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1. Infra-red lamps with a filament temperature of _____ can penetrate heat to food and shorten drying time to 20-25 minutes only.

- a) 200-250 K
- b) 2000-2500 K
- c) 20000-25000 K
- d) 20-25 K

Correct answer: b) 2000-2500 K

2. Melting behavior in chocolate is a _____ property of food.

- a) thermal
- b) physical
- c) chemical
- d) none of these

Correct answer: b) physical

3. In the wet ashing method used to estimate ash contents of food, _____ agents or acids are used to solubilize minerals without volatilization.

- a) oxidizing
- b) basic
- c) organic
- d) reducing

Correct answer: a) oxidizing

4. To eliminate pathogens in milk, we need to what of the following?

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- a) dry
- b) pack
- c) dessicate
- d) heat

Correct answer: d) heat

5. Hydrogen bonding is a characteristic of _____?

- a) secondary structure
- b) tertiary structure
- c) quaternary structure
- d) primary structure

Correct answer: a) secondary structure

6. A common use for a desiccator is to protect chemicals that are hygroscopic or react with water from humidity.

- a) dry air
- b) none of these
- c) steam oven
- d) desiccator

Correct answer: d) desiccator

7. Mycobacterium is commonly found in _____.

- a) water
- b) milk
- c) air

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d) soil

Correct answer: All of the above (a, b, c, d)

8. Triglycerides are made by combining _____ and fatty acids.

- a) glycerol
- b) all of these
- c) polyacrylamide
- d) fatty acids

Correct answer: b) glycerol and fatty acids

9. An ideal solvent to be used for extraction of fats should have all of the following properties EXCEPT:

- a) high solvent power for non-lipids
- b) evaporate easily
- c) low boiling point
- d) high solvent power for lipids

Correct answer: c) low boiling point

10. Carbohydrates in fiber are _____.

- a) none of these
- b) both of these
- c) water-insoluble
- d) water-soluble

Correct answer: c) water-insoluble

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11. Oils and fats are composed of the elements carbon, hydrogen, and _____.

- a) oxygen
- b) sulfates and sulfides
- c) oxides
- d) none of these

Correct answer: a) oxygen

12. Silica dish is _____.

- a) heat sensitive
- b) malleable
- c) heat resistant
- d) none of these

Correct answer: c) heat resistant

13. Each gram of pure fat or oil supplies ____ kilocalories.

- a) 9
- b) 90
- c) 0.9
- d) 9.9

Correct answer: a) 9

14. Solid fats such as butter and ghee are rich in _____ fatty acids.

- a) volatile
- b)

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unsaturated

- c) saturated
- d) rancid

Correct answer: c) saturated

15. The Kjeldahl method is used to determine proteins in samples. The method relies on the titration of liberated _____.

- a) ammonia
- b) vitamins
- c) urea
- d) none of these

Correct answer: a) ammonia

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