

S. NO	MCQ	Instructions		Module No
1.		Accelerated physiological, chemical and microbial processes after harvest leads to		
		Increase in shelf life		
		Increase in flavor		
		Decrease in shelf life	Yes	
		Decrease in yield		
2.		Appropriate measures and methods of preservation is important to ensure		
		Availability		
		Acceptability		
		Safety of foods		
		All of the above	Yes	
3.		Major food source of Protein		
		Potato		
		Cassava		
		Cheese	Yes	
		Honey		
4.		Body building materials of different structures		
		Polysaccharides		
		Protein		
		Lipids		
		All of the above	Yes	
5.		_____ derived by digestion of carbohydrate is used as main source of energy.		
		Starch		
		Glucose	Yes	
		Fructose		
		Sucrose		
6.		On the basis of morphological feature onion is considered as		

		Modified stem tubers		
		Modified buds bulb	Yes	
		Sprouts		
		Vegetable roots		
7.		Conversion of processed material into ready to eat form is considered as		
		Secondary processing		
		Primary processing		
		Tertiary processing	Yes	
		Purification		
8.		Energy yielding materials		
		Fat		
		Protein		
		Carbohydrate		
		All of the above	Yes	
9.		Major food source of carbohydrates		
		Potato	Yes	
		Meat		
		Yeast		
		Soyabean		
10.		_____ contains 18-40% Protein		
		Eggs		
		Root and tubers		
		Pulses		
		Oil seeds	Yes	
11.		Cherries, peaches and plums are example for		
		Pome fruit		
		Berry fruit		
		Aggregate fruit		
		Drupe fruit	Yes	
12.		Most fresh vegetables and fruit are		
		High in water content		

		Low in protein		
		Low in fat		
		All of the above	Yes	
13.		The losses of fruits and vegetables are estimated to the extent of 20-30% due to		
		Lack of storage facilities		
		Lack of processing facilities		
		Lack of proper harvesting		
		All of the above	Yes	
14.		Sweet corn and _____ fruit contains slightly higher fat %		
		Apple		
		Citrus		
		Avocado	Yes	
		Jack fruit		
15.		Mineral substances are present in the form of		
		Salts of organic acids		
		Salts of inorganic acids		
		Complex organic combinations		
		All of the above	Yes	
16.		Fruit consumption facilitates the neutralization of _____ and contributes to the acid-basic equilibrium in the blood		
		Hydrochloric acid reactions		
		Amino acid reactions		
		Fatty acid reactions		
		Uric acid reactions	Yes	
17.		Pectin, celluloses and hemicelluloses provides		
		Reserve energy		
		Supporting structures	Yes	
		Restriction for micro organism growth		
		All of the above		

18.		Natural acid found in Grapes		
		Citric acid		
		Mallic acid		
		Tartaric acid	Yes	
		All of the above		
19.		_____ contains 94-95 % of carbohydrate.		
		Nuts		
		Honey		
		Jaggery	Yes	
		Pulses		
20.		_____ ratio is essential for calcium fixation in the human body		
		C:N		
		Ca:P	Yes	
		Ca:N		
		C:P		
21.		Pectin		
		Serve as reserve energy		
		Are not digested		
		Contribute to viscosity	Yes	
		Are insoluble		
22.		The osmotic pressure within the cell vacuoles and the protoplasts is responsible for		
		Colour development		
		Protein content		
		Succulence	Yes	
		All of the above		
23.		Antioxidant present on Carrot		
		Hesperidine		
		Cathechin		

		Quercetin		
		Betacarotene	Yes	
24.		Respiration rate in Mushroom is		
		Low		
		Moderate		
		Extremely high	Yes	
		Very low		
25.		Enzyme under the class of hydrolase		
		Peroxidase		
		Tyrosinase		
		Invertase	Yes	
		Polyphenoloxidase		
26.		Environmental factor responsible for rate of respiration		
		Proportion of living cells		
		Proportion of ethylene	Yes	
		Proportion of soluble sugars		
		Proportion of water content		
27.		Respiration rate increases when		
		CO <sub>2</sub> level increases		
		CO <sub>2</sub> level increases and temperate is high		
		O <sub>2</sub> level increases	Yes	
		All of the above		
28.		Cell walls in young plants are composed largely of		
		Hemicellulose		
		Cellulose	Yes	
		Lignin		
		Starch		
29.		Pigment responsible for colour of Tomato		
		Anthocyanin		

		Chlorophyll		
		Xanthophyll		
		Lycopene	Yes	
30.		Organic materials which must be supplied to the human body in small amounts apart from the essential amino-acids or fatty acids		
		Protein		
		Vitamins	Yes	
		Carbohydrates		
		Fats		