

## PROVISIONAL ANSWER KEY

Question 19/2026/OL

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Department Kerala Co Operative Milk Marketing Federation Ltd.  
KCMMF Ltd

Question1:-The most heat resistant pathogen/s identified in milk, considered index for determination of temperature-time combination for Pasteurization process

A:-*Bacillus stearothermophilus*

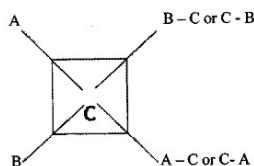
B:-*Listeria monocytogenes*

C:-*Coxiella burnetii* and *Mycobacterium tuberculosis*

D:-*Escherichia coli* and *Salmonella typhimurium*

Correct Answer:- Option-C

Question2:-Which of the following statement is true for the figure?



A:-Pearson's square method, C determines quantity of cream to be added to milk for standardization

B:-Pearson's square method, single factor standardization of milk

C:-Algebraic method, single factor standardization of milk

D:-Algebraic method, two-factor standardization of milk

Correct Answer:- Option-B

Question3:-Which of the following factor is not responsible for speed of rise of fat globules to milk surface in cream separator?

A:-Temperature of milk

B:-Size of fat globules

C:-Density of the container

D:-Viscosity of milk

Correct Answer:- Option-C

Question4:-Which of the following types of Equipment is used for 'In-bottle' sterilization process of milk?

A:-Retort

B:-Plate Heat Exchanger

C:-Tubular Heat Exchanger

D:-Scrapped Surface Hear Exchanger

Correct Answer:- Option-A

Question5:-Out of the following dairy products, identify the one that can be categorized under flavoured milk product

A:-Yoghurt

B:-Acidophilus milk

C:-Fermented milk

D:-Chocolate milk

Correct Answer:- Option-D

Question6:-The process of reduction in size of fat globules, so that fat do not separate during long duration storage of milk, is called

A:-Stassanization

B:-Homogenization

C:-Bactofugation

D:-Clarification

Correct Answer:- Option-B

Question7:-There are two statements (1 & 2) given, answer which option is true for both the statements :

Statement 1 : National Dairy Development Board was established to replicate AMUL model in India.

Statement 2 : The AMUL cooperative movement began with organisation of two village level dairy cooperatives in the year 1964.

A:-Both Statements 1 & 2 are true

B:-Both Statements 1 & 2 are false

C:-Statements 1 is false and Statement 2 is true

D:-Statements 1 is true and Statement 2 is false

Correct Answer:- Option-D

Question8:-Which of the following is suitable, for use as source of heating, for direct steam injection types UHT system?

A:-Culinary steam

B:-Well water steam

C:-Boiler feed water steam

D:-Hot distilled water

Correct Answer:- Option-A

Question9:-The Flow Diversion valve (FDV) in HTST milk Pasteurizer is "Fail Safe", which means

A:-The milk will never have forwarded flow

B:-The milk will have forward flow during electric power failure

C:-The milk flow will be diverted to balance tank during electric power failure

D:-The milk will never have diverted flow

Correct Answer:- Option-C

Question10:-Which of the following cannot be applied for container sterilization in aseptic filling system of UHT plant?

A:-Ionizing radiation

B:-Dry heat

C:-Hydrogen peroxide

D:-Formaldehyde

Correct Answer:- Option-D

Question11:-Which of the following statement regarding homogenization of cream is incorrect?

A:-Single stage homogenisation increases viscosity at high pressure

B:-Duble stage homogenisation reduces viscosity

C:-High pressure homogenisation improves whipping quality

D:-Homogenisation of cream has negligible effect on specific gravity

Correct Answer:- Option-C

Question12:-The maximum moisture content (m/m) permissible in ghee as per FSSAI standard is

A:-0.3%

B:-0.5%

C:-0.1%

D:-1%

Correct Answer:- Option-B

Question13:-Which of the following is an oil in water type emulsion?

A:-Ghee

B:-Butter

C:-Butter oil

D:-Cream

Correct Answer:- Option-D

Question14:-Which of the following is a measure of short chain fatty acids?

A:-Reichert-Meissel (RM) value

B:-Peroxide value

C:-Iodine value

D:-Acid value

Correct Answer:- Option-A

Question15:-Which of the following is not used as a neutralizer in cream?

A:-Sodium bicarbonate

B:-Sodium hydroxide

C:-Calcium hydroxide

D:-None of the above

Correct Answer:- Option-D

Question16:-The purpose of ageing of cream in butter making is

A:-Crystallization of fat globules

B:-Production of good mouthfeel

C:-Formation of pleasing flavour

D:-None of the above

Correct Answer:- Option-A

Question17:-If you store high acid salted butter in the presence of copper and/or iron, there is a possibility of formation of \_\_\_\_\_ flavour.

A:-Cheesy flavour

B:-Bitter flavour

C:-Fishy flavour

D:-Rancid flavour

Correct Answer:- Option-C

Question18:-In pre-stratification method of ghee making, the bottom layer consists of

A:-Milk fat

B:-Buttermilk

C:-Denatured particles of curd

D:-Cream

Correct Answer:- Option-B

Question19:-The clarification of ghee is done at a temperature of

A:-110-120 °C

B:-100-105 °C

C:-130-140 °C

D:-160-180 °C

Correct Answer:- Option-A

Question20:-Which of the following is the reason for rancid flavour in ghee?

A:-Direct contact of ghee with copper/iron

B:-Fat hydrolysis due to lipase action

C:-Exposure of cream/butter used for ghee making to sunlight

D:-Smoky fire used for making ghee

Correct Answer:- Option-B

Question21:- \_\_\_\_\_ is a product resulting from milk by fermentation with a mixed starter culture consisting of *Streptococcus thermophilus* and *Lactobacillus bulgaricus* in a ratio of 1:1.

- A:-Dahi
- B:-Yoghurt
- C:-Yakult
- D:-Kefir

Correct Answer:- Option-B

Question22:- Milk intended for fermented product manufacture shall be heated in the range of 80-95 °C for five to 30 minutes so as to \_\_\_\_\_

- A:-Inactivate natural inhibitory substances in milk
- B:-Destroy other competing microflora
- C:-Denature Whey proteins
- D:-All of these

Correct Answer:- Option-D

Question23:- Major flavour compound in yoghurt is

- A:-Acetone
- B:-Acetaldehyde
- C:-Diacetyl
- D:-Lactic Acid

Correct Answer:- Option-B

Question24:- Biochemical change that affects the flavor and increase the free fatty acid content in yoghurt

- A:-Proteolysis
- B:-Glycolysis
- C:-Lipolysis
- D:-Acid Production

Correct Answer:- Option-C

Question25:- Principal flavour compound in cultured buttermilk is

- A:-Diacetyl
- B:-Acetaldehyde
- C:-2, 3, Butane diol
- D:-Lactic Acid

Correct Answer:- Option-A

Question26:- The optimum pH for the metabolism of citrate and stabilizing the concentration of diacetyl is

A:-6.6

B:-4.6

C:-7.6

D:-3.6

Correct Answer:- Option-B

Question27:-The probiotic selection criteria that ensures the ability of intestinal adhesion

A:-Tolerance to low pH

B:-Tolerance to bile salt

C:-Production of exopoly saccharides

D:-Tolerance to lysozyme

Correct Answer:- Option-C

Question28:-*Penicillium roquefortii* is used for the preparation of \_\_\_\_\_ cheese.

A:-Brick Cheese

B:-Brie cheese

C:-Blue veined cheese

D:-Swiss cheese

Correct Answer:- Option-C

Question29:-Acidophilous milk is a sour product prepared using

A:-Lactobacillus bulgaricus

B:-Streptococcus thermophilus

C:-Lactococcus acidophilus

D:-Lactobacillus acidophilous

Correct Answer:- Option-D

Question30:-Microbial rennet "Rennilase" is produced from

A:-Mucor miehei

B:-Bacillus subtilis

C:-Endothia parasitica

D:-Aspergillus niger

Correct Answer:- Option-A

Question31:-American scientist known as the father of the process of milk condensing

A:-Newton

B:-Nicolas Appert

C:-Alexander Fleming

D:-Gail Borden

Correct Answer:- Option-D

Question32:-The (aw) water activity of Sweetened condensed milk is

- A:-0.83
- B:-0.98
- C:-0.20
- D:-0.10

Correct Answer:- Option-A

Question33:-Lactose present in milk powder is mainly in the form of

- A:-Amorphous
- B:− $\alpha$ -lactose
- C:− $\beta$ -lactose
- D:− $\alpha$  &  $\beta$  forms

Correct Answer:- Option-A

Question34:-Insolubility index of whole milk powder is

- A:-Max 2 ml
- B:-Min 2 ml
- C:-Max 0.2 ml
- D:-Min 0.2 ml

Correct Answer:- Option-A

Question35:-The vegetable-origin stabilizer sold under the name 'Dariloid' is

- A:-Carrageenan
- B:-Gelatin
- C:-Sodium alginate
- D:-CMC

Correct Answer:- Option-C

Question36:-Ice cream sold as drawn directly from the freezer without hardening is

- A:-Mousse
- B:-Gelato
- C:-Softy ice cream
- D:-Sherbets

Correct Answer:- Option-C

Question37:-High bulk density in spray-dried powder is economically important because it

- A:-Reduces raw material cost
- B:-Increases shelf life
- C:-Saves packaging and transport costs

D:-Improves flavor and texture

Correct Answer:- Option-C

Question38:-The first person to preserve milk in concentrated form was

A:-Nestl.

B:-Nicolas Appert

C:-Hunziker

D:-Gail Borden

Correct Answer:- Option-B

Question39:-Age thickening is a common defect in

A:-Ice cream

B:-Milk powder

C:-Evaporated milk

D:-Kulfi

Correct Answer:- Option-C

Question40:-As per FSSAI, the fat content in low-fat ice cream should not be more than

A:-2.5%

B:-0.5%

C:-1.0%

D:-1.5%

Correct Answer:- Option-A

Question41:-Which of the following statement is/are correct about khoa?

- (i) Serum proteins are coagulated by the action of heat and casein is coagulated by the combined action of heat and concentration.
- (ii) A portion of milk salts along with vitamins are coagulated by heat.
- (iii) Lactose present in khoa as a super saturated solution.

A:-Only (i) and (ii)

B:-Only (i) and (iii)

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

D:-Only (ii) and (iii)

Correct Answer:- Option-B

Question42:-Which of the following statements that is/are not a characteristic of peda?

- (i) Highly heated flavour with more burnt particles.
- (ii) Soft, greasy to dry body with grainy texture.
- (iii) White to brown colour with absence of burnt particle.
- (iv) Cooked to slightly heated flavour with sweet taste.

A:-Only (i) and (ii)

B:-Only (ii) and (iii)

C:-Only (iii) and (iv)

D:-Only (i)

Correct Answer:- Option-D

Question43:-Which of the following statement is false with regard to nutritive value of chhana?

- (i) High fat and protein content
- (ii) Source of fat soluble vitamins A and D
- (iii) Source of vitamins E, K and minerals
- (iv) Low sugar content

A:-Only (i)

B:-Only (ii)

C:-Only (iii)

D:-Only (iv)

Correct Answer:- Option-C

Question44:-The colour of ghee residue is chiefly influenced by

- (i) Temperature and time of heating
- (ii) Intensity of heat treatment
- (iii) Composition of ghee residue
- (iv) Temperature of storage

A:-Only (i) and (ii)

B:-Only (ii) and (iii)

C:-Only (iii) and (iv)

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

Correct Answer:- Option-A

Question45:-The fried golden brown color gulabjamun balls are soaked into \_\_\_\_\_ sugar syrup maintained at 60 to 65 °C for about 2 hours to absorb the sugar syrup.

- (i) 40° Brix
- (ii) 45° Brix
- (iii) 62.4° Brix
- (iv) 69.9° Brix

A:-Only (i)

B:-Only (ii)

C:-Only (iii)

D:-Only (iv)

Correct Answer:- Option-C

Question46:- \_\_\_\_\_ cheese is made from cheese whey and is originated from Italy.

- (i) Ricotta
- (ii) Edam
- (iii) Swiss
- (iv) Cheddar

A:-Only (iv)

B:-Only (ii)

C:-Only (i)

D:-Only (iii)

Correct Answer:- Option-C

Question47:-According to FSSAI (2011), the titratable acidity of shrikhand (as lactic acid)% by weight \_\_\_\_\_ is maximum.

- (i) 1.8
- (ii) 2.0
- (iii) 1.6
- (iv) 1.4

A:-Only (i)

B:-Only (iii)

C:-Only (ii)

D:-Only (iv)

Correct Answer:- Option-D

Question48:-The sour/acid flavour defect of rasogolla is chiefly influenced by

- (i) Use of highly concentrated acidulant
- (ii) Long storage of chhana at room temperature
- (iii) Improper packaging with less moisture barrier properties
- (iv) Use of milk having high acidity

A:-Only (i), (ii) and (iii)

B:-Only (i), (ii) and (iv)

C:-Only (i) and (ii)

D:-Only (ii), (iii) and (iv)

Correct Answer:- Option-B

Question49:-As a by-product skim milk is mostly used in the manufacture of

- (i) Casein and Caseinates
- (ii) Co-precipitates
- (iii) Protein hydrolysates
- (iv) Processed cheeses

A:-Only (i) and (iii)

B:-Only (ii), (iii) and (iv)

C:-Only (i) and (ii)

D:-Only (i), (ii) and (iii)

Correct Answer:- Option-D

Question50:-In modified atmosphere packaging (MAP) of peda and cheese, commonly the \_\_\_\_\_ gas cylinders are used.

(i)  $\text{CO}_2$

(ii)  $\text{N}_2$

(iii)  $\text{O}_2$

(iv)  $\text{H}_2$

A:-Only (i) and (ii)

B:-Only (iii) and (iv)

C:-Only (i), (ii) and (iii)

D:-Only (i), (ii) and (iv)

Correct Answer:- Option-C

Question51:-Select the correct option considering the methods used in analysis of the milk components.

Sr.No.	Milk Components	Option	Method
1.	Fat	P	Fehling's method
2.	Protein	Q	Karl Fischer titration
3.	Lactose	R	Rose Gottlieb method
4.	Moisture	S	Kjeldahl method

A:-1-S, 2-R, 3-Q, 4-P

B:-1-R, 2-P, 3-S, 4-Q

C:-1-R, 2-S, 3-P, 4-Q

D:-None of these

Correct Answer:- Option-C

Question52:-Select the correct option regarding tests for detection of adulterants in milk :

Sr.No.	Adulterants	Option	Test
1.	Maltodextrin	P	p-DMAB test
2.	Urea	Q	Nessler's test
3.	Sucrose	R	Iodine test
4.	Ammonium salts	S	Seliwanoff's test

A:-1-S, 2-Q, 3-R, 4-P

B:-1-R, 2-Q, 3-P, 4-S

C:-1-S, 2-R, 3-P, 4-Q

D:-1-R, 2-P, 3-S, 4-Q

Correct Answer:- Option-D

Question53:-The following protein is generally absent in human milk

- A:- $\alpha$ -lactalbumin
- B:- $\beta$ -lactoglobulin
- C:- $\alpha$ s<sub>1</sub>-casein
- D:- $\beta$ -casein

Correct Answer:- Option-B

Question54:-Giveb below are two statements, one is labelled as Assertion (A) and other one is labelled as Reason (R).

Assertion (A) : Cow milk fat is yellow in color.

Reason (R) : Riboflavin is responsible for yellow colour of cow milk fat.

In the light of above statements, choose the most *appropriate* answer from the options given below.

- A:-Both (A) and (R) are true but (R) is NOT the correct explanation of (A)
- B:-Both (A) and (R) are true and (R) is correct explanation of (A)
- C:-(A) is false but (R) is true
- D:-(A) is true but (R) is false

Correct Answer:- Option-D

Question55:-The following is NOT included in FSS Regulation (2011) for the ghee standards

- A:-Reichert Meissl value
- B:-Halphen's test
- C:-Baudouin test
- D:-Polenske value

Correct Answer:- Option-B

Question56:-"Cause-and-effect diagram"-a quality control tool, is also known as

- A:-Ishikawa diagram
- B:-Juarn diagram
- C:-Crosby Diagram
- D:-Shewhart diagram

Correct Answer:- Option-A

Question57:-Hardness of water is defined as calcium and magnesium ion content and is expressed as parts per million (ppm) of \_\_\_\_\_ (by weight)

- A:-Sodium carbonate
- B:-Potassium carbonate
- C:-Calcium carbonate
- D:-Magnesium carbonate

Correct Answer:- Option-C

Question58:-As per latest FSS regulations (2011), the minimum milk fat (percent, m/m) content in cow milk (All India standards) is

A:-1.5

B:-3.2

C:-2.3

D:-4.5

Correct Answer:- Option-B

Question59:-The latest version of food safety and standards (Contaminants, Toxins and Residues) Regulations (2011) includes the standards for \_\_\_\_\_ type of aflatoxin in milk

A:-Aflatoxin B1

B:-Aflatoxin B2

C:-Aflatoxin G1

D:-Aflatoxin M1

Correct Answer:- Option-D

Question60:-Milk is the best source of the following, which is having a role in bone health

A:-Calcium

B:-Iron

C:-Lead

D:-Selenium

Correct Answer:- Option-A

Question61:-The main source for *Staphylococcus aureus* in raw milk is

A:-Milch animal and Handler

B:-Utensils and Equipments

C:-Air and Water

D:-Feed and Fodder

Correct Answer:- Option-A

Question62:-Select the correct combination that causes discolouration defect in butter

A:-Pink-*Pseudomonas fragi*

B:-Yellow-*Serratia marcescens*

C:-Black-*Pseudomonas nigrifaciens*

D:-Blue-*Streptococcus lactis*

Correct Answer:- Option-C

Question63:-Which practice from the following aids in clean milk production?

A:-Smoking at milk khitals (City Stables)

B:-Uncovered utensils to store milk

C:-Delay in transportation of milk to nearest chilling centre or dairy

D:-Clean clothing and healthy milker

Correct Answer:- Option-D

Question64:-Welchii poisoning is caused due to consumption of contaminated milk with the microbe

A:-*Clostridium perfringens*

B:-*Clostridium botulinum*

C:-*Bacillus cereus*

D:-*Bacillus subtilis*

Correct Answer:- Option-A

Question65:-Aflatoxins are released by the mold

A:-*Penicillium notatum*

B:-*Alternaria citri*

C:-*Aspergillus flavus*

D:-*Rhizopus stolonifer*

Correct Answer:- Option-C

Question66:-Slimy or Ropy cream defect is caused by

A:-*Bacillus cereus*

B:-*Alcaligenes viscolactis*

C:-*Clostridium botulinum*

D:-*Salmonella typhi*

Correct Answer:- Option-B

Question67:-The characteristic flavour of Yoghurt is due to the release of compound

A:-Diacetyl

B:-Acetic Acid

C:-Acetaldehyde

D:-Propionic acid

Correct Answer:- Option-C

Question68:-Select the correct order of propagation of starter cultures

A:-Mother-Working-Bulk-Stock

B:-Bulk-Stock-Mother-Working

C:-Working-Bulk-Stock-Mother

D:-Stock-Mother-Working-Bulk

Correct Answer:- Option-D

Question69:-Expand HACCP

- A:-Hazard Analysis Crucial Control Pressure
- B:-Hazard Analysis Critical Control Point
- C:-Hands Analysis Critical Control Point
- D:-Hands Analysis Crucial Control Pressure

Correct Answer:- Option-B

Question70:-Select a product that is both probiotic and functional food

- A:-Dahi
- B:-Lassi
- C:-Cheese
- D:-Yakult

Correct Answer:- Option-D

Question71:-In HTST pasteurizer FDV is located after

- A:-Holding tube
- B:-Heating section
- C:-Chilling section
- D:-Regeneration section

Correct Answer:- Option-A

Question72:-Boiling point of Ammonia liquid at atmospheric pressure is \_\_\_\_\_  
Deg. Centigrade

- A:-4
- B:-0
- C:-100
- D:-Minus 33.3

Correct Answer:- Option-D

Question73:-Type of pump is used for pumping butter

- A:-Centrifugal pump
- B:-Lobe/Screw pump
- C:-Multiage stage centrifugal pump
- D:-Centripetal pump

Correct Answer:- Option-B

Question74:-The eye mark sensor in milk packing machine is used for control of

- A:-Milk pouch length
- B:-Milk filling volume
- C:-Milk pouch width
- D:-Temperature of pouch sealing

Correct Answer:- Option-A

Question75:-Type of Heat exchanger used in direct expansion type bulk milk cooler is

- A:-Dimple plate
- B:-Shell and tube
- C:-Corrugated tube
- D:-Plate type

Correct Answer:- Option-A

Question76:-Paring disc is present in

- A:-Homogenizer
- B:-UHT sterilizer
- C:-Tri purpose cream separator
- D:-LT LT pasteurizer falling film evaporator

Correct Answer:- Option-C

Question77:-Homogenizer stage valve is made from

- A:-SS-316
- B:-Incoloy
- C:-Stellite
- D:-Copper

Correct Answer:- Option-C

Question78:-The best type of Dairy plant layout is

- A:-Straight line
- B:-L-Shaped
- C:-U-Shaped
- D:-Multistoried

Correct Answer:- Option-A

Question79:-Power factor is improved by installing

- A:-Capacitor bank
- B:-ELCB
- C:-SSR
- D:-Increasing induction load

Correct Answer:- Option-A

Question80:-Example for cold pasteurization is

- A:-UV treatment
- B:-Chilling milk
- C:-Vacuum evaporator

D:-Spray drying

Correct Answer:- Option-A

Question81:-The Reynolds number is a dimensionless quantity used in fluid mechanics to predict the flow patterns of fluids. The formula for calculating the Reynold number is given by

A:-  $\frac{\rho v \mu}{L}$

B:-  $\frac{\rho v L}{\mu}$

C:-  $\frac{\mu v}{L}$

D:-  $\frac{\rho L}{\mu}$

Correct Answer:- Option-B

Question82:-When the fluid flowing in the horizontal pipe line of verying diameter, the kinetic energy at any two points in the flow is \_\_\_\_\_ and the potential energy is \_\_\_\_\_

A:-Different, same

B:-Different, Different

C:-Same, Different

D:-Same, Same

Correct Answer:- Option-A

Question83:-Which of the following is used for periodic boiler cleaning by discharging water and sediments from it?

A:-Feed check valve

B:-Fusible plug

C:-Blow down valve

D:-Safety valve

Correct Answer:- Option-C

Question84:-The refrigerant commonly used for commercial refrigeration plant is

A:-F-12

B:-CO<sub>2</sub>

C:-NH<sub>3</sub>

D:-Air

Correct Answer:- Option-C

Question85:-The High Temperature Short Time (HTST) process involves heating milk to

A:-63-65°C/30 minutes

B:-72-75°C/30 minutes

C:-63-65°C/15 seconds

D:-72-75°C/15 seconds

Correct Answer:- Option-D

Question86:-The popular heat exchanger for liquid of low viscosity, such as milk, is

A:-Shell and Tube

B:-Tube in tube

C:-Shell and Coil

D:-Plate heat exchanger

Correct Answer:- Option-D

Question87:-In the cream separator, fat separation temperature is an important factor in determining the efficiency because their temperature affects

(i) Increases the difference in density between serum and fat

(ii) Increase in the size of the globules

(iii) Increases the viscosity

A:-(i) and (ii)

B:-(i), (ii) and (iii)

C:-(i), (iii) and (iv)

D:-(ii) and (iii)

Correct Answer:- Option-A

Question88:-The factors contribute to the perishable nature of milk are

(i) Contamination with bacteria

(ii) Warm Temperatures

(iii) Quantity of milk

A:-(i) and (ii)

B:-(i) and (iii)

C:-(ii) and (iii)

D:-(i), (ii) and (iii)

Correct Answer:- Option-A

Question89:-In the processing rooms of the dairy plant, the dairy floor should slope towards drains with not less than \_\_\_\_\_ inch per foot.

A:-1/8<sup>th</sup>

B:-1/4<sup>th</sup>

C:-1/2<sup>nd</sup>

D:-3/4<sup>th</sup>

Correct Answer:- Option-B

Question90:-Increase in the number of pistons in the homogenizer

A:-Increases the pulsation

B:-No effect on pulsation

C:-Decreases the pulsation

D:-None of these

Correct Answer:- Option-C

Question91:-Which WTO agreement directly governs international trade in food safety measures?

A:-GATS (General Agreement on Trade in Services)

B:-TRIPS (Trade-Related Aspects of Intellectual Property Rights)

C:-SPS (Sanitary and Phytosanitary Measures)

D:-TBT (Technical Barriers to Trade)

Correct Answer:- Option-C

Question92:-The "Anand Pattern" of Cooperatives (As in AMUL) is based on

A:-Private Entrepreneurship model

B:-Multi-tier cooperative structure with democratic management

C:-Centralised Public Sector model

D:-Fully privatised model

Correct Answer:- Option-B

Question93:-Which organization developed and maintains the E-Gopala app?

A:-ICAR-NDRI,Karnal

B:-ICAR-National Dairy Development Board

C:-National Dairy Development Board (NDDB)

D:-ICAR-National Bureau of Animal Genetic Resources (NBAGR)

Correct Answer:- Option-C

Question94:-Depreciation appears in which part of the financial statements?

A:-Trading Account

B:-Profit and Loss Account (as an expense)

C:-Balance Sheet under Liabilities

D:-Only in cash flow statement

Correct Answer:- Option-B

Question95:-Sustainable waste management hierarchy prioritizes

A:-Disposal → Recycling → Reduction → prevention

B:-Prevention → Reduction → Recycling → Recovery → Disposal

C:-Recycling → Disposal → Collection

D:-Dumping → Burning → Sorting

Correct Answer:- Option-B

Question96:-The financial Statements consists of

(i) Trial Balance

(ii) Balance sheet

(iii) Income statement

(iv) Journal

**A:-(i) and (ii)**

**B:-(i), (ii), (iii) and (iv)**

**C:-(iii) and (iv)**

**D:-(ii) and (iii)**

**Correct Answer:- Option-D**

**Question97:-**In linear programming, the objective function represents :

**A:-The constraints**

**B:-The quantity to be optimized**

**C:-Random variable**

**D:-The feasible region**

**Correct Answer:- Option-B**

**Question98:-**Which of the following correctly matches a scheme with its implementing agency?

	<b>Scheme</b>	<b>Implementing agency</b>
(a)	NDP	NDBB
(b)	DEDS	NABARD
(c)	RGM	DAHD
(d)	NPDD	DAHD

Select the correct combination :

**A:-(a), (b) and (c) only**

**B:-(a), (b), (c) and (d)**

**C:-(a) and (b) only**

**D:-(b) and (d) only**

**Correct Answer:- Option-B**

**Question99:-**In sample surveys, sampling error mainly arises due to :

**A: -**Faulty population frame

**B: -**Variation between sample estimates and true population values

**C: -**Recording wrong entries

**D: -**Non-Response by respondents

**Correct Answer:- Option-B**

**Question100:-**The Fourth Industrial Revolution (Industry 4.0) improves competitiveness by :

**A: -**Reducing digital adoption

**B: -**Replacing innovation with manual processes

**C: -**Integrating AI, IoT and automation for efficiency

**D: -**Eliminating R and D spending

**Correct Answer:- Option-C**