

## OSSC FSO Previous Year Question Paper

Barley which has been polished to remove some or all of the outer bran layer along with the hull is known as:

**Options :**

1. ✗ Barley Groats
2. ✗ Hulled Barley
3. ✓ Pearl Barley
4. ✗ Scotch Barley

Which one of the following statements is INCORRECT with respect to malting of barley grains for manufacture of beer?

**Options :**

1. ✗ Malt is barley grains germinated till roots and stem just begin to appear
2. ✗ Green malt is gently dried to stop growth of germinated grain, keeping enzymes intact
3. ✗ Enzymes in germinated grains convert starches in the grain to sugars
4. ✓ Yeast can utilize starch in the grains and convert it to ethanol and CO<sub>2</sub>

The product obtained by milling wheat in which bran and germ are wholly/partially removed and remainder comminuted to a suitable degree of fineness is called:

**Options :**

1. ✗ Atta
2. ✗ Dalia
3. ✗ Couscous
4. ✓ Semolina

Which of the following statements is INCORRECT with respect to the aleurone layer in the wheat grain?

1. ✗ It is the outermost layer of the endosperm of the grain
2. ✗ More than 80 percent of minerals of the wheat kernel are found in the aleurone layer
3. ✗ It is lost along with bran when wheat is milled
4. ✓ In wheat grain, the aleurone tissue consists of multiple layers

Which of the following is obtained by Dry Milling of corn?

**Options :**

1. ✗ Corn starch
2. ✗ Corn syrup
3. ✓ Corn meal
4. ✗ Dextrin

What is the minimum percentage of lean meat required as per Regulations in a comminuted or restructured meat product?

**Options :**

1.  25%
2.  40%
3.  50%
4.  75%

What is the minimum percentage of fruit juice/puree required as per Regulations in a fruit squash is:

**Options :**

- 15%
- 20%
- 25%
- 35%

Which one of the following statements is INCORRECT regarding pasteurization of milk for cheese making?

**Options :**

1.  Pasteurization prevents transmission of pathogens by killing them
2.  It improves the keeping quality of milk
3.  Makes milk commercially sterile
4.  Destroys microorganisms that could interfere with activities of desirable microorganisms in the starter culture

Trichinosis is caused by:

**Options :**

- Sewage contamination of drinking water
- 2.  Incompletely cooked infected pork
- 3.  Raw or insufficiently cooked fish from oceans
- 4.  Improperly washed root vegetables grown in sewage fertilized farms

The method for curing meat when the curing ingredients are rubbed into the meat is known as:

**Options :**

1.  The direct addition method
2.  The injection cure
3.  The pickle cure
4.  The dry cure

Modified blast freezers in which air between  $-25^{\circ}\text{C}$  to  $-35^{\circ}\text{C}$  is passed at high velocity to a (2 to 13) bed of food on a perforated tray are called:

**Options :**

1. ✘ Through-flow freezers
2. ✓ Fluidised-bed freezers
3. ✘ Immersion freezers
4. ✘ Scraped-surface freezers

method in which food is preserved by reducing water activity without heating food, and better retention of nutrients and sensory characteristics: (delicate aromas, texture and superior quality)

**Options :**

- 1. ✘ Explosion puff drying
- 2. ✘ Evaporation / dehydration
- 3. ✘ Solar drying
- 4. ✓ Freeze drying

Homogenized milk has a creamier texture and increase in viscosity as size of fat globules is less than:

**Options :**

1. ✘  $10 \mu\text{m}$
2. ✓  $1 \mu\text{m}$
3. ✘  $1 \text{m}\mu$
4. ✘  $10 \text{m}\mu$

Heat sterilization of food before filling it into pre-sterilized containers in a sterile atmosphere is known as:

**Options :**

1. ✘ In-container sterilization
2. ✘ Radappertization
3. ✓ Aseptic processing
4. ✘ Retorting

Although proper packaging is necessary to keep contaminants away, which of the following processes does not rely on packaging to maintain sterility of the product?

**Options :**

1. ✘ Heat sterilization
2. ✘ Irradiation
3. ✘ Ohmic heating
4. ✓ Added Chemical preservatives/frozen desserts

Which one statement is INCORRECT with respect to blanching?

**Options :**

1. ✘ Assists in subsequent preservation by reducing the numbers of microorganisms on the surface of foods
2. ✓ The absence of residual polyphenol oxidase, a heat resistant enzyme marker indicates that other less heat resistant enzymes are also inactivated
3. ✘ Main function is to destroy enzymic activity in vegetables and some fruits prior to processing
4. ✘ A majority of vegetables suffer some loss in quality if this pretreatment is not carried out correctly

Which Sensory Evaluation Test is used when young children with limited reading ability form the panlists?

**Options :**

1.  Facial Hedonic Scale
2.  Score Cards
3.  Profiling
4.  Dilution Test

Packaging material required for Modified Atmosphere Packaging (MAP) which can protect the product from oxygen to the end of its expected shelf-life should have:

**Options :**

1.  Low barrier properties
2.  Medium barrier properties
3.  High barrier properties
4.  Ultra-high barrier properties

The process that helps target, identify and rectify defects in finished food products is:

**Options :**

1.  Quality Assurance
2.  Quality Control
3.  Quality Improvement
4.  Quality Management

The testing device used to measure the tenderness of meat is the:

1.  Shortometer
2.  Succulometer
3.  Penetrometer
4.  Compressimeter

The first step in the new product development process is:

**Options :**

1.  Testing
2.  Prototyping
3.  Ideation
4.  Commercialization

The temperature of raw milk received through Bulk Chilling Centres should be maintained at or below:

**Options :**

1.  10 °C
2.  8 °C
3.  5 °C
4.  1 °C

Which one of the following statements is INCORRECT with respect to oleoresins?

**Options :**

1.  Essential oils are stronger in flavour than their corresponding oleoresins
2.  Oleoresins are obtained when a spice is extracted with a hydrocarbon solvent
3.  They are 5 to 20 times stronger in flavour than their corresponding spice
4.  Heavy oils of oleoresins contain some important flavour notes that are absent in volatile oils

Which of the following is prepared from fermented legumes?

**Options :**

1.  Poi
2.  Miso
3.  Pidan
4.  Sigda

The Five Keys to Safer Food Manual has been published by:

**Options :**

1.  FSSAI
2.  FAO
3.  ISO
4.  WHO

The machine used for extraction of a good percentage oil from nuts and oilseeds is:

**Options :**

1.  The roller press
2.  The screw expeller press
3.  The tank press
4.  The belt press

Spoilage seen in canned foods in which the contents smell sour or cheesy and the can swells or bursts due to  $\text{CO}_2$  and hydrogen formed is:

**Options :**

1.  Sulfide stinker spoilage
2.  Flat sour spoilage
3.  Hydrogen swell
4.  TA Spoilage

Which one of the following statements is INCORRECT with reference to Asia Pacific Accreditation Cooperation?

**Options :**

1.  Asia Pacific Accreditation Cooperation (APAC) was established in the year 1995
2.  It is formed by the amalgamation of two former regional accreditation cooperations
3.  Its primary role is to manage and expand Mutual Recognition Arrangement (MRA) among accreditation bodies in Asia Pacific region
4.  It is recognized by the International Accreditation Forum (IAF) and International Laboratory Accreditation Cooperation (ILAC)

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Which of the following properties of glass is a disadvantage in its use as packaging material?

**Options :**

1. ✘ It is rigid with good vertical strength to allow stacking
2. ✘ It is recyclable and reusable
3. ✓ It has higher weight as compared to other types of packaging material
4. ✘ It is inert and does not migrate into food