Program: BE Biotechnology Engineering

Curriculum Scheme: Revised 2016

Examination: Third Year Semester VI

Course Code: BTC601 and Course Name: Food Technology

Time: 1 hour Max. Marks: 50

==========

Note to the students: - All the Questions are compulsory and carry equal marks.

Q1.	HDPE bottles for packaging of milk are pigmented so as to provide protection against
Option A:	Air
Option B:	Light
Option C:	Humidity
Option D:	High temperature
Q2.	The Grade A Pasteurized Milk Ordinance (PMO) specifies requirements for the production of Grade A raw milk for pasteurization and is recommended by
Option A:	The Food and Drug Administration
Option B:	The Small Business Administration
Option C:	The U.S. Department of Agriculture
Option D:	The National Committee on Milk
Q3.	Which of the following plastics is most appropriate for packing of fresh red meat?
Option A:	PA
Option B:	PET
Option C:	LDPE
Option D:	EVOH
Q4.	The ideal cleaning material for removing milk stone from milking equipment surfaces is
Option A:	Acidic detergent
Option B:	Phosphate
Option C:	Surfactant
Option D:	Chelate
Q5.	Which of the following microorganism survive at -9 to -17 degree C?
Option A:	Salmonella
Option B:	Staphylococci
Option C:	Bacilli
Option D:	Clostridium

Q6.	Emission of Ethylene during transportation of cut flowers cause a disorder which called as:
Option A:	Bud opening
Option B:	Sleepiness
Option C:	Bent neck
Option D:	Calyx splitting
Q7.	By which of the following process, the germination process is stopped?
Option A:	Steeping
Option B:	Kniling
Option C:	Conditioning
Option D:	Mashing
Q8.	What needs to be done for primary fermentation to start in wine making?
Option A:	To add yeast to the must
Option B:	To remove skins from the must
Option C:	To add sugars
Option D:	To increase temperature
Q9.	Which is not the purpose of punching down
Option A:	To oxidize the wine
Option B:	To extract tannin
Option C:	To reduce the possible microbial spoilage
Option D:	To keep the cap moist
Q10.	What nutrient in milk is important for cheese making?
Option A:	Water
Option B:	Protein
Option C:	Lactose
Option D:	Fat
Q11.	Cider vinegar is produced from
Option A:	Fruit juices
Option B:	Malted grain
Option C:	Ethanol
Option D:	Ale
Q12.	What is purpose of kneading in bread making?
Option A:	Saltiness
Option B:	Sweetness
Option C:	Structure
Option D:	Crust crispiness
Q13.	Which help in maintaining/controlling the acidic/alkaline changes during food processing and hence maintain flavor and stability?

Option A:	Anti-foaming agents
Option B:	Anti-caking agents
Option C:	Sequestrants
Option D:	Buffering agents
Q14.	What is the function of lecithin?
Option A:	Sequestrant
Option B:	Coloring agent
Option C:	Emulsifier
Option D:	Chelation
Q15.	Polysaccharides, starches & gums belong to which class of food additives?
Option A:	Sequestrant
Option B:	Stabilizing & thickening agent
Option C:	Emulsifier
Option D:	Chelation
Q16.	_____ issues food additive regulations specifying conditions of use (i.e. technical functions, categories of food, and maximum levels of use) under which a food additive has been demonstrated to be safe.
Option A:	FBI
Option B:	FAD
Option C:	FDA
Option D:	Both FBI & FDA
Q17.	Which of the following is a food infection?
Option A:	Salmonellosis
Option B:	Botulism
Option C:	Staphylococcus intoxication
Option D:	Typhoid
Q18.	The staphylococcal intoxication refers to presence of
Option A:	An enterotoxin
Option B:	A neurotoxin
Option C:	A mycotoxin
Option D:	A bacterotoxin
Q19.	Which organisms do not require oxygen for growth but grow better in its presence?
Option A:	Obligate aerobe
Option B:	Facultative anaerobe
Option C:	Aerotolerant anaerobe
Option D:	Microaerophile
Q20.	_____ can grow over a wider range of acidic pH than bacteria and yeast.
Option A:	Fungi

Option B:	Salmonella
Option C:	Mould
Option D:	Virus
Q21.	In terminal oxidation, the _____ carbon gets oxidized to the corresponding monocarboxylic acid.
Option A:	6^{th} carbon
Option B:	Carbon at the edge of atom
Option C:	Terminal carbon
Option D:	Oligo-carbon
Q22.	_____are those organisms that usually have optima between 85°C and about 113°C.
Option A:	Hyperthermophiles
Option B:	Mesophiles
Option C:	Psychrophiles
Option D:	Thermophiles
Q23.	The protein content is produced by using _____.
Option A:	Salmonella typhi
Option B:	Algae
Option C:	Carbon dioxide
Option D:	Animal feed
Q24.	Gram-negative bacteria have _____ water requirements than gram-positive bacteria.
Option A:	Higher
Option B:	Lower
Option C:	Equal
Option D:	Less than equal to
Q25.	If the substrate is highly oxidized would have a _____ Eh and substrate is reduced is a _____ Eh.
Option A:	Negative; positive
Option B:	Less; more
Option C:	More; less
Option D:	Positive; negative