

**Code No: 58102**

**Set No. 1**

**JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY HYDERABAD**

**IV B.Tech. II Sem., II Mid-Term Examinations, April-2014**

**FUNDAMENTALS OF FOOD SCIENCE AND TECHNOLOGY**

**Objective Exam**

**Name: \_\_\_\_\_ Hall Ticket No.**

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**Answer All Questions. All Questions Carry Equal Marks. Time: 20 Min. Marks: 10.**

**I. Choose the correct alternative:**

1. Carotenoids are popular food colors. In which natural products do they mainly occur [      ]  
a) grapes            b) meat            c) oranges            d) beetroot
2. What is the name for healthy-improving bacteria added to our food [      ]  
a) Probiotics            b) antibiotics            c) synbiotics            d) symbiotics
3. The biological value of food is based on which main nutrient [      ]  
a) Carbohydrates            b) fats            c) protein            d) dietary fibres
4. The protein found in soy is [      ]  
a) Complete    b) incomplete    c) sometimes complete, sometime incomplete    d) all the above
5. What is the primary reason for blanching foods [      ]  
a) Cleans the food            b) inactivates enzymes found in food  
c) prevents pest infestation            d) prevents food from drying out
6. What temperature is UHT milk required to reach in order to destroy bacteria [      ]  
a) 12 to 122 degrees Celsius            b) 132 to 142 degrees Celsius  
c) 122 to 132 degrees Celsius            d) 142 to 152 degrees Celsius
7. Some of the processes in the production line may be controlled by computers to help maintain consistency. What is this called [      ]  
a) Robotics            b) computer animation  
c) computer assisted maintenance            d) computer aided manufacture.
8. Which method of production is likely to be used for baking buns, loaves and cakes each morning [      ]  
a) One –off production    b) continuous flow production    c) batch production    d) mass production
9. Which method of production is likely to be used for making a designer wedding cake [      ]  
a) One –off production    b) continuous flow production    c) batch production    d) mass production
10. Which method of production is likely to be used for making packet pizzas [      ]  
a) One –off production    b) continuous flow production    c) batch production    d) mass production

**Cont.....2**

**II Fill in the Blanks:**

11. \_\_\_\_\_ which prevents rancidity in food containing fats and damage to foods caused by oxygen.
12. The addition of vitamins and minerals to improve the nutritional content of a food is known as \_\_\_\_\_
13. A major task of the \_\_\_\_\_ is to regulate the use and approval to thousands of approved food additives, and to evaluate their safety.
14. The flavoring enhancer \_\_\_\_\_ is another controversial food additive.
15. \_\_\_\_\_ are added to food during enrichment or fortification.
16. \_\_\_\_\_ is the organism that causes botulism
17. \_\_\_\_\_ is the time a food product can be stored before deteriorating.
18. \_\_\_\_\_ is added to meat to produce a cured meat color and flavor, and to serve as an antibotulinal agent.
19. FSIS stands for \_\_\_\_\_
20. The \_\_\_\_\_ regulates genetically engineered microbes used in natural pesticides.

## Set No. 2

**IV B.Tech. II Sem., II Mid-Term Examinations, April-2014**

## Objective Exam

**Name:** \_\_\_\_\_ **Hall Ticket No.** \_\_\_\_\_

**Answer All Questions. All Questions Carry Equal Marks. Time: 20 Min. Marks: 10.**

**I. Choose the correct alternative:**

1. The protein found in soy is [       ]

a) Complete    b) incomplete    c) sometimes complete, sometime incomplete    d) all the above
2. What is the primary reason for blanching foods [       ]

a) Cleans the food                                      b) inactivates enzymes found in food

c) prevents pest infestation                          d) prevents food from drying out
3. What temperature is UHT milk required to reach in order to destroy bacteria [       ]

a) 12 to 122 degrees Celsius                      b) 132 to 142 degrees Celsius

c) 122 to 132 degrees Celsius                      d) 142 to 152 degrees Celsius
4. Some of the processes in the production line may be controlled by computers to help maintain consistency. What is this called [       ]

a) Robotics    b) computer animation

c) computer assisted maintenance                  d) computer aided manufacture.
5. Which method of production is likely to be used for baking buns, loaves and cakes each morning [       ]

a) One –off production    b) continuous flow production    c) batch production    d) mass production
6. Which method of production is likely to be used for making a designer wedding cake [       ]

a) One –off production    b) continuous flow production    c) batch production    d) mass production
7. Which method of production is likely to be used for making packet pizzas [       ]

a) One –off production    b) continuous flow production    c) batch production    d) mass production
8. Carotenoids are popular food colors. In which natural products do they mainly occur [       ]

a) grapes                  b) meat                  c) oranges                  d) beetroot
9. What is the name for healthy-improving bacteria added to our food [       ]

a) Probiotics                  b) antibiotics                  c) synbiotics                  d) symbiotics
10. The biological value of food is based on which main nutrient [       ]

a) Carbohydrates    b) fats                  c) protein                  d) dietary fibres

**Cont.....2**

**II Fill in the Blanks:**

11. The flavoring enhancer \_\_\_\_\_ is another controversial food additive.
12. \_\_\_\_\_ are added to food during enrichment or fortification.
13. \_\_\_\_\_ is the organism that causes botulism
14. \_\_\_\_\_ is the time a food product can be stored before deteriorating.
15. \_\_\_\_\_ is added to meat to produce a cured meat color and flavor, and to serve as an antibotulinal agent.
16. FSIS stands for \_\_\_\_\_
17. The \_\_\_\_\_ regulates genetically engineered microbes used in natural pesticides.
18. \_\_\_\_\_ which prevents rancidity in food containing fats and damage to foods caused by oxygen.
19. The addition of vitamins and minerals to improve the nutritional content of a food is known as \_\_\_\_\_
20. A major task of the \_\_\_\_\_ is to regulate the use and approval to thousands of approved food additives, and to evaluate their safety.

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**Set No. 3**

**JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY HYDERABAD**

**IV B.Tech. II Sem., II Mid-Term Examinations, April-2014**

**FUNDAMENTALS OF FOOD SCIENCE AND TECHNOLOGY**

**Objective Exam**

**Name:** \_\_\_\_\_ **Hall Ticket No.**

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**Answer All Questions. All Questions Carry Equal Marks. Time: 20 Min. Marks: 10.**

**I. Choose the correct alternative:**

1. What temperature is UHT milk required to reach in order to destroy bacteria [      ]  
a) 12 to 122 degrees Celsius                      b) 132 to 142 degrees Celsius  
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4. Which method of production is likely to be used for making a designer wedding cake [      ]  
a) One –off production    b) continuous flow production    c) batch production    d) mass production
5. Which method of production is likely to be used for making packet pizzas [      ]  
a) One –off production    b) continuous flow production    c) batch production    d) mass production
6. Carotenoids are popular food colors. In which natural products do they mainly occur [      ]  
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8. The biological value of food is based on which main nutrient [      ]  
a) Carbohydrates                      b) fats                      c) protein                      d) dietary fibres
9. The protein found in soy is [      ]  
a) Complete    b) incomplete    c) sometimes complete, sometime incomplete    d) all the above
10. What is the primary reason for blanching foods [      ]  
a) Cleans the food                      b) inactivates enzymes found in food  
c) prevents pest infestation                      d) prevents food from drying out

**Cont.....2**

**II Fill in the Blanks:**

11. \_\_\_\_\_ is the organism that causes botulism
12. \_\_\_\_\_ is the time a food product can be stored before deteriorating.
13. \_\_\_\_\_ is added to meat to produce a cured meat color and flavor, and to serve as an antibotulinal agent.
14. FSIS stands for \_\_\_\_\_
15. The \_\_\_\_\_ regulates genetically engineered microbes used in natural pesticides.
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17. The addition of vitamins and minerals to improve the nutritional content of a food is known as \_\_\_\_\_
18. A major task of the \_\_\_\_\_ is to regulate the use and approval to thousands of approved food additives, and to evaluate their safety.
19. The flavoring enhancer \_\_\_\_\_ is another controversial food additive.
20. \_\_\_\_\_ are added to food during enrichment or fortification.

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**Code No: 58102**

**Set No. 4**

**JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY HYDERABAD**

**IV B.Tech. II Sem., II Mid-Term Examinations, April-2014**

**FUNDAMENTALS OF FOOD SCIENCE AND TECHNOLOGY**

**Objective Exam**

**Name:** \_\_\_\_\_ **Hall Ticket No.**

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**Answer All Questions. All Questions Carry Equal Marks. Time: 20 Min. Marks: 10.**

**I. Choose the correct alternative:**

1. Which method of production is likely to be used for baking buns, loaves and cakes each morning [      ]  
a) One –off production    b) continuous flow production    c) batch production    d) mass production
2. Which method of production is likely to be used for making a designer wedding cake [      ]  
a) One –off production    b) continuous flow production    c) batch production    d) mass production
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a) Carbohydrates                  b) fats                  c) protein                  d) dietary fibres
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a) Robotics                  b) computer animation  
c) computer assisted maintenance                  d) computer aided manufacture.

**Cont.....2**

**II Fill in the Blanks:**

11. \_\_\_\_\_ is added to meat to produce a cured meat color and flavor, and to serve as an antibotulinal agent.
12. FSIS stands for\_\_\_\_\_
13. The \_\_\_\_\_ regulates genetically engineered microbes used in natural pesticides.
14. \_\_\_\_\_ which prevents rancidity in food containing fats and damage to foods caused by oxygen.
15. The addition of vitamins and minerals to improve the nutritional content of a food is known as \_\_\_\_\_
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17. The flavoring enhancer \_\_\_\_\_ is another controversial food additive.
18. \_\_\_\_\_ are added to food during enrichment or fortification.
19. \_\_\_\_\_ is the organism that causes botulism
20. \_\_\_\_\_ is the time a food product can be stored before deteriorating.

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