

PROVISIONAL ANSWER KEY

Question 132/2023/OL

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Department Kerala State Civil Supplies Corporation Ltd

Question1:-Salmonella poisoning is commonly found in

A:-Animal foods

B:-Fruits and vegetables

C:-Cereal preparations

D:-Salads

Correct Answer:- Option-A

Question2:-Diarrhoea starting as watery discharge leading to pus and blood filled output is found in

A:-Secretory diarrhoea

B:-Bacillary diarrhoea

C:-Osmotic diarrhoea

D:-Motility related diarrhoea

Correct Answer:- Option-B

Question3:-Human infection of *Vibrio parahemolyticus* occurs solely from

A:-Water

B:-Street foods

C:-Sea foods

D:-Roots and tubers

Correct Answer:- Option-C

Question4:-Q Fever is caused by

A:-*Coxiella burnetti*

B:-*Pseudomonas aeruginosa*

C:-*Mycobacterium tuberculosis*

D:-*Campylobacter*

Correct Answer:- Option-A

Question5:-Botulin toxin blocks the pathway of

A:-Serotonin

B:-Acetylcholine

C:-Glutamate

D:-Dopamine

Correct Answer:- Option-B

Question6:-Name the first issue addressed by HACCP

A:-Microgravity

B:-Microbial destruction

C:-Temperature stability

D:-pH stability

Correct Answer:- Option-A

Question7:-NACMCF stands for

A:-National Advisory Council for Mineral Concentration of Foods

B:-New Association of Critical Monitoring and Control of Foods

C:-New Advanced Committee for Monitoring and Control of Foods

D:-National Advisory Committee of microbiological Criteria for Foods

Correct Answer:- Option-D

Question8:-Final step of HACCP is

A:-Monitoring and verification

B:-Documentation and Record keeping

C:-Verification and validation

D:-Implementing corrective measures

Correct Answer:- Option-B

Question9:-Decision tree method is adopted for

A:-Critical control point

B:-Critical control limit

C:-Critical monitoring

D:-Correction

Correct Answer:- Option-A

Question10:-HACCP can be built in with

A:-GMP

B:-SSOP

C:-GMP and SSOP

D:-Neither GMP/SSOP

Correct Answer:- Option-C

Question11:-A biological, chemical or physical agent of, food with the potentials to cause an adverse health effect is

A:-Risk

B:-Hazard

C:-Toxin

D:-Critical point

Correct Answer:- Option-B

Question12:-_____ is a criterion which separates acceptability from unacceptability

A:-CCP

B:-CL

C:-Critical Analysis

D:-Records

Correct Answer:- Option-B

Question13:-Obtaining evidence that elements of the plan are effective

A:-Verification

B:-Standardisation

C:-Rectification

D:-Validation

Correct Answer:- Option-D

Question14:-The method used to examine the behavior of a model by measuring variation in outputs due to changes in inputs

A:-Sensitivity analysis

B:-Risk characterization

C:-Risk analysis

D:-Risk assessment

Correct Answer:- Option-A

Question15:-The state wherein correct procedures are met and criteria met in HACCP is referred to as

A:-Equilibrium

B:-Control

C:-Plain State

D:-Un manipulated state

Correct Answer:- Option-B

Question16:-_____ continuously updates the Guidelines on Good Laboratory Practice

A:-The Codex Committee on Pesticide Residues

B:-International code of standards

C:-International committee for laboratory standards

D:-International Laboratory manual

Correct Answer:- Option-A

Question17:-The quality Index method-1992 (QIM) is used to ascertain quality of

A:-Egg

B:-Mutton

C:-Fish

D:-Beef

Correct Answer:- Option-C

Question18:-Triangle test indicates

A:-Whether or not a detectable difference among three samples

B:-Whether three samples are of the same quality

C:-Whether three panelists evaluate similarly

D:-Whether three prominent characters are notable

Correct Answer:- Option-A

Question19:-Pungent smell of spoilt fish is due to

A:-Ammonia

B:- H_2S

C:-TMA

D:- SO_2

Correct Answer:- Option-C

Question20:-Ware housing involves

A:-Storage

B:-Receiving and storage

C:-Storage and transportation

D:-Receiving, storage and transportation

Correct Answer:- Option-D

Question21:-Statistical process control is a technique used for

A:-Controlling sample size for convenience

B:-Varying specification

C:-Taking action whenever there is a difference between actual quality and the specification

D:-Varying method of data collection

Correct Answer:- Option-C

Question22:-Control chart is a

A:-2 dimensional chart

B:-3 dimensional chart

C:-Multi dimensional chart

D:-None of the above

Correct Answer:- Option-A

Question23:-(MPN) technique of analysis refers to

A:-The most probable nutrient in a sample

B:-A statistical method of estimating the concentration of bacteria

C:-Maximum productivity number

D:-Magnesium, phosphorous, nitrogen levels

Correct Answer:- Option-B

Question24:-Which of these is not a stage of histological technique

A:-Fixation

B:-Embedding

C:-Partitioning

D:-Staining

Correct Answer:- Option-C

Question25:-_____ tests are designed in such a way that the questions and interpretations are consistent and are administered and scored in a predetermined, standard manner

A:-Standardised

B:-Formulated

C:-Analysed

D:-Control test

Correct Answer:- Option-A

Question26:-Which among the following is/are not correct about Total Quality Management?

(i) TQM does not required involvement of all the people in the organisation

(ii) TQM directly affects the productivity of the organisation

(iii) TQM ensures employee wellbeing and satisfaction

A:-Only (i)

B:-Both (ii) and (iii)

C:-All of the above

D:-Both (i) and (iii)

Correct Answer:- Option-A

Question27:-The full form of SWAMP is

A:-Safety With All Management Process

B:-System Without Any Management Process

C:-Standard Works And Managing Process

D:-Safety Without Any Management Process

Correct Answer:- Option-D

Question28:-Which among the following is/are correct about Zero Defect?

- (i) Provide standard of excellence in quality
- (ii) To care about accuracy and completeness
- (iii) To improve work habits

A:-Only (i)

B:-Both (ii) and (iii)

C:-All of the above

D:-Both (i) and (iii)

Correct Answer:- Option-C

Question29:-Which of the following is/are not a step in Six Sigma?

- (i) Identify the product you create or service you provide
- (ii) Define the process for doing the work
- (iii) Ensure good delivery system

A:-Only (i)

B:-Both (ii) and (iii)

C:-Only (iii)

D:-Both (i) and (iii)

Correct Answer:- Option-C

Question30:-Which among the following is/are correct regarding Good Manufacturing Practice?

- (i) GMP is a government requirement
- (ii) GMP ensures quality product
- (iii) GMP does not helps in reducing errors

A:-Only (ii)

B:-Both (ii) and (iii)

C:-Both (i) and (ii)

D:-Both (i) and (iii)

Correct Answer:- Option-C

Question31:-World Standards Day is on

A:-15th March

B:-14th October

C:-15th September

D:-22nd March

Correct Answer:- Option-B

Question32:-Which among the following is not used as a chelating agent?

A:-Polyphosphates

B:-Carnosine

C:-Citric acid

D:-EDTA

Correct Answer:- Option-B

Question33:-The causative organism of Ergotism is

A:-Claviceps purpurea

B:-Aspergillus flavus

C:-Shigella Sonnei

D:-Salmonella

Correct Answer:- Option-A

Question34:-Which among the following should not be mentioned while labelling a product

(i) The name, trade name or description of food

(ii) The name of ingredients used in the product

(iii) License number and category

(iv) Recommendation by medical profession

A:-Only (iii)

B:-Only (iv)

C:-Only (ii)

D:-Only (i)

Correct Answer:- Option-B

Question35:-ISO 22000 stands for

A:-Health and Safety management

B:-Shipment of cosmetics and toiletries

C:-Food Safety Management System

D:-Quality Management System

Correct Answer:- Option-C

Question36:-Choose the incorrect regulation followed by FSSAI for the registration of a petty business

(i) They shall follow the basic hygiene and safety requirements

(ii) The premises to conduct food business for manufacturing should have adequate space for manufacturing and storage

(iii) The premises shall be clean, adequately lighted and ventilated and sufficient free space for movement

(iv) Eating, chewing and its garbage can be done within the premises

A:-Only (ii)

B:-Both (ii) and (iii)

C:-Both (i) and (iv)

D:-Only (iv)

Correct Answer:- Option-D

Question37:-Fullform of APEDA is

A:-The Agricultural and Processed Food Products Export Development Authority

B:-Apiculture and Processing Export development Authority

C:-The Agricultural and Products Export Development Authority

D:-The Agricultural and Products Experts Development Authority

Correct Answer:- Option-A

Question38:-APEDA is functioning under which ministry?

A:-Ministry of Agriculture

B:-Ministry of Commerce and Industry

C:-Ministry of Education

D:-Ministry of Information and Broadcasting

Correct Answer:- Option-B

Question39:-Which among the following is/are not a function of Marine products Export Development Authority

(i) Export production - Capture Fisheries

(ii) Induction of New Technology and Modernization of processing Facilities

(iii) Market promotion

(iv) Continuing education and training guideline

A:-Only (iv)

B:-Both (ii) and (iii)

C:-Both (i) and (iv)

D:-Only (i)

Correct Answer:- Option-A

Question40:-Which among the following is the apex body of all Export Promotion Councils?

A:-FIEO

B:-FIFO

C:-APEDA

D:-USDA

Correct Answer:- Option-A

Question41:-Who is designated as national Codex Contact Point in India?

A:-APEDA

B:-MPEDA

C:-NABL

D:-FSSAI

Correct Answer:- Option-D

Question42:-Which among the following is the principles of HACCP?

(i) Conduct a hazard analysis

(ii) Establish a system to monitor control of CCP

(iii) Establish verification procedures

(iv) Documentation and record keeping

A:-Both (i) and (iv)

B:-Both (ii) and (iv)

C:-Both (iii) and (iv)

D:-All of the above

Correct Answer:- Option-D

Question43:-Where is Export Inspection Council located?

A:-Mumbai

B:-Kolkatta

C:-Delhi

D:-Kochi

Correct Answer:- Option-C

Question44:-Which among the following place does not have Export Inspection Agency?

A:-Delhi

B:-Bengluru

C:-Kochi

D:-Mumbai

Correct Answer:- Option-B

Question45:-Who implemented Edible oil packaging order?

A:-Department of Food and public Distribution

B:-Department of Animal Husbandry

C:-Ministry of Food Processing

D:-Ministry of Health

Correct Answer:- Option-A

Question46:-Which among the following does not comes under FSSAI?

(i) Food additives

(ii) Contaminants in the food chain

(iii) Biological hazards

(iv) Distribution

A:-All of the above

B:-Both (i) and (iv)

C:-Only (iv)

D:-Only (ii)

Correct Answer:- Option-C

Question47:-What is OIE stands for?

A:-World Organisation for Animal Health

B:-International Dairy Federation

C:-World Economic Forum

D:-Consumers International

Correct Answer:- Option-A

Question48:-Which international organisation deals with the prevention of the spread and introduction of pest of plants?

A:-OIE

B:-IPPC

C:-IDF

D:-IMO

Correct Answer:- Option-B

Question49:-Which among the following exchange information on hazards between member states that covers food, food contact materials and animal feed?

A:-RASFF

B:-IPPC

C:-ITC

D:-AOAC

Correct Answer:- Option-A

Question50:-Where is the headquarters of FAO situated?

A:-Geneva

B:-Rome

C:-Belgium

D:-Venice

Correct Answer:- Option-B

Question51:-Which of the following is correct regarding sprinkler irrigation?

(i) It is best suited to heavy clayey soil

(ii) The recurring cost in sprinkler irrigation system is quite high

(iii) Sprinkler irrigation is adaptable to sloping land whether uniform or undulating

(iv) It is not suitable for crops such as grapes and apple

A:-Only (iii)

B:-Only (i) and (iii)

C:-Only (ii) and (iv)

D:-All of the above (i, ii, iii and iv)

Correct Answer:- Option-A

Question52:-Salvinia molesta (African payal) is an alien weed introduced from

A:-Mexico

B:-USA

C:-Brazil

D:-Eurasia

Correct Answer:- Option-C

Question53:-Syama and Sumanjana are two popular varieties of

A:-Cowpea (*Vigna unguiculata*)

B:-Green gram (*Vigna radiata*)

C:-Rice (*Oryza Sativa*)

D:-Black gram (*Vigna Mungo*)

Correct Answer:- Option-D

Question54:-Which of the following statements are correct regarding SRI (System of Rice Intensification)

(i) The methodology was developed in philippines in 1980s

(ii) It is adopted for upland and lowland rice

(iii) Seed rate is 15kg/ha with wide spacing of 25 × 25 cm

(iv) Transplanting of young seedlings of 8-12 days old

A:-Only (ii) and (iii)

B:-Only (iv)

C:-Only (i) and (iv)

D:-Only (ii)

Correct Answer:- Option-B

Question55:-Which of the following is correct regarding IFFCO Nano urea liquid

A:-Nano urea contains 40% total N (w/v)

B:-Nano particle size varies from 120-150 nm

C:-The Innovative product was designed in Kalol, Gujarat at IFFCO's Nano Biotechnology Research Center (NBRC)

D:-1 bottle (500 ml) of nano urea can replace 4 bags of conventional urea of 45 kg

Correct Answer:- Option-C

Question56:-As per seed Act (1966), Seed certification is

A:-Compulsory

B:-Voluntary

C:-Compulsory for breeders only

D:-Compulsory only for farmers having more than 5 ha

Correct Answer:- Option-B

Question57:-SRR (Seed Replacement Rate) is directly proportional to the

A:-Productivity of all crops

B:-Viability of the seed

C:-Number of varieties released in a year

D:-Number of crops sown in a year

Correct Answer:- Option-A

Question58:-Breeder seed is seed or vegetative propagating material whose production is personally supervised and controlled by a qualified plant breeder who may be the original breeder involved in the breeding programme that helps to develop the variety or any breed from the sponsoring institution Breeder seed has _____ label that indicates its quality factors like germination, physical purity etc

A:-Azure blue tag

B:-White tag

C:-Golden yellow tag

D:-Opal green tag

Correct Answer:- Option-C

Question59:-In seed production of okra, minimum isolation distance for certified seed is

A:-100 m

B:-150 m

C:-200 m

D:-120 m

Correct Answer:- Option-C

Question60:-Inability of the viable seed to respond to the favorable environmental conditions i.e., oxygen, water, temperature for germination is called

A:-Dormancy

B:-Quiescence

C:-Both 1 and 2

D:-None of the above

Correct Answer:- Option-A

Question61:-Maximum size of seed lot for maize seed is

A:-40,000 kg

B:-20,000 kg

C:-10,000 kg

D:-5,000 kg

Correct Answer:- Option-A

Question62:-Presence of 'Silver shoot' is the symptom of which rice pest

A:-Brown plant hopper

B:-Rice stem borer

C:-Gall midge

D:-Green leaf hopper

Correct Answer:- Option-C

Question63:-Loose smut is wheat is

A:-Internally seed borne

B:-Air borne

C:-Externally seed borne

D:-None of the above

Correct Answer:- Option-A

Question64:-vector of Grape vine yellow mosaic

A:-Longidorus elongates

B:-Trichodorus viruliferus

C:-Xiphenima index

D:-Aphelenchus avenae

Correct Answer:- Option-C

Question65:-Which is the most appropriate storage condition for low infestation of insects

A:-Low oxygen, high humidity

B:-High oxygen, Low Humidity

C:-Low oxygen, Low humidity

D:-High oxygen, High humidity

Correct Answer:- Option-C

Question66:-Storage pest that can live without food upto 5-7 years

A:-Rice flour beetle

B:-Saw tooth beetle

C:-Khapra beetle

D:-Pulse beetle

Correct Answer:- Option-C

Question67:-Early maturing sweet potato (*Ipomoea batatas*) variety, used as a trap crop for nematodes

A:-Sree Bhadra

B:-Sree Nandini

C:-Sree Vardhini

D:-Sree Kanaka

Correct Answer:- Option-A

Question68:-Which of the following chemical is used for the preservation of coloured grapes and plum juices

A:-Sodium Benzoate

B:-Sugar

C:-Salt

D:-KMS

Correct Answer:- Option-A

Question69:-CFTRI method of coconut processing is also known as

A:-Krauss-Maffei process

B:-Test process Improvement (TPI Process)

C:-Artificial drying

D:-Dry processing

Correct Answer:- Option-A

Question70:-A postharvest spray in potato to control sprouting

A:-NAA

B:-GA

C:-Maleic Hydrazide

D:-IBA

Correct Answer:- Option-C

Question71:-Minimum TSS content in squash

A:-80%

B:-75%

C:-40%

D:-20%

Correct Answer:- Option-C

Question72:-Aromatic compound in ripe apple is

A:-Ethyl 2-methylbutyrate

B:-2-Hexanal

C:-Eugenol

D:-Valencene

Correct Answer:- Option-A

Question73:-Central nodal agency for undertaking price support operations for pulses and oilseed and market intervention operations for other agricultural commodities

A:-NAFED

B:-APEDA

C:-MPEDA

D:-VFPCCK

Correct Answer:- Option-A

Question74:-_____ won the platinum award at digital Empowerment of citizens category in digital India Award 2022

A:-APEDA

B:-FCI

C:-e-NAM

D:-NAFED

Correct Answer:- Option-C

Question75:-The portion of total produce in stock which the farmer is willing to sell

A:-Marketed surplus

B:-Marketable surplus

C:-Marketing surplus

D:-Total production

Correct Answer:- Option-B

Question76:-When total utility is maximum, the marginal utility is

A:-One

B:-Zero

C:-0.5

D:-Both 1 and 2

Correct Answer:- Option-B

Question77:-In general, the demand of agricultural produce is

A:-Elastic

B:-Inelastic

C:-Relatively elastic

D:-Relatively inelastic

Correct Answer:- Option-B

Question78:-The current chairman of CACP (Commission for agricultural costs and prices)

A:-Vijay Paul Sharma

B:-Manoj Sinha

C:-Sanjay Agarwal

D:-Abhijit Sen

Correct Answer:- Option-A

Question79:-The carbohydrate form in Guar gum is

A:-Galactomannans

B:-Pectin

C:-Carboxymethyl cellulose

D:-Methyl cellulose

Correct Answer:- Option-A

Question80:-Which one of the following is not true

A:-Glucose is aldohexose

B:-Fructose is ketohexose

C:-Glyceraldehyde is aldotriose

D:-Ribose is ketopentose

Correct Answer:- Option-D

Question81:-Coconut oil is a rich source of which saturated fatty acid

A:-Caproic acid

B:-Caprylic acid

C:-Lauric acid

D:-Palmitic acid

Correct Answer:- Option-C

Question82:-Prostaglandins belong to the subclass of lipids and are synthesised in vivo from

A:-Arachidonic acid

B:-Butyric acid

C:-Stearic acid

D:-None of the above

Correct Answer:- Option-A

Question83:-Which of the following statements is not correct?

A:-Retinol and retinoic acid are two active forms of vitamin A

B:-Ergocanciferol is the common form of vitamin D

C:-Vitamin C is fairly stable in cold acid solution

D:-Vitamin K3 is menadione

Correct Answer:- Option-B

Question84:-Ochratoxin, a mycotoxin that has carcinogenic properties is produced by

A:-Fusarium

B:-Agaricus

C:-Aspergillus

D:-Bacillus

Correct Answer:- Option-C

Question85:-Which of the following statement is/are correct

(i) Beer is an alcoholic product prepared by bottom yeast

(ii) Ale is produced by top yeast

(iii) *Saccharomyces cerevisiae* is an example of top yeast

A:-Only (i) and (ii)

B:-Only (iii)

C:-Only (ii) and (iii)

D:-All of the above (i), (ii) and (iii)

Correct Answer:- Option-D

Question86:-Father of canning process

A:-Nicholas Appert

B:-Spallanzani

C:-Louis Pasteur

D:-Robert Koch

Correct Answer:- Option-A

Question87:-Commonly used ionizing radiation for food preservation is

A:-Ultraviolet rays

B:-Visible spectrum

C:-Gamma radiation

D:-None of the above

Correct Answer:- Option-C

Question88:-Instant fruit juice powders are prepared by

A:-Tray drier

B:-Spray drier

C:-Tunnel drier

D:-Kiln drier

Correct Answer:- Option-B

Question89:-Water activity (a_w) in dried fruits is

A:-0.90-0.98

B:-0.80-8.85

C:-0.60-0.65

D:-0.78-0.82

Correct Answer:- Option-C

Question90:-A non-thermal food processing technology is

A:-Spray drying

B:-Pasteurisation

C:-Retort processing

D:-High pressure processing

Correct Answer:- Option-D

Question91:-Which is not a milk product?

A:-Kefir

B:-Tempeh

C:-Rennin

D:-Butter milk

Correct Answer:- Option-B

Question92:-Which of the following is not a fish poison/toxin

A:-Brevetoxin

B:-Ciguatera

C:-Saxitoxin

D:-Solanine

Correct Answer:- Option-D

Question93:-Fresh meat quality is assessed in terms of

(i) Appearance Quality Traits (AQT)

(ii) Eating Quality Traits (EQT)

(iii) Reliance Quality Traits

A:-All of the above (i, ii, iii)

B:-Only (i) and (ii)

C:-Only (iii)

D:-Only (ii) and (iii)

Correct Answer:- Option-A

Question94:-Which of the following is not an antinutritional factor in rice bran

A:-Phytin

B:-Hemagglutinin

C:-Albumin

D:-Trypsin inhibitor

Correct Answer:- Option-C

Question95:-_____ is a millet

A:-Sorghum

B:-Barley

C:-Oats

D:-Ragi

Correct Answer:- Option-D

Question96:-Tenderization of meat is done by

(i) Aging

(ii) Papain

(iii) Ultra sonic waves

(iv) Needling

A:-Only (ii)

B:-Only (ii) and (iii)

C:-All of the above (i, ii, iii and iv)

D:-None of the above

Correct Answer:- Option-C

Question97:-Formaldehyde or urea is used as an adulterant in

A:-Oil

B:-Milk

C:-Spice powder

D:-Coffee powder

Correct Answer:- Option-B

Question98:-The ISO standard for food safety management system is

A:-ISO 9000

B:-ISO 14000

C:-ISO 22000

D:-ISO 20000

Correct Answer:- Option-C

Question99:-Which is not the principle of HACCP

A:-FSSAI

B:-Conduct a hazard analysis

C:-Determine the CCP

D:-Establish critical limits

Correct Answer:- Option-A

Question100:-Methods of Non-destructive food quality analysis

(i) NIR spectroscopy

(ii) Titrimetric method

(iii) Nuclear Magnetic resonance

(iv) Thermal Imaging

A:-Only (ii)

B:-Only (i, iii and iv)

C:-Only (iv)

D:-All of the above (i, ii, iii and iv)

Correct Answer:- Option-B