

Class: TYBSc

Sem 5

Sample Paper Microbiology AC

Subject: Food Production and Food Processing

Instructions

All Questions in Section I are compulsory

Attempt any 12 out of 15 questions from Section II

Attempt any 8 out of 15 questions from Section III

Section I

- Q1 Maintenance of tissues is a function of
- a Protein
 - b Lipid
 - c Carbohydrates
 - d Nucleotides
- Q2 Cucumber is pickled using _____.
- a lime & water
 - b brine & vinegar
 - c spice & oil
 - d sugar & oil
- Q3 Macaroni is a product made from _____
- a Wheat dough
 - b Rice dough
 - c Pulses
 - d Oilseeds
- Q4 Butter is decomposed easily by _____ organism.
- a Lipolytic
 - b Proteolytic
 - c Amylolytic
 - d Pectinolytic
- Q5 _____ is an essential fatty acid.
- a Butyric acid
 - b Myristic acid
 - c Linolenic acid
 - d Acetic acid

Section II

- Q6 Specific dynamic action of protein is
- a 20%
 - b 30%
 - c 40%
 - d 50%

- Q7 Robusta coffee is known for its _____
- a Sweet & mild taste
 - b light color
 - c low caffeine
 - d Astringent & bitter taste
- Q8 Phosvitin is a protein present in _____
- a Egg white
 - b Egg yolk
 - c Meat
 - d Poultry
- Q9 In determining the TDP, which parameter is kept constant?
- a pH
 - b Temp
 - c Time
 - d Pressure
- Q10 Increased concentration of _____ in blood leads to hypertension.
- a Na
 - b K
 - c Ca
 - d Fe

Section III

- Q11 Which of these are required for bone strength?
- a Calcium , Iron, Vitamin K
 - b Calcium , Vitamin A, Phosphorus
 - c Vitamin D, Sodium , Calcium
 - d Calcium, Phosphorus, Vitamin D
- Q12 Bheris are used for production of _____.
- a Spats
 - b Oysters
 - c Fish seeds
 - d Prawns
- Q13 Non fat soya flour contains _____ % oil.
- a 1
 - b 10
 - c 20
 - d 40

Q14 Less damage occurs to food during_____

- a Chilling
- b Quick freezing
- c Slow freezing
- d Refrigeration

Q15 Which of the following leads to the formation of soft cheese?

- a Removal of a small proportion of whey from curdled milk
- b Using highly diluted milk
- c Removal of the larger proportion of whey from curdled milk
- d Using milk with low amount of proteins