

CAT MODEL QUESTION PAPER

1. Which vitamin is the example of sugar acids?
a. Vitamin A **b. Vitamin C** c. Vitamin D d. Vitamin E
2. Which of the following is/are the structural polysaccharide?
a. Chitin b. Cellulose c. Lignin **d. All of the above**
3. EPA is
a. Eicosapentaenoic acid b. Eicosapentanoic acid
c. Ethylpentaenoic acid d. Ethylpentanoic acid
4. Enzymes with different forms but performing similar function is called
a. Apoenzyme b. Holoenzymes **c. Isoenzyme** d. Alloenzymes
5. Which of the following is chemical method for moisture analysis
a. Karl Fischer Titration b. Hydrometry
c. Conductivity method d. Dielectric method
7. Soxhlet method is used for the determination of
a. Crude fat b. Crude protein c. Crude fiber d. None of the above
8. KI indicates
a. Competitive inhibition b. Denaturation of enzymes c. Reaction velocity
d. All of the above
9. Canning is also sometime called as
a. Appertization b. Pasteurization c. Sterilization d. Cold sterilization
10. Which of the following component of fruit acts as antioxidant ?
a. Malic acid b. Pectin **c. Vitamin C** d. None of the above
11. Casein present in milk is found in the form of
a. Magnesium caseinate-phosphate complex
b. Calcium caseinate- phosphate complex
c. Potassium caseinate-phosphate complex
d. None of the above
12. The principal function of lactose is to
a. To establish acidic reaction in the intestine

- b. To supply energy**
 c. To check the growth of bacteria
 d. To facilitate assimilation
13. Cured meats are called
 a. Beef
b. Bacon
 c. Ham
 d. Marinades
14. The chief muscle pigment is
a. Myoglobin b. Myoerythrim c. Myocyanin d. Myocholine
15. Which among the following is not an intrinsic factor?
 a. Presence of antimicrobial substance **b. Relative humidity**
 c. water activity d. All of the above
16. Fermented soyabeanproduct :
 a. Sauerkraut b. Soysauce c. Tempeh **d. b and c**
17. Spargers in fermentor are used for
 a. pH control b. Temperature control **c. Aeration** d. All of the above
18. Distilled wines are called
 a. Whisky **b. Brandy** c. Rum d. Gin
19. Inoculum used for Yoghurt fermentation:
 a. *Streptococcus thermophilus* b. *Lactobacillus bulgaricus*
c. a and b d. None of the above
20. Which of the following used to pack carbonated soft drinks?
 a. HDPE **b. PET** c. PS d. PVC
21. What is the correct expansion of ASTM?
 a) American Society for Tempering Machines
 b) American Society for Testing & Measurements
 c) American Standards for Testing of Materials
d) American Society for Testing & Materials

22. Combination of which of the following is known as gluten?

a) **Gliadin + Glutelin**

b) Gliadin + Lysine

c) Glutelin + Glutelin

d) Lysine + Glutelin

23. Starch granules are present in

a. **Protein matrix** b. Lipid -protein complex c. Germ d. None of the above.

24. Minimal heat treatment of market milk at 62.8°C is for

a. 15 min b. 20 min c. **30 min** d. 60 min

25. Which of the following is non mandatory

a. Fruit product order b. Vegetable oil and fats order

c. **Packed commodities regulation order** d. None of the above

26. Which of the following preservative have found to be much effective to prevent ropiness of bread?

a. Sugar

b. Sulphite

c. **Propionic acid**

d. Acetic acid

27. Fat bloom is

a. Increase in the fat level in chocolate leading to the formation of soft texture

b. Coating the sugar candy with cocoa butter.

c. **Defect found in chocolate**

d. None of the above

28. ISO 9000 consists

a. **Fundamentals and vocabulary**

b. Guidance for performance improvement

c. Requirements

d. All of the above

29. Packaging material for coffee, tea and confectionary goods contains

a. Paper / Aluminum / Low density polypropylene

b. Paper / Aluminum / High density polypropylene

c. **Paper / Aluminum / Low density polyethylene**

d. Paper / Aluminum / High density polyethylene

30. PFA stands for

a. Plant flavour analysis

b. Prevention of food adulteration

c. Pasteurized food application

d. Processed food act