centrifugation (d) Mechanical shuffling
6. \_\_\_\_\_ micro meter is the diameter of semolina.  
 (a) 125-130 (b) 125-300  
 (c) 300-750 (d) 50-125
7. For the laminar flow the Reynolds number should be less than  
 (a) 5100 (b) 4100  
 (c) 3100 (d) 2100
8. SI unit of viscosity is  
 (a) Centipoise (b) Poise  
 (c) Pascal second (d) Pascal meter
9. Ovomuroid is a protein found in  
 (a) Milk (b) Vegetables  
 (c) Egg (d) Fruits
10. The peptide bond has a  
 (a) Tetrahedral structure (b) Angular structure  
 (c) Planar structure (d) Pyramidal structure
11. Milk is deficient in  
 (a) Valine (b) Methionine  
 (c) Phenylalanine (d) Leucine
12. Vitamin E favours the absorption of  
 (a) Phosphorous (b) Iron  
 (c) Calcium (d) Both a and c
13. Food Technology is  
 (a) the study of the physical, biological and chemical makeup of food and the principles of food processing methods  
 (b) the application of the principles of science to the efficient commercial production and equipment design  
 (c) the application of food science to the preservation, processing and packaging of food, and the development of new food products  
 (d) None

14. Soxhlet method is used for determination of  
 (a) Crude fat (b) Crude protein  
 (c) Crude fiber (d) None of the above
15. Argemone oil is used to adulterate  
 (a) Mustard oil (b) Palm oil  
 (c) Milk (d) Butter
16. Which compound act as dietary carcinogens?  
 (a) Gallic acid (b) Heterocyclic amines  
 (c) Lycopene (d) Phytochemicals
17. Semolina is obtained from  
 (a) Hard wheat (b) Durum wheat  
 (c) Soft wheat (d) Any of above
18. The quick expansion of dough during the first 10 minutes of baking caused by expanding of gases is  
 (a) Oven spring (b) Baker's spring  
 (c) Dough spring (d) Bread spring
19. The concentration of brine solution used in canning of fruits and vegetables is  
 (a) 1.8% (b) 0.2%  
 (c) 10% (d) 2%
20. Which of the following fruit has highest amount of fat?  
 (a) Coconut (b) Peach  
 (c) Avocado (d) Banana
21. The tomato juice should have minimum .....% TSS as per FSSAI norms.  
 (a) 2 (b) 5  
 (c) 10 (d) 20
22. Pineapple is a good source of  
 (a) Lipolytic enzyme (b) Proteolytic enzyme  
 (c) Pectinolytic enzyme (d) Amylase
23. The pulse protein are deficient in \_\_\_\_\_ amino acid  
 (a) Methionine (b) Lysine  
 (c) Leucine (d) Phenylalanine
24. Water soluble protein present in wheat  
 (a) Globulins (b) Gliadins  
 (c) Albumins (d) Glutenin
25. Maturing agent used in bleaching of flour  
 (a) Phosphine (b) Chlorine dioxide  
 (c) Xanthophyll (d) Benzoyl peroxide
26. The fat bloom in confectionary can be reduced by the use of  
 (a) Sorbitan oxalate (b) Sorbitan ester  
 (c) Sorbitan amide (d) Sorbitan acetate
27. Which amino acid is absent in milk?  
 (a) Arginine (b) Threonine  
 (c) Phenylalanine (d) Methionine
28. Risk of bread staling increases when stored at  
 (a) Low temperature (b) Room temperature  
 (c) High temperature (d) No effect of temperature

- 29. Milk viscosity is due to which constituent  
(a) Albumin (b) Globulin  
(c) Casein (d) Phospholipids
- 30. Which of the following is the acid alcohol fermented milk?  
(a) Yoghurt (b) Kumiss  
(c) Kefir (d) Bulgarian butter milk
- 31. Refractive index of milk is 1.34 at  
(a) 15°C (b) 20°C  
(c) 30°C (d) 25°C
- 32. Plastic cream contains ..... % fat  
(a) 10 (b) 20  
(c) 40 (d) 60
- 33. The father of White Revolution in India is  
(a) Dr. M Kurein (b) Dr. A Kurien  
(c) Dr. V Kurein (d) Dr. S Kurein
- 34. Calendering in paper making is used to  
(a) Remove moisture (b) Remove lignin  
(c) Smooth the surface (d) All
- 35. \_\_\_\_\_ sized Crown cork is used worldwide for glass bottles.  
(a) 26 mm (b) 40 mm  
(c) 46 mm (d) 16 mm
- 36. Deposition of fat within lean muscle is called  
(a) Curing (b) Bloom  
(c) Weathering (d) Marbling
- 37. The thickness of tin iron alloy in tin plate is  
(a) 0.15 micrometer (b) 1.35 micrometer  
(c) 120 micrometer (d) 0.001 micrometer
- 38. Most fruits and vegetables are packed in cans with an interior coating called as  
(a) MR enamel (b) I enamel  
(c) R enamel (d) C enamel
- 39. Veal is obtained from  
(a) Sheep (b) Buffalo  
(c) Goat (d) Calf
- 40. Major protein of the thick filaments  
(a) Collagen (b) Actin  
(c) Myosin (d) Myofibril
- 41. The enzymes responsible for increase in tenderness of meat during ageing  
(a) Carbohydrases (b) Proteolytic enzymes  
(c) Lipases (d) All
- 42. In the absence of ATP, the actin and myosin are permanently fixed, the muscle into a state known as  
(a) Ageing (b) Rigor mortis  
(c) Glycolysis (d) Tenderization
- 43. Sausage is  
(a) An emulsion (b) A solution



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- (c) A precipitate (d) None of above
44. Which tests are used to determine if there is any difference between or among samples?  
 (a) Sensitivity tests (b) Descriptive tests  
 (c) Rating tests (d) Difference tests
45. Paired comparison, duo-trio and triangle tests come under which of the following tests?  
 (a) Rating Tests (b) Descriptive test  
 (c) Difference tests (d) Sensitivity test
46. Principal acid of apples constituting 90-95% of total acids  
 (a) Citric acid (b) Ascorbic acid  
 (c) Malic acid (d) Tartaric acid
47. Which proteolytic enzyme is present in fresh juice of pineapple?  
 (a) Amylase (b) Papain  
 (c) Trypsin (d) Bromelin
48. Water content of egg white is  
 (a) Less than egg yolk (b) More than egg yolk  
 (c) Same as egg yolk (d) None of the above
49. In ohmic heating of foods \_\_\_\_\_ energies is used  
 (a) Radiant (b) Microwave  
 (c) Electrical current (d) All
50. Soy sauce is a fermented product made by using  
 (a) Bacteria (b) Yeast  
 (c) Mold (d) All
51. The component of egg which is responsible for holding the yolk to centre of egg is  
 (a) Air cell (b) Chalazae  
 (c) Shell (d) Vitelline membrabe
52. Saffron is obtained from  
 (a) Seed (b) Flower  
 (c) Root (d) Fruit
53. With proper tempering of fat, ..... can be avoided.  
 (a) Rancidity (b) Reversion  
 (c) Fat bloom (d) All of the above.
54. "C" enamel cans are used for  
 (a) Low acidic foods (b) Medium acidic foods  
 (c) High acidic foods (d) Non acidic foods
55. What is OTR?  
 (a) Oxygen transfer rate (b) Odour transfer rate  
 (c) Oxygen testing rate (d) Oxygen testing requirement
56. WVTR can be expressed as  
 (a)  $\text{g/cm}^2/24 \text{ hr}$  (c)  $\text{g/cm}^2$   
 (b)  $\text{g/cm}^2$  9d)  $\text{g/m}^2/24 \text{ hr}$

- 57. ISO 14000 deals with
  - (a) Food industry
  - (b) Chemical Industry
  - (c) Environment management
  - (d) Administrative management
- 58. .... is used in blast freezing.
  - (a) Liquid refrigerant
  - (b) Plate heat exchanger
  - (c) Cold air
  - (d) None of the above
- 59. 1 BTU is equal to
  - (a) 1 J
  - (b) 1kJ
  - (c) 1 calorie
  - (d) 1 Kilo calorie
- 60. The seepage of water out of an aging gel due to its contraction is called
  - (a) Syneresis
  - (b) Weeping
  - (c) Retrogradation
  - (d) All of the above

Food Sc.  
**Answer Key**

Q. No.	Alphabet (a, b, c, d)	Answer	Q. No.	Alphabet (a, b, c, d)	Answer
1	d	Clostridium botulinim	31	b	20°C
2	c	Docohexanol acetic acid	32	d	60
3	c	Omega	33	c	Dr. V Kurein
4	d	Bacillus stearothermopillus	34	c	Smooth the surface
5	d	Mechanical shuffling	35	a	26 mm
6	b	125-300	36	d	Marbling
7	d	2100	37	a	0.15 micrometer
8	d	Pascal meter	38	d	C enamel
9	c	Egg	39	d	Veal
10	c	Planar structure	40	c	Myosin
11	b	Methionine	41	b	Proteolytic enzymes
12	b	Iron	42	b	Rigor mortis
13	c	The application of food science to.....	43	a	An emulsion
14	a	Crude fat	44	d	Difference test
15	a	Mustard oil	45	c	Difference tests
16	b	Heterocyclic amines	46	c	Malic acid
17	b	Durum wheat	47	d	Bromelin
18	a	Oven spring	48	a	Less than yolk
19	d	2%	49	a	Radiant
20	c	Avocado	50	c	Mold
21	b	5	51	b	Chalazae
22	b	Proteolytic enzymes	52	b	Flower
23	a	Methionine	53	c	Fat bloom
24	c	Albumins	54	d	Non acidic food
25	b	Chlorine dioxide	55	a	Oxygen transfer rate
26	b	Sorbitan ester	56	d	g/m <sup>2</sup> /24hr
27	c	Phenylalanine	57	c	Environment Management
28	a	Low temperature	58	c	Cold air
29	c	Casein	59	b	I kJ
30	b	Kumiss	60	a	Syneresis