

FOOD TECHNOLOGY MCQS FOR THE PREPARATION OF DIFFERENT EXAMS

- Q 1. Chilling injuries arising from the exposure of the products to a temperature
- a. above the normal physiological range
 - b. below the normal physiological range
 - c. under poor ventilation condition
 - d. in CA storage
- Q 2. The volatile toxic substances accumulate in the tissue when fruit are stored in an environment of
- a. above the normal physiological range
 - b. below the normal physiological range
 - c. under poor ventilation condition
 - d. in CA storage
- Q 3. What is the form of membrane lipids in fruits and vegetables that are resistant to chilling .
- a. semmifluid
 - b. fluid
 - c. rigid
 - d. solid
- Q 4. Fresh fruits, and vegetables as apples, oranges and carrots, keep best at temperature
- a. below freezing
 - b. above freezing
 - c. at freezing
 - d. 20C
- Q 5. “Surface pitting” is a characteristic chilling injury in
- a. apple
 - b. pineapple
 - c. citrus
 - d. banana
- Q 6. “Internal discolouration” is a common symptom of chilling injury in
- a. apple
 - b. pineapple
 - c. citrus
 - d. banana
- Q 7. The pH of fruit tissues is generally
- a. ≤ 5
 - b. ≥ 5
 - c. ≥ 7
 - d. neutral
- Q 8. Which organic acid present in apple
- a. malic acid
 - b. citric acid
 - c. tartaric acid

- d. benzoic acid
- Q 9. For storing different kinds of fruit together it is essential that their temperature requirement
- a. should be same
 - b. should not same
 - c. may be different
 - d. none of above
- Q 10. Pre-cooling of fruit and vegetables is done at a temperature
- a. 5-10°C
 - b. 10-12°C
 - c. 15-17°C
 - d. 15-20°C
- Q 11. Which antioxidant is abundant in citrus fruit
- a. Carotenoid
 - b. Ascorbic acid
 - c. Tocopherol
 - d. Flavonoid
- Q 12. Lycopene present in
- a. Citrus
 - b. Tomato
 - c. Mango
 - d. Cucumber
- Q 13. In most fruit juices the major portion of total soluble solids is consists of
- a. Salt
 - b. Sugar
 - c. Vitamin
 - d. Mineral
- Q 14. The enzyme which is responsible for browning of fruit and vegetables is
- a. Lipo-oxidase
 - b. Polyphenol-oxidase
 - c. Amylase
 - d. Protease
- Q 15. The enzyme which produce bad smelling aldehydes in vegetables
- a. Lipo-oxidase
 - b. Polyphenol-oxidase
 - c. Amylase
 - d. Protease
- Q 16. The microbiological and nutritional shelf life of minimally processed food should be preferably up to
- a. 30 days
 - b. 21 days
 - c. 7 days
 - d. 10 days
- Q 17. The quality problem for sliced apple and potato is
- a. Enzymatic browning
 - b. Lypolytic rancidity

- c. Hydrolytic rancidity
 - d. Putrefaction
- Q 18. . Enzymatic browning in fruits and vegetables require
- a. Oxygen
 - b. Enzyme
 - c. Copper and substrate
 - d. All of above
- Q 19. The purpose of edible coating in minimally processed fruit and vegetables are
- a. Lower respiration
 - b. retard ethylene production
 - c. Sealing volatile flavor
 - d. All of above
- Q 20. In high oxygen modified atmosphere packaging the temperature should be in the range of
- a. 0-3°C
 - b. 5-10°C
 - c. 10-15°C
 - d. < 20°C
- Q 21. HP processing of fruit and vegetables mean
- a. High performance
 - b. High pressure
 - c. High pasteurization
 - d. None of above
- Q 22. Apples develop “brown heart” a disorder due to accumulation of toxic substances if
- a. Oxygen supply is increased during storage
 - b. Oxygen supply is reduced during storage
 - c. Carbon dioxide is increased during storage
 - d. Carbon dioxide is reduced during storage
- Q 23. Fruits like banana , figs, grapes are more susceptible to development of “black mould rots” due to
- a. Rizopus
 - b. Penecillium
 - c. Aspergillus niger
 - d. Gloeosporium
- Q 24. Criteria for harvesting of tomatoes are
- a. colour
 - b. % sugar and % acid
 - c. oil
 - d. a and b
- Q 25. The post harvest losses are
- a. Qualitative
 - b. Quantitative
 - c. Physiological
 - d. All of above

- Q 26. Most commonly processed juice is
- Apple juice
 - Orange juice
 - Pineapple juice
 - Strawberry juice
- Q 27. The causes of post harvest losses are
- Physiological deterioration
 - Mechanical damage
 - Diseases, insect and pest
 - a, b, and c
- Q 28. Stages of post harvest losses are
- Harvesting
 - Packaging
 - Transportation / storage
 - All of above
- Q 29. True teas come from which portion of plant
- Leaves
 - Beans
 - Stem
 - Tuber
- Q 30. In drying of fruit which chemical is used to minimize browning
- Carbon dioxide
 - Sulphur dioxide
 - Benzene
 - Chlorophyll
- Q 31. The alkalinity of water that used for beverage must be low
- For neutralization of acid
 - For prevention of neutralization of acid
 - To prevent corrosion
 - None of above
- Q 32. Total solids for water to be used in preparing fruit juice beverage should not exceed
- 500ppm
 - 400ppm
 - 300ppm
 - 200ppm
- Q 33. How much produced is wasted due to improper post harvest handling
- about 40%
 - 10%
 - 5%
 - 2%
- Q 34. Best timing of harvesting of fruit during the day is
- Evening
 - Morning
 - Early morning
 - After noon

- Q 35. The fruit which are harvested by hand
- Apple
 - Citrus
 - Tomato
 - All of above
- Q 36. The main types of mechanical damages are
- Cuts
 - Compression / rubbing
 - Impacts
 - All of above
- Q 37. Beverages are consumed for-
- Food value
 - Thirst quenching
 - Stimulating effect
 - All of these
- Q 38. Beverage are classified as
- Carbonated
 - Non-Carbonated mildly alcohol
 - Non-Carbonated stimulating beverages
 - All of these
- Q 39. Which of the following is stimulating beverage
- Coffee
 - Soft drink
 - Pure juice
 - Milk
- Q 40. The major ingredients of carbonated soft drink in addition to water is
- CO₂
 - Sugar
 - Flavoring
 - Acid
 - All of these
- Q 41. The most common sugar used in soft drink
- High fructose corn syrup
 - Sucrose
 - Maltose
 - Lactose
- Q 42. The sugar contributes to beverage
- Sweetness
 - Calories
 - Body and mouth feel
 - All of these
- Q 43. No calories soft drinks are sweetened with non-nutritive sweeteners such as
- Saccharin
 - Cyclamate

- c. Above two
 - d. Sucrose
- Q 44. The percentage of water in carbonated soft drink is
- a. 92%
 - b. 60%
 - c. 70%
 - d. 50%
- Q 45. For preparing of fruit juice beverage the maximum alkalinity level for water is
- a. 50ppm
 - b. 60ppm
 - c. 40ppm
 - d. 30ppm
- Q 46. Total soluble solids for ready to drink beverage should be
- a. 20%
 - b. 65%
 - c. 14%
 - d. 48%
- Q 47. The maximum concentration of alcohol in beer is
- a. 3-6%
 - b. 8-7%
 - c. 10-15%
 - d. 15-12%
- Q 48. Which of following include in fermented beverage
- a. Squash
 - b. Lassi
 - c. Syrup
 - d. Milk
- Q 49. Antinutritional factor in tea is
- a. Caffeine
 - b. Tannin
 - c. Phytates
 - d. Oxalates
- Q 50. Recommended brix for syrup preparation is
- a. 65-70
 - b. 70-80
 - c. 50-55
 - d. 40-50
- Q 51. Recommended brix for squash preparation is
- a. 60-70
 - b. 45-50
 - c. 20-30
 - d. 30-40
- Q 52. enzyme is present in malted beverages
- a. Lipase
 - b. Protease
 - c. Amylase

- d. Phenolase
- Q 53. Most common ingredient for beer is
- Barley
 - Rice
 - Sorghum
 - Oat
- Q 54. Most common germicidal for water treatment is
- Nitrogen
 - Chlorine
 - Benzene
 - Nitrous oxide
- Q 55. Fruit punches are made by mixing
- 25% of total fruit juice and 65% of sugar
 - 25% of total fruit juice and 45% of sugar
 - 45% of total fruit juice and 25% of sugar
 - None of above
- Q 56. Advantages of carbonation are
- Pungent taste
 - Anaerobic condition
 - a and b
 - None of these
- Q 57. The concentration of carbon dioxide in carbonated beverages varying from
- 1-8 g/L
 - 8-16g/L
 - 16-32g/L
 - 32-40g/L
- Q 58. There should be atleast % of pulp in fruit drink
- 10%
 - 20%
 - 30%
 - 40%
- Q 59. In soft drink flavours are stable to which temperature
- 20°C
 - 38°C
 - 45°C
 - 54°C
- Q 60. For black tea processing, fermentation of rolled leaves is done
- 0.5-1h
 - 2-5h
 - 8-10h
 - 12-15h
- Q 61. Principle method to dehydrate coffee beans extract
- Tunnel drying
 - Drum drying
 - Spray drying
 - None of above

- Q 62. Ripening of fruit requires
- Hormone
 - Enzymes
 - CO₂
 - Oxygen
- Q 63. CA storage stands for
- Controlled atmosphere
 - Centrally air conditioned
 - Completely air conditioned
 - None of the above
- Q 64. Main objective of vegetable blanching is
- Inactivation of bacteria
 - Inactivation of enzymes
 - Fixation of color
 - Removal of tissue gas
- Q 65. Causative spoilage organisms of dried fruits and vegetables are
- Mould
 - Yeast
 - Bacteria
 - All of them
- Q 66. Bacterial growth is generally impossible when water activity reduces below
- 0.80
 - 0.70
 - 0.60
 - 0.90
- Q 67. Fermentation involved in mango pickle production is
- Butyric acid
 - Lactic acid
 - Acetic acid
 - Alcoholic
- Q 68. Potassium Sorbate in fruits and vegetable preservation is most effective against
- Yeast
 - Mould
 - Mould & yeast
 - Bacteria
- Q 69. Organic acid as preservative are particularly effective against
- Putrefaction
 - Rancidity
 - Autolysis
 - Lipolysis
- Q 70. Storage life of fruits and vegetables is extended by keeping them in an atmosphere
- High in CO₂ & low in oxygen
 - High in oxygen & low in CO₂
 - At low temperature
 - At high relative humidity
- Q 71. The enzyme used in fruit juice industry

- a. Pectin
 - b. Gelatin
 - c. Fixin
 - d. Bromalin
- Q 72. Most suitable method of fruit juice concentration
- a. Freeze concentration
 - b. Low temperature vacuum evaporation
 - c. High speed high evaporation
 - d. Reverse osmosis
- Q 73. Fruit flavour is complex of
- a. Taste and color
 - b. Taste and appearance
 - c. Taste and aroma
 - d. All of above
- Q 74. Plant hormone that play a key role in the ripening and senescence of fruits and vegetables is
- a. Papain
 - b. Auxins
 - c. Ethylene
 - d. None of the above
- Q 75. Which crops have the natural dormancy period
- a. Bulb crops
 - b. Root crops
 - c. Tuber crops
 - d. All of the above
- Q 76. Most suitable material for canning of vegetables is
- a. Glass
 - b. Tin plate
 - c. Plastic
 - d. Aluminum
- Q 77. Most suitable method for vegetable blanching is by
- a. Hot water
 - b. Steam
 - c. Hot air
 - d. Microwave
- Q 78. Temperature, concentration of CO₂ & oxygen are the main environmental factors which influence the
- a. Rate of growth of fruits & vegetables
 - b. Rate of respiration
 - c. Yield
 - d. All of the above
- Q 79. The fruit which is injured by exposure to temperature less than 11°C is
- a. Apple
 - b. Pear
 - c. Orange
 - d. Banana

- Q 80. The main environmental factor in determining the rate of transpiration is
- Temperature
 - Oxygen
 - Carbon dioxide
 - Relative humidity
- Q 81. Toxins produced during aerobic respiration of plant tissues that kills the cells if not removed are
- Ethyl Alcohol & acetaldehyde
 - Formaldehyde
 - Phytate
 - None of the above
- Q 82. "Bitter pit" a storage disorder of apple is caused by any one of the following deficiency of the tissue
- Iron
 - Calcium
 - Nitrogen
 - Potassium
- Q 83. Soft rot of citrus fruits is due to
- Pencillium
 - Rhizopus
 - Mucor
 - Aspergillus
- Q 84. Criteria for harvesting of citrus fruits is based on
- Color
 - Iodine
 - Percentage of oil
 - Sugar and acid ratio
- Q 85. Relative humidity generally recommended for the storage of fruits is
- 70-80%
 - 90-100%
 - 85-95%
 - less than 70%
- Q 86. In CA storage oxygen concentration is reduced from 21 % to
- 15 %
 - 10%
 - 3%
 - 7 %
- Q 87. Eutectic temperature is the temperature at which product
- Starts to freeze
 - About to freeze
 - No more freezable water is left
 - None of the above
- Q.88. Chocolate liquor is a
- Beverage
 - Semi plastic food
 - Plant extract

- d. None of above
- Q.89. The word “tea” is of
 - a. Greek origin
 - b. Egypt origin
 - c. Chinese origin
 - d. Srilankan origin
- Q.90. Sparkling water consist of carbonated distilled water and salts in which CO₂ gas is added at the rate of
 - a. 0.1-0.2 volume
 - b. 0.2-0.3 volume
 - c. 4-5 volume
 - d. 0.7-0.8 volume
- Q.91. Proper flavour and aroma of coffee is associated with
 - a. Drying coffee beans
 - b. Curing coffee beans
 - c. Roasting
 - d. All of above
- Q.92. Stimulating effect of coffee is due to
 - a. Caffiol
 - b. Caffione
 - c. Caffeine
 - d. Tanin
- Q.93. Caffeine in coffee is present in the range of
 - a. 5-6%
 - b. 1-1.8%
 - c. 10-12%
 - d. 12-15%
- Q.94. Ion-exchang resins are not preferred for water purification because of
 - a. High cost
 - b. Less Sensitivity
 - c. Inefficiency
 - d. All of the above

ANSWER KEY		
Q 1. b.	Q 44. a.	Q 87 c
Q 2. c.	Q 45. a.	Q.88 b
Q 3. a.	Q 46. c.	Q.89. c
Q 4 b.	Q 47. a.	Q.90 c
Q 5. c.	Q 48. b.	Q.91. c
Q 6. b.	Q 49. b.	Q.92. c
Q 7. a.	Q 50. a.	Q.93. b
Q 8. a.	Q 51. b.	Q.94. a
Q 9. a.	Q 52. c.	
Q 10. c.	Q 53. a.	
Q 11. b.	Q 54. b.	
Q 12. b.	Q 55. a.	
Q 13. b.	Q 56. c.	
Q 14. b	Q 57. a.	
Q 15. a.	Q 58. a.	
Q 16. b	Q 59. b.	
Q 17. a.	Q 60. b.	
Q 18. . d	Q 61. c.	
Q 19. d.	Q 62. b.	
Q 20. a.	Q 63. a.	
Q 21. b.	Q 64. b.	
Q 22. b.	Q 65. a.	
Q 23. c.	Q 66. d.	
Q 24. d.	Q 67. b.	
Q 25. d.	Q 68. c.	
Q 26. b.	Q 69. a.	
Q 27. d.	Q 70. a.	
Q 28. d.	Q 71. a.	
Q 29. a.	Q 72. a.	
Q 30. b.	Q 73. c.	
Q 31. b.	Q 74. c.	
Q 32. a.	Q 75. d.	
Q 33. a.	Q 76. d.	
Q 34. c.	Q 77. c.	
Q 35. d.	Q 78. b.	
Q 36. d.	Q 79. d.	
Q37. d.	Q 80. d.	
Q 38. d.	Q 81. a.	
Q 39. a.	Q 82. b.	
Q 40. e.	Q 83. b.	
Q 41. a.	Q 84. d.	
Q 42 d.	Q 85. c	
Q 43. c.	Q 86. c	