

THANKS FOR YOUR SUPPORT.VISIT [WWW.EXAMCHOICES.IN](http://WWW.EXAMCHOICES.IN)

DAIRY EXTENSION OFFICER

ONLINE EXAM DATE:20-02-2017

**1.The words ‘Unity and Integrity of Nation’ in the preamble was substituted for the word ‘Unity of Nation’ by**

A.42<sup>nd</sup> Amendment

B.44<sup>th</sup> Amendment

C.40<sup>th</sup> Amendment

D.41<sup>st</sup> Amendment

Ans:A

**2.According to Constitution of India,the executive power of the Union is vested in**

A.Parliament

B.Prime minister

C.President

D.Chief Justice of India

Ans:C

**3.Directive Principle of State policy are contained in**

A.Part IV from Art.42-51

B.Part IV from Art.36-51

C.Part V from Art.50-63

D.Part VI from Art.36-51

[WWW.FACEBOOK.COM/EXAMCHOICES.IN](http://WWW.FACEBOOK.COM/EXAMCHOICES.IN) ,IF YOU SHARE TO YOUR FRIENDS.

Ans:B

**4.Which of the following Article be amended by simple majority**

A.Art.4

B.Art.169(3)

C.Art.239A

D.All above

Ans:D

**5.Under Art.14 the state shall not deny to any person**

A.Equality before the law

B.Equal protection of the law

C.Both Option 1 & 2

D.None

Ans:C

**6.Which part is described as Magnacarta of Indian Constitution**

A.Part III

B.Part II

C.Part IV A

D.Part V

Ans:A

**7.Art.29 and 30 deals with**

- A.Religious Freedom
- B.Right to life and liberty
- C.Right against exploitation
- D.Cultural and Educational right

Ans:D

**8.Which of the following Article deals with amendment of the constitution**

- A.362
- B.368
- C.367
- D.363

Ans:D

**9.National Gram Puraskar is related with**

- A.Sanitation
- B.Environment
- C.Unemployment
- D.Food production

Ans:A

**10.Protection of children from sexual offenses act came in to force on**

THANKS FOR YOUR SUPPORT.VISIT [WWW.EXAMCHOICES.IN](http://WWW.EXAMCHOICES.IN)

A.November 14,2013

B.November 14,2011

C.November 14,2012

D.November 14,2014

Ans:C

**11.In August 2012 the Govt.of Kerala started the deceased donor transplantation programme captioned**

A.Amrutham

B.Santhwanam

C.Jeevani

D.Mruthasnjeevani

Ans:D

**12.Atma Vidya Sangam in 1917 was founded by**

A.Sree Narayana Guru

B.Vagbhatananda

C.Brahmananda Shivayogi

D.Chattampi Swamiakal

Ans:B

**13.'Samatva Samajam'was founded by**

A.Vaikunta Swami

B.Vagbhatananda

[WWW.FACEBOOK.COM/EXAMCHOICES.IN](http://WWW.FACEBOOK.COM/EXAMCHOICES.IN) ,IF YOU SHARE TO YOUR FRIENDS.

THANKS FOR YOUR SUPPORT.VISIT [WWW.EXAMCHOICES.IN](http://WWW.EXAMCHOICES.IN)

C.Brahmananda Shivayogi

D.Sahodaran Ayyappan

Ans:A

**14.Who was the editor of 'Mitavadi'Calicut**

A.Kumaranasan

B.A.Ayyappan

C.C.Krishnan

D.T.K.Madhavan

Ans:C

**15.Chattampi Swamikal attained Samadhi at:**

A.Chempazhanti

B.Kannanmoola

C.Sivagiri

D.Panmana

Ans:D

**16.In 1907 Ayyankali founded**

A.SNDP Yogam

B.Sadhu Jana Paripalana Yogam

C.Nair Service Society

D.Yogakshema Sabha

Ans:B

[WWW.FACEBOOK.COM/EXAMCHOICES.IN](http://WWW.FACEBOOK.COM/EXAMCHOICES.IN) ,IF YOU SHARE TO YOUR FRIENDS.

**17.The novel 'Premamrutam'was written by**

A.C.V.Raman Pillai

B.K.M.Panikkar

C.Chandu Menon

D.P.Kesavadev

Ans:A

**18.The drama 'Balabalam'was written by**

A.V.T.Bhattatiripad

B.M.P.Bhattatiripad

C.N.Krishna Pillai

D.K.Damodaran

Ans:C

**19.The 'Al Amin' started publication from Calicut in October 1924 under the editorship of**

A.S.K.Pottekkat

B.Vaikom Muhammed Basheer

C.Vakkom Abdul Khadir Maulavi

D.Muhammed Abdur Rahiman

Ans:D

**20.Who was the first President of Nair Service Society**

A.Mannath Padmanabhan

THANKS FOR YOUR SUPPORT.VISIT [WWW.EXAMCHOICES.IN](http://WWW.EXAMCHOICES.IN)

B.K.Kelappan

C.K.Paramu Pillai

D.Pannagattu Keshava Panikkar

Ans:B

**21.As per Indian standards,only-----welding shall be done for all joints in stainless steel for construction of a milk silo**

A.Arc

B.TIG

C.MIG

D.Plasma welding

Ans:B

**22.-----pump is commonly used in dairy plants as a CIP return pump for cleaning solution that contains large amounts of air:**

A.Centrifugal pump

B.Mono pump

C.Piston pump

D.Liquid ring pump

Ans:D

**23.If the moisture content of a food product on wet basis is**

[WWW.FACEBOOK.COM/EXAMCHOICES.IN](http://WWW.FACEBOOK.COM/EXAMCHOICES.IN) ,IF YOU SHARE TO YOUR FRIENDS.

**50%,the dry moisture content of the product is-----**

- A.25%
- B.50%
- C.100%
- D.200%

Ans:C

**24.The theory applied for centrifugal separation of milk fat is-----**

- A.Stokes law
- B.Recknageal Phenomenon
- C.Ohm's law
- D.All of these

Ans:A

**25.Milk is deficient in-----content**

- A.Iron
- B.Iodine
- C.Copper
- D.All of these

Ans:D

**26.-----type of koha is used for preparing Kalakand**

- A.Pindi



THANKS FOR YOUR SUPPORT.VISIT [WWW.EXAMCHOICES.IN](http://WWW.EXAMCHOICES.IN)

B.Dhap

C.Danedar

D.Mixture of 1 and 2

Ans:C

**27.Name the stabilizer used in ice cream that requires no ageing of mix**

A.Gelatin

B.Carageenan

C.Guar gum

D.Sodium alginate

Ans:D

**28.Spheroplasts are related to-----organisms**

A.Gram Positive

B.Gram Negative

C.Acid Fast

D.Eukaryotic

Ans:B

**29.Mare milk is used for the preparation of the acid alcoholic product-----**

A.Kefir

B.Koumiss

[WWW.FACEBOOK.COM/EXAMCHOICES.IN](http://WWW.FACEBOOK.COM/EXAMCHOICES.IN) ,IF YOU SHARE TO YOUR FRIENDS.

C.Villi

D.Kishk

Ans:B

**30.In cheese making process rennet act on the k-casein at-----and..... Position**

A.104-105

B.105-106

C.106-107

D.102-103

Ans:B

**31.The Gerber sulphuric acid should have a density -----at 15 degree C**

A.1.820

B.1.762

C.1.801

D.1.782

Ans:A

**32.Bakers yeast is-----**

A.Saccharomyces boulardii

B.Saccharomyces cerevisiae

C.Saccharomyces florentinus

D.Saccharomyces bayanus

Ans:B

**33.-----is a measure of volatile water soluble fatty acids**

A.RM Value

B.Polenske Value

C.Peroxide value

D.Iodine value

Ans:A

**34.Koestler number of cow milk ranges from-----**

A.1.5-3.0

B.2.0-3.5

C.1.0-1.5

D.3.0-4.0

Ans:A

**35.The typical agitation system used for bulk milk coolers is a -----agitator**

A.Propeller

B.Turbine

C.Paddle

D.High Shear

Ans:C

**36.A homogenizer pump is usually a -----pump**

A.Centrifugal

B.Rotary

C.Screw

D.Piston

Ans:D

**37.Which is not in the category of probiotic dahi available in Indian market**

A.Nestle Aciplus

B.Mother dairy b-active

C.Yakult

D.Amul pro life

Ans:C

**38.The fluidized bed in which the air bubbles are approximately the same size as the solid particles**

A.Slugging bed

B.Spouting bed

C.Channelling Bed

D.Boiling bed

Ans:D

**39.In Baird parker Agar,the compound responsible for black**

**colouration of Staphylococcus aureus colonies is-----**

- A.Tellurite
- B.Hydrogen Sulphide
- C.Aesculin
- D.All of the above

Ans:A

**40.The holding time in an HTST pasteurizer can be determined by-----**

- A.Phosphatase test
- B.Dye reduction test
- C.Dye injection method
- D.Stop watch method

Ans:C

**41.Most commonly used packaging material for fluid milk**

- A.Glass bottle
- B.Pet bottle
- C.LDPE-LLDPE co-polymer
- D.Waxed carton

Ans:C

**42.The indicator organism used in the microbial inhibition test (IDF)used for the determination of antibiotic residues in raw**

**milk and in heat treated milk**

- A.Bacillus stearothermophilus var calidolactci
- B.Bascillus stearothermophilus
- C.Bacillus cereus
- D.Bacillus cereus var mycoides

Ans:A

**43.-----is the principal NPN component in milk which is strongly related with the heat sability**

- A.Casein
- B.Urea
- C.Ammonia
- D.Creatine

Ans:B

**44.-----stains are used for negative staining**

- A.Positively Charged
- B.Acidity
- C.Basic
- D.Neutral

Ans:B

**45.-----is the product prepared from whey**

- A.Mysost

B.Casein

C.Lassi

D.Casein Hydrolysate

Ans:A

**46.-----is an example for instantization system**

A.Blow Knox process

B.Alfa Laval process

C.Stassinisation

D.Rohn's process

Ans:A

**47.Maximum residual limit(MRL)recommended by FDA for aflatox in M1 in milk is**

A.50 Meu g/kg

B.5 Meu g/kg

C.0.5 Meu g/kg

D.0.05 Meu g/kg

Ans:C

**48.The average calorific value of cow milk is -----C/100 g**

A.75

B.100

C.185

D.500

Ans:A

**49.Six sigma permits -----defects per million opportunities**

A.3.4

B.34

C.4.3

D.3.5

Ans:A

**50.The amount of moisture in a food at the end of the constant rate period of drying**

A.Water activity

B.Equilibrium moisture content

C.Critical Moisture Content

D.Equilibrium Relative Humidity

Ans:C

**51.SAMSOE means**

A.Whey based product

B.Scandinavaian milk product

C.Low fat dairy product

D.Hard ripened cheese

Ans:D



**52.In FSSA,-----categories of microbiological quality have been assigned based on the microbiological parameters**

- A.Two
- B.Three
- C.Four
- D.None above

Ans:B

**53.The method of pasteurization carried out in the tubular heat exchanger with three concentric tubes**

- A.Upperization
- B.Vacreation
- C.Stassination
- D.Flash pasteurization

Ans:A

**54.SS-304 contains-----% Nickel**

- A.8
- B.10
- C.18
- D.20

Ans:A

**55.In a cream separator the angle of inclination of disk to the**

**horizontal is**

- A.0-30 degree
- B.30-45 degree
- C.45-60 degree
- D.60-90 degree

Ans:C

**56.The most heat stable protein in milk is**

- A.Casein
- B.Lactalbumin
- C.Lysozyme
- D.Lactoferrin

Ans:A

**57.Fritz process is associated with-----**

- A.Ice cream freezing
- B.Butter making
- C.Cheese Making
- D.Yoghurt setting

Ans:B

**58.Which among the following is a prebiotic**

- A.Saccharin

B.Inulin

C.Lanolin

D.Vanillin

Ans:B

**59.Bactericidal efficiency of sanitizers can be found out using**

A.Capacity test

B.Suspension test

C.Both A and B

D.None of these

Ans:C

**60.Which among the following is a radioimmuno assay techenique**

A.Delvo test

B.Moseley test

C.Charm test

D.Nitrate reduction test

Ans:C

**61.-----is a short chain fatty acid which give characteristic flavor to milk fat**

A.Stearic acid

B.Butyric acid

THANKS FOR YOUR SUPPORT.VISIT [WWW.EXAMCHOICES.IN](http://WWW.EXAMCHOICES.IN)

C.Oleic acid

D.None of the above

Ans:B

**62.In a spray dryer having a drying efficiency of 60%,if the air inlet temperature is 200 degree C and the atmospheric temperature is 35 degree C;then the outlet air temperature=-----**

A.85 degree C

B.99 degree C

C.101 degree C

D.120 degree C

Ans:C

**63.Beriberi is a disease caused by the deficiency of Vitamin -----**

A.Thiamin

B.Cholecalciferol

C.Vitamin K

D.Niacin

Ans:A

**64.In a roller drier,the speed of the drum is around-----rpm**

A.14-19

[WWW.FACEBOOK.COM/EXAMCHOICES.IN](http://WWW.FACEBOOK.COM/EXAMCHOICES.IN) ,IF YOU SHARE TO YOUR FRIENDS.

B.50-60

C.100-150

D.0-5

Ans:A

**65.Air velocities of about----is used in pneumatic power conveying systems for transporting milk powder**

A.5 m/s

B.20 m/s

C.5 km/hr

D.20 km/hr

Ans:B

**66.Which among the following genera produce D lactate**

A.Lactococcus

B.Leuconostoc

C.Streptococcus

D.Bifidobacterium

Ans:B

**67.Which among the following pathogens is not mentioned in the microbiological parameters of butter as per FSSAI**

A.Listeria

B.Yersinia

C.E.Coli

D.Salmonella

Ans:B

**68.-----is the major unsaturated fatty acid present in milk fat:**

A.Stearic Acid

B.Palmitic Acid

C.Oleic Acid

D.Linoleic

Ans:C

**69.Industrial production of citric acid is achieved by the inhibition of -----enzyme in the TCA cycle**

A.Aconitase

B.Phosphofructokinase

C.Glucose oxidase

D.Lactase

Ans:A

**70.The velocity of raw milk in pipes should not be greater than -----m/s to avoid damage to the fat globules**

A.0.5

B.1.5

THANKS FOR YOUR SUPPORT.VISIT [WWW.EXAMCHOICES.IN](http://WWW.EXAMCHOICES.IN)

C.2.5

D.5.0

Ans:B

**71.Majority of fat in whole milk powder is present as**

A.Free form

B.Globular

C.Emulsion

D.Suspension

Ans:B

**72.Bluish green color of ghee is due to**

A.Bilirubin

B.Biliverdin

C.Both

D.None of these

Ans:C

**73.Vieth ratio is**

A.Lactose:protein:ash

B.Protein:lactose:ash

C.Lactose:ash:protein

D.Protein:ash:Lactose

Ans:A

[WWW.FACEBOOK.COM/EXAMCHOICES.IN](http://WWW.FACEBOOK.COM/EXAMCHOICES.IN) ,IF YOU SHARE TO YOUR FRIENDS.

**74.Buttery coconut flavor of ghee is due to**

- A.Methyketone
- B.Fatty acids
- C.Alcohol
- D.Delta lactone

Ans:D

**75.-----is used to avoid any risk of contamination of the pasteurized product by unpasteurized product or cooling medium**

- A.Flow Diversion Valve
- B.Thermistor
- C.Audio alarm
- D.Booster pump

Ans:D

**76.Cotton seed track ghee is low in**

- A.RM Value
- B.Iodine Value
- C.Saponification value
- D.Refractive index

Ans:A

**77.Interspecies adulteration of milk is detected by**



THANKS FOR YOUR SUPPORT.VISIT [WWW.EXAMCHOICES.IN](http://WWW.EXAMCHOICES.IN)

- A.ABR Test
- B.Scorch test
- C.Hansa test
- D.Chloride test

Ans:C

**78.Salt content of casein micelle of bovine milk**

- A.6%
- B.94%
- C.90%
- D.10%

Ans:A

**79.Hardness of water is expressed as ppm of-----**

- A.Magnesium Sulphate
- B.Calcium Sulphate
- C.Calcium Carbonate
- D.Calcium bicarbonate

Ans:C

**80.Essential fatty acid present in milk fat**

- A.Oleic acid
- B.Butyric acid
- C.Palmitic acid

[WWW.FACEBOOK.COM/EXAMCHOICES.IN](http://WWW.FACEBOOK.COM/EXAMCHOICES.IN) ,IF YOU SHARE TO YOUR FRIENDS.

D.Linoleic acid

Ans:D

**81.-----gives the specification for polyethylene in contact with food stuff**

A.IS:10146

B.IS:10151

C.IS:10142

D.IS:13061

Ans:A

**82.The minimum diameter of the green circle in the symbol for 'vegetarian food'is -----when the area of principal display panel is 200 cm<sup>2</sup>**

A.3 mm

B.4 mm

C.6 mm

D.8 mm

Ans:B

**83.Which of the following is not an acidity regulator**

A.Calcium gluconate

B.Calcium carbonate

C.Calcium dihydrogenphosphate

THANKS FOR YOUR SUPPORT.VISIT [WWW.EXAMCHOICES.IN](http://WWW.EXAMCHOICES.IN)

D.Calcium hydroxide

Ans:B

**84.Incubation temperature employed in Eijkmans test**

A.40.5+-0.2 degree C

B.42.52+-0.2 degree C

C.44.5+-0.2 degree C

D.46.5 +-0.2 degree C

Ans:C

**85.Moseley count is related to**

A.Detection of antibiotic residue

B.Bacteriophage assay

C.Evaluation of starter culture

D.Shelf life test

Ans:D

**86.Maximum permitted fat in low fat ice cream as per FSSA**

A.1.8%

B.2.0%

C.2.5%

D.3.0%

Ans:C

**87.-----salt of methylene blue is used in MBRT**

A.Thiocynate

B.Chloride

C.Sulphate

D.Bisulphate

Ans:A

**88.The amount of water vaporized per unit are of surface in a 4-effect evaporator is approximately -----of that in single effect**

A.25%

B.50%

C.100%

D.200%

Ans:A

**89.In an efficient moder pasteurization plant,maximum refrigeration efficiency is -----**

A.75%

B.85%

C.95%

D.100%

Ans:C

**90.Maxilact used for accelerated cheese ripening is a -----enzyme**

A.Phospholipase

B.Lactase

C.Lipase

D.Protease

Ans:B

**91.A prion is responsible for**

A.Haverhill fever

B.Q fever

C.Creutzfeldt-Jakob disease

D.Maltas fever

Ans:C

**92.A bactofuge operates at an average rpm of-----**

A.5000

B.10000

C.20000

D.50000

Ans:C

**93.The permitted flavoring agent in butter is-----**

A.Acetaldehyde

B.Diacetyl

C.Annatto

D.Carotene

Ans:B

**94.Blue and white screening used for the selection of recombinant bacteria is based on the principle of alpha complementation of the -----gene**

A.Beta galactosidase

B.Phosphoketolase

C.Aldolase

D.Aconitase

Ans:A

**95.Based on the microbiological parameters,a product is categorized as potentially hazardous**

A.When values are less than m

B.When values are less than M

C.When more than n/c values are between m and M

D.When more than c/n values are between m and M

Ans:D

**96.Elements that transpose through an RNA intermediate**

A.Plasmids

B.Retrotransposons

C.Cosmids

D.Fosmids

Ans:B

**97.Malolactic formentation is typical for -----fermentation**

A.Beer

B.Citric acid

C.Wine

D.Acetic acid

Ans:C

**98.-----fermentation is typical example for solid state fermentation**

A.Citrate

B.Koji

C.Acidity

D.Alcoholic

Ans:B

**99.The O antigen is present in the -----of Gram negative bacteria**

A.Cytoplasm

THANKS FOR YOUR SUPPORT.VISIT [WWW.EXAMCHOICES.IN](http://WWW.EXAMCHOICES.IN)

B.Periplasm

C.Plasma membrane

D.Outer membrane

Ans:D

**100.Based on the microbiological parameters,a product is categorized as potentially hazardous**

A.When values are less than m

B.When values are less than M

C.More than n/c values are between m and M

D.More than c/n values are between m and M

Ans:D