



NABARD Grade A

Main Exam Paper II Food Processing/ Food Technology Practice Set

1. Which of the following is an advantage of food processing?

- A. Availability of seasonal food throughout the year
- B. Removal of toxins and preserving food for longer
- C. Adds extra nutrients to some food items
- D. All of the mentioned

Answer: D

Explanation: All the given statements are true about food processing.

2. Which of the following is a disadvantage of food processing?

- A. Canning of food leads to loss of Vitamin C
- B. Processed food adds empty calories to food constituting junk
- C. Some chemicals make the human and animal cells grow rapidly which is unhealthy
- D. All of the mentioned

Answer: D

Explanation: All the given statements are true about disadvantages of food processing.

3. Which of the following is a performance parameter for the food industry?

- A. Hygiene

- B. Labour Used
- C. Both of the mentioned
- D. None of the mentioned

Answer: C

Explanation: Hygiene and labour used are both performance parameters for the food industry.

4. XYZ Company takes its customer feedback very seriously. Hence when suggestions such as – food processed product should have minimum loss of actual flavour, no added colour etc., the company planned on shifting to the latest trend in the industry called _____

- A. Minimal Optimization
- B. None of the mentioned
- C. Minimal Processing
- D. All of the mentioned

Answer: C

Explanation: Minimal Processing technology aims at processing food in such a way such that its natural flavour isn't lost.

5. XYZ Company wanted to reduce the microbial risk involved with its fresh fruits and vegetables. Hence it introduced Ultra-violet C process which is a photochemical process which reduces the number of microbes (not completely sterilizing them). What else do you think this does?

- A. Induces the synthesis of certain health promoting compounds
- B. Resistance against pathogens
- C. DNA damage
- D. All of the mentioned

Answer: D

Explanation: Ultra-violet C processing induces the synthesis of certain health promoting compounds and resistance against pathogens but excessive exposure can lead to DNA damage of cells of fruits/ vegetables.

6. Since excess UV-C causes DNA damage, which of the following methods can be used to apply this technique itself in spite of this drawback?

- A. Reduce the exposure time to this process by combining two or more methods
- B. There is no solution
- C. All of the mentioned
- D. None of the mentioned

Answer: A

Explanation: By reducing the exposure time to UV-C process by combining two or more methods, this technique can be used.

7. Food processing in India is concentrated in which sector, maximum?

- A. Organized Sector
- B. Unorganized sector
- C. Small Scale
- D. None of the mentioned

Answer: B

Explanation: Food processing in India is concentrated in unorganized sector, maximum.

8. Which among these is a factor for processed food in India?

- A. Changing lifestyles
- B. Food habits
- C. Organized food retail
- D. All of the mentioned

Answer: D

Explanation: Changing lifestyles, food habits and organized food retail are all factors for processed food in India.

9. Which of the following are NOT key constraints of the food processing industry?

- A. Inadequate quality control
- B. High packaging cost
- C. Low demand
- D. Poor infrastructure as in no cold storage, warehouse etc

Answer: C

Explanation: The demand for food is surplus. Hence it cannot be a constraint.

10. Which of the following is untrue?

- A. Basmati rice has gained international recognition
- B. Wine industry is gaining support in India, especially the Maharashtra
- C. Dairy industry of India is the largest in the world
- D. None of the mentioned

Answer: D

Explanation: All the statements given are true.

11. Which of the following comes under the grain processing in India?

- A. Oil seed processing
- B. Wheat processing
- C. Both of the mentioned
- D. None of the mentioned

Answer: D

Explanation: Both Oil seed processing and Wheat processing come under grain processing in India.

12. Which of the following do you think is a valid reason for decline of export of marine products to USA?

- A. Emerging markets in USA
- B. Anti- dumping procedure by US government on many marine products

- C. Both of the mentioned
- D. None of the mentioned

Answer: C

Explanation: There has been a decline of export of marine products to USA due to the emerging market there and the anti- dumping procedure by US government on many marine products. Hence both the mentioned points are correct.

13. Which of the bacteria can grow in alkaline pH?

- A. Lactobacilli
- B. Vibrio cholera
- C. Salmonella
- D. Staphylococcus

Answer: B

14. The percentage fat constituent of double toned milk is

- A. 0.5
- B. 1.5
- C. 3.0
- D. 4.5

Answer: B

15. Which solvent is commonly used to determine fat content?

- A. Ethyl alcohol
- B. Hexane
- C. Acetone
- D. Benzene

Answer: B

16. Which of the following microorganisms is commonly known as 'Pink Bread Mould'

- A. Neurospora
- B. Aspergillus
- C. Mucor
- D. Rhizopus

Answer: A

17. For the first time, bacteria were observed by

- A. W.H Stanley
- B. Louis Pastuer
- C. Robert Koch
- D. A.V Leewenhoek

Answer: D

18. The microbial cause of spoilage of honey

- A. Zygoscharomyces
- B. Azotobactor
- C. Fusarium
- D. Candida

Answer: A

19. Cider is the product obtained from

- A. Fermentation of plum
- B. Fermentation of Peach
- C. Fermentation of Apple
- D. Distillation of wine

Answer: C

20. Chefs prepare delicious meals and participate in ____ to show off chefs' talents.

- A. Culinary Olympics
- B. Grand Demonstrations
- C. Cooking Contests
- D. Worldwide Classes

Answer: A

21. In developing countries, the time before ____ is most difficult for meeting nutritional needs of the people.

- A. planting
- B. winter
- C. harvest
- D. spring

Answer: C

22. Eradication of ____ is essential to improve access to food.

- A. malnutrition
- B. poverty
- C. under nutrition
- D. terrorism

Answer: B

23. If a product is said to be "Sugar Free" it contains how much sugar?

- A. None
- B. Less than 0.5 grams of sugar per serving
- C. Less than 10.0 grams

D. Not more than 40 kcal per serving

Answer: B

24. The most widely known bio-product from corn is ____.

A. glue

B. paint

C. ethanol

D. lotion

Answer: C

25. The basic foundation of baked products is usually flour and ____.

A. sugar

B. liquid

C. eggs

D. leavening

Answer: B

SPLESSONS