

SSR DEGREE COLLEGE, NIZAMABAD (5029)
DEPARTMENT OF FOOD TECHNOLOGY
SEMESTER – VI , INTERNAL-I QUESTION BANK

1. **Jersey** is a breed of cattle
2. Gobar gas plants use **cyanogenic** bacteria
3. Green revolution was led by **Norman Borlaug**
4. The process of protoplast isolation was first carried out by **Klercker**
5. Cast nets are designed to catch **salmon**
6. **Raphanobrassica** is the result of an artificial hybridization between radish and cabbage
7. Bioenergy is obtained from **biomass**
8. Hypohysation is a technique primarily used in **fisheries**
9. **Diethylstilbestrol** was given to cows for increasing the milk yield before being banned in 1979
10. Feedstock for biodiesel can primarily be obtained from **Jatropha**
11. **Autoclave** is an instrument that helps to achieve specific temperature and pressure for scientific and industrial applications
12. **Stargazee** are classified as a benthopelagic fish
13. Crossing between different breeds is called **out crossing**
14. **Leghorn** is an example of an American breed of poultry
15. Creation of superior hybrids is known as **heterosis**
16. **Standard plate count** is not rapid platform test performed for raw milk
17. Butter is made from the milk must contain a minimum of **80% fat**
18. Cultured sour cream is required by federal standards to have a minimum of **18% fat**
19. **Coconut milk** is not a dairy product
20. The most important product for preparation of fruit jelly is **pectin**
21. The freezing point of cow milk is **0.555°C**
22. The ideal packaging material for high pressure processing of food is **plastic polymers**
23. **Soaking** of pulses can be laminated termination
24. Parboiling improves **improved taste**
25. **Legumes** food items is the best source of plant proteins
26. Source of lipid waxes is **sperm whale oil**
27. Egg is a rich source of **protein and vitamin**
28. An oil press is called **expeller**
29. A common beverage coal is obtained from **seeds**
30. About half of your diet should be made up of **grains and vegetables**
31. **Poulina cuppana** is a beverage plant
32. Guava, lemon, orange and tomato are rich in **Vitamin-c**
33. **Butter sugar flour** fat is suitable for making cakes and biscuits
34. **Rose gottiesh method** is not used in determining the lactose content
35. Blanching also known as **adjusting**
36. Indian grassland and fodder research institute is located in **Jhansi**
37. The optimum temperature for growth of lactic starters like streptococcus lactic is **27-32°C**
38. Central institute for research on cattle is located in **Meerut**
39. Sandy texture defect in ice cream is due to **long storage**
40. Hybridization of this pair led to the development of a man made cereal triticale **rye and wheat**

1. Define packaging

Ans: Materials used to wrap or protect goods all the ingredients and packaging are biodegradable

2. Labeling

Ans: A label is a small piece of paper, fabric, plastic or similar material attached to an object and giving information

3. Define marketing

Ans: The customers and producers were scattered over due to which distribution of goods became the problem

4. Define logistics

Ans: The process of planning, implementing and controlling the efficient, effective flow and storage of raw materials, in process inventory, finished goods

5. Define standardization

Ans: Standardization of drug means confirmation of its identity and determination of its quality and purity and detection of nature of adulterant by various parameters

6. Define evaluation

Ans: Program evaluation is a continued and systematic process of assessing the value or potential value of extension programs to guide decision making for the program's future

7. Sanitation

Ans: Sanitation is the hygienic means of promoting health through prevention of human contact with the hazards of waste

8. Define waste disposal

Ans: Proper disposition of a discarded or discharged material in accordance with local environmental guidelines or laws

9. Shelf life studies

Ans: Defined as the period of time during which a food product will remain stable and retain its desired sensory.

10. Entrepreneurship?

A: Entrepreneurship refers to the process of creating a new enterprise and bearing any of its risk with the view of making the profit.