

Series



# Food Safety

**Time Allowed : Three Hours**

**Maximum Marks : 300**

## INSTRUCTIONS

***DO NOT OPEN THIS QUESTION BOOKLET SEAL UNTIL YOU ARE TOLD TO DO SO***

1. The OMR Sheet is separately supplied to you. Fill in all the entries in the OMR Sheet correctly, failing which your OMR Sheet shall not be evaluated.
2. This Question Booklet contains **200** questions. Each question comprises four responses (answers). You have to select **ONLY ONE** response which you consider the best and mark it on the OMR Sheet.
3. You must check the Question Booklet and ensure that it contains all the questions and see that no page is missing or repeated. Discrepancies, if any in the Question Booklet or in the OMR Sheet, you must be reported to the invigilator immediately and Question Booklet/OMR Sheet shall be replaced.
4. Encode clearly the Question Booklet Series **A, B, C** or **D** as the case may be in the appropriate place in the OMR Sheet.
5. All questions carry equal marks. Attempt **ALL** questions. Your total marks will depend only on the number of correct responses marked by you in the OMR Sheet.
6. Rough work must not be done on the OMR Sheet. Use the blank space at the last page of the Question Booklet for rough work.
7. Once you have completed filling in all your responses on the OMR Sheet and the examination has concluded, you should hand over the OMR Sheet to the Invigilator. In no case you should leave the Examination Hall without returning the OMR Sheet. Candidates are allowed to take away their Question Booklets. The duplicate OMR Sheet may also be taken away by the candidates.
8. There is no penalty for wrong answers.

1. Mold inhibitor used in bread is:
  - a. Sodium/Calcium propionate
  - b. Sodium chloride
  - c. Calcium carbonate
  - d. None of these
2. Who developed the process of canning:
  - a. Nicolas Appert    b. Louis Pasteur
  - c. Norman Borlaug    d. Walter Hesse
3. Nisin is used as:
  - a. Antimicrobial agent
  - b. Emulsifier
  - c. Stabilizer
  - d. Sweetner
4. Iodized salt contains iodine in the form of:
  - a.  $I_2$                       b.  $KIO_3$
  - c. KI                      d. NaI
5. The first synthetic sweetening agent used was:
  - a. Saccharine            b. Cyclamates
  - c. Aspartame            d. Sucralose
6. Jam, jellies and preserves can be preserved by adding sugar at concentration of:
  - a. 65%                      b. 70%
  - c. 40%                      d. 30%
7. After drying moisture content in vegetables should be:
  - a. 6-8%                      b. 8-10%
  - c. 10-15%                      d. 15-20%
8. Agar-agar is used as:
  - a. Stabilizer and thickener
  - b. Antibiotic
  - c. Colouring agent
  - d. Nutrient supplement
9. Frozen storage is generally operated at temperature of:
  - a.  $-0^{\circ}\text{C}$                       b.  $-18^{\circ}\text{C}$
  - c.  $-50^{\circ}\text{C}$                       d.  $-60^{\circ}\text{C}$
10. Tocopherol is an example of:
  - a. Anticaking agent    b. Antioxidant
  - c. Flavouring agent    d. None of these
11. Bitterness in colocasia is due to:
  - a. Calcium oxalate
  - b. Calcium chloride
  - c. Potassium oxalate
  - d. Calcium carbonate
12. In high temperature short time method of pasteurization, milk is heated at temperature:
  - a.  $72^{\circ}\text{C}$  for 15 seconds
  - b.  $62^{\circ}\text{C}$  for 15 seconds
  - c.  $72^{\circ}\text{C}$  for 30 minutes
  - d.  $62^{\circ}\text{C}$  for 30 minutes

13. Butylated Hydroxyanisole (BHA) is:
  - a. Chelating agent    b. Antioxidant
  - c. Stabilizer        d. Emulsion
14. Strong BIS Headquarters is situated in:
  - a. Pune                b. Chennai
  - c. New Delhi        d. Ajmer
15. Germination affects nutritive value of legumes by:
  - a. Increase in vitamin C content
  - b. Decrease in trypsin inhibitor activity
  - c. Increase in enzyme activity
  - d. All of these
16. Pineapple variety suitable for canning is:
  - a. Queen              b. Kew
  - c. Mauritius        d. Cayenne
17. Richest source of Riboflavin is:
  - a. Papaya            b. Mango
  - c. Bael                d. Karonda
18. Which of the following is non-Climacteric type of fruit?
  - a. Pineapple        b. Litchi
  - c. Grape              d. All of these
19. Emission of Ethylene during transportation of cut flowers causes a disorder called:
  - a. Bud opening    b. Sleepiness
  - c. Bent neck        d. Calyx splitting
20. Which is the precursor of Ethylene?
  - a. Tryptophane    b. Methionine
  - c. ABA                d. IAA
21. Cauliflower curds can be stored for a month at:
  - a. 0°C with 85-90% RH
  - b. 15°C with 60-80% RH
  - c. 15 °C with 60-65% RH
  - d. 20 °C with 50-70% RH
22. For curing, sweet potato are kept for 10 days at:
  - a. 25 °C and 85% RH
  - b. 40°C and 70% RH
  - c. 80°C and 30% RH
  - d. 30 °C and 80% RH
23. Tomato fruits for canning are harvested at:
  - a. Mature green stage
  - b. Red ripe stage
  - c. Immature green stage
  - d. Half-ripe/pink stage
24. Which chemical is used for controlling sprouting of onions in storage?
  - a. Maleic Hydrazide (MH)
  - b. Ethylene (C<sub>2</sub>H<sub>4</sub>)
  - c. GA
  - d. All of these

25. For Low Sugar content, potato tubers are stored at:
  - a. 5°C                      b. 10°C
  - c. 15°C                    d. 20°C
26. For longer storage of cucumber fruits, the temperature should be:
  - a. 5°C                      b. 10°C
  - c. 20°C                    d. 25°C
27. The Limiting Amino acid in green vegetables is:
  - a. Arginine                b. Lysine
  - c. Methionine            d. Tryptophan
28. Which is the staple vegetable in Indian diet?
  - a. Tomato                b. Cauliflower
  - c. Potato                 d. Chilli
29. Which bean is used for extraction of gum?
  - a. Broad bean            b. Cluster bean
  - c. French bean          d. Hyacinth bean
30. Chillies are rich source of:
  - a. Vitamin A              b. Vitamin C
  - c. Vitamin A and C      d. Vitamin E
31. Vegetables are subjected to drying after:
  - a. Sulfuring              b. Sulphitation
  - c. Blanching             d. None of these
32. Yellow coloured vegetables are rich source of:
  - a. Vitamin A              b. Vitamin B
  - c. Vitamin C              d. Vitamin D
33. Toddy from coconut is prepared by :
  - a. Deep Frying          b. Fermentation
  - c. Hydrogenation        d. Oxidation
34. According to FPO, the maximum limit of SO<sub>2</sub> allowed in squashes and cordials is:
  - a. 350 ppm                b. 500 ppm
  - c. 1000 ppm               d. 600 ppm
35. The toxicity of SO<sub>2</sub> increases at:
  - a. Low temperature
  - b. High temperature
  - c. Moderate temperature
  - d. No effect of temperature
36. Concentration of SO<sub>2</sub> in concentrated juice is:
  - a. 500 ppm                b. 1000 ppm
  - c. 1500 ppm               d. 350 ppm
37. Enzyme responsible for converting pectin into pectic acid is:
  - a. Pectinase
  - b. Proto-peclinase
  - c. Pectic Methyl Esterase (PME)
  - d. Poly Galacturonase

38. The term 'Climacteric' was first used by:
- Gane (1934)
  - Kidd and West (1927)
  - Cruess (1912)
  - Bleekar (1929)
39. O<sub>2</sub> requirement for Apple storage in Controlled Atmosphere (CA) is:
- 2%
  - 3%
  - 5%
  - 7%
40. Storage temperature for Asparagus is:
- 0-5°C
  - 5-7°C
  - 7-11°C
  - 10-15°C
41. Vegetable which is not blanched before drying:
- Cauliflower
  - Palak
  - Onion
  - Tomato
42. Moisture content in dried vegetable is:
- 2%
  - 3%
  - 5%
  - 6%
43. Vitamin which is not found in Fruits and Vegetables:
- Vitamin A
  - Vitamin B<sub>1</sub>
  - Vitamin B<sub>6</sub>
  - Vitamin B<sub>12</sub>
44. Best maturity index of orange is:
- TSS
  - Sugar %
  - Acid %
  - Brix : acid ratio
45. Bacteria which is used to absorb ethylene from storage chamber is:
- Agrobacterium*
  - Mycobacterium*
  - Bacillus*
  - Azotobacter*
46. Toughening effect on canned bean is due to:
- K
  - Ca
  - S
  - None of these
47. Agricultural Produce (Grading and Marketing) Act (1937) is also:
- PFA Act
  - FPO Act
  - Agmark Act
  - ISI Act
48. The term "three quarterful or full three quarter" is used to denote fruit maturity in:
- Banana
  - Mango
  - Tomato
  - Pineapple
49. During controlled atmospheric storage composition of which of the following set of gases is controlled:
- O<sub>2</sub> + N<sub>2</sub>
  - CO<sub>2</sub> + N<sub>2</sub>
  - C<sub>2</sub>H<sub>4</sub> + N<sub>2</sub>
  - CO<sub>2</sub> + O<sub>2</sub>
50. At which pH fruits and vegetables are divided into acidic and non-acidic for thermal processing:
- 4.5
  - 5.5
  - 6.5
  - 7.5

51. In pre-cooling, water is mostly removed by:
  - a. Convection      b. Conduction
  - c. Radiation      d. None of these
52. Albinism is an important physiological disorder of:
  - a. Plum      b. Peach
  - c. Strawberry      d. Cherry
53. Calliper grade is the maturity measurement for:
  - a. Apple      b. Mango
  - c. Banana      d. Pineapple
54. Formation of abscission layer is maturity index of:
  - a. Tomato
  - b. Leafy vegetables
  - c. Melons
  - d. Onion
55. What is the maturity index for Avocado?
  - a. Sugar content      b. Acid content
  - c. TSS      d. Oil content
56. Which of the following is biodegradable plastic?
  - a. Poly propylene
  - b. LDPE
  - c. Polythene
  - d. Polyhydroxy butyrate
57. As fruits mature, the specific gravity will:
  - a. Increase
  - b. Decrease
  - c. Remains constant
  - d. None of these
58. 'Solidity' is the maturity index for:
  - a. Root vegetables
  - b. Seed vegetables
  - c. Leafy vegetables
  - d. Cucurbits
59. Which of the following plant hormone is considered as ripen?
  - a. Cytokinin      b. GA<sub>3</sub>
  - c. Ethylene      d. IAA
60. Maximum density of water is at a temperature of:
  - a. 0°C      b. 4°C
  - c. 4°C      d. -7°C
61. Guava fruit is botanically known as:
  - a. Drupe      b. Sorosis
  - c. Berry      d. Pome
62. In onion pink colour is due to:
  - a. Anthocyanin      b. Carotene
  - c. Xanthophyll      d. Quercitin

63. Secondary metabolites:
- are essential to microbe function
  - are by-products of metabolism that are not important to microbe function
  - are products that require additional processing before they can be packaged
  - are harvested during the exponential phase of growth
64. Hen and Chicken disorder is associated with:
- Mango
  - Tomato
  - Grapes
  - Guava
65. The membrane lipid hypothesis was given by:
- Kidd & West
  - James Harrison
  - Raison & Lyons
  - Graham & Patterson
66. The point at which the dried products just become lumpy is known as?
- Danger Point
  - Saturated Point
  - Critical Point
  - Safety Point
67. What is the percentage of sugars in Honey?
- 42%
  - 82%
  - 65%
  - 62%
68. Fungus which mostly grown on grapes:
- Geotrichum*
  - Penicillium*
  - Botrytis*
  - Colletotrichum*
69. Vitamin D is chemically known as:
- Retinol
  - Cobalamin
  - Calciferol
  - Tocopherol
70. Lye peeling is done at a temperature of:
- 75°C
  - 84°C
  - 93°C
  - 105°C
71. Which of the following is associated with 'browning' disorder?
- Apple
  - Cabbage
  - Cauliflower
  - Citrus
72. What is the threshold level of ethylene in fruit and vegetable?
- 0.01 µL/L
  - 0.02 µL/L
  - 0.03 µL/L
  - 0.04 µL/L
73. Which of the following is a rapid precooling method?
- Forced air Cooling
  - Hydro Cooling
  - Vacuum Cooling
  - Evaporative Cooling
74. In cucumber, chilling- injury symptoms occur at:
- <7°C
  - 7°C
  - 10°C
  - >10°C

75. Degreening is not applicable in:
- Banana
  - Guava
  - Mango
  - Citrus
76. Under normal conditions Orchid can be stored upto 2 weeks at:
- 2-4°C
  - 5-7°C
  - 7.5- 10°C
  - >10°C
77. What is the operating principle behind oven drying for determining moisture content of foods?
- Colour change is measured
  - Loss of weight represents loss of water
  - Change in refractive index is measured
  - Change in light absorbance is measured
78. Which of the following packages is an example of aseptic packaging?
- Tetra Pak drinking boxes
  - Paper bag
  - Milk carton
  - Plastic bread bag
79. Which of the following ingredients in chocolate milk comes from seaweed?
- Carrageenan
  - Cocoa
  - Sucrose
  - Glucose
80. Which microorganism is commonly associated with fecal contamination?
- Clostridium botulinum*
  - Campylobacter jejuni*
  - Bacillus cereus*
  - Trichinella spiralis*
81. Which of the following analytical methods can be used to distinguish flavour compounds?
- Hydrometry
  - Near infrared spectroscopy
  - Polarimetry
  - Gas chromatography
82. Which of the following microorganisms cannot tolerate oxygen?
- Clostridium botulinum*
  - Staphylococcus aureus*
  - Penicillium roquefortii*
  - E. coli*
83. Which of the following methods is a quick test for sugar content during the early stages of the brewing process for beer?
- Hydrometry
  - Babcock test
  - Wet ashing
  - Soxhlet extraction
84. Which of the following processing methods involves heating foods at high temperatures for short periods of time in order to reduce the risk of food poisoning?
- Blanching
  - Ohmic heating
  - Irradiation
  - Pasteurization



85. Which of the following does not have antimicrobial activity?
- Chlorophyll
  - Organic acids
  - Spice extracts
  - Hydrogen peroxide
86. What is the percent of acetic acid in commercially available vinegar?
- 2%
  - 4%
  - 6%
  - 10%
87. Which of the following is not an intrinsic factor in food spoilage?
- pH
  - Moisture
  - Temperature
  - Available nutrients
88. Lyophilization is synonymous with:
- Freeze-drying
  - Pasteurization
  - Filtration
  - Spoilage
89. Antibiotics tend to be:
- Primary metabolites
  - Secondary metabolites
  - Tertiary metabolites
  - Quaternary metabolites
90. Amino acids are used as food additives for which of the following reasons?
- As natural antibiotics
  - As natural growth inhibitors
  - For nutritive purposes
  - As antioxidants
91. Grinding and mixing of foods such as sausage and hamburger:
- Increase the food surface area
  - Alter cellular structure
  - Distribute contaminating microorganisms throughout the food
  - All of the above
92. Louis Pasteur established the modern era of food microbiology in 1857 when he showed that microorganisms cause \_\_\_\_\_ spoilage:
- Beer
  - Wine
  - Juice
  - Milk
93. Despite efforts to eliminate spoilage organisms during canning, sometimes canned foods are spoiled. This may be due to:
- Spoilage before canning
  - Underprocessing during canning
  - Leakage of contaminated water through can seams during cooling
  - All of the above.
94. The effectiveness of many chemical preservatives depends primarily on the food:
- Temperature
  - pH.
  - Water content
  - Acidity.
95. Which type of fermentation is used to produce yogurt?
- Mesophilic
  - Thermophilic
  - Therapeutic
  - Yeast-lactic fermentations

96. Which of the following refers to the addition of microorganisms to the diet in order to provide health benefits beyond basic nutritive value?
- Antibiotics
  - Prebiotics
  - Probiotics
  - All the above
97. Moisture content in intermediate moisture food (IMF) is:
- 10-20%
  - 20-25%
  - 20-40%
  - 15-50%
98. Deep frying of potato chips lead to generation of carcinogen:
- Acrylamide
  - Acefamide
  - Formamide
  - Antioxidants
99. Which of the amino acid is not essential in diet:
- Tyrosine
  - Tryptophan
  - Phenylalanine
  - Lysine
100. Material suitable for micro-wave heating:
- EPP
  - LDPE
  - PET
  - DAIP
101. Baking powder contains:
- NaCl
  - NaHCO<sub>3</sub>
  - Na-benzoate
  - NaI
102. FSSAI stands for:
- Food Safety and Standards Authority of India
  - Food Security and Standards Authority of India
  - Food Safety and Security Authority of India
  - Food Safety and Standards Agency of India
103. Which one of the following is not a food preservative?
- Acetic acid
  - Propionic acid
  - Butyric acid
  - Sorbic acid
104. Which out of the following is a non reducing sugar?
- Fructose
  - Glucose
  - Mannose
  - Sucrose
105. In cooking oils, the antioxidant added to prevent rancidity is:
- Tocopherol
  - Ascorbic acid
  - BHT
  - TBHQ
106. Most common toxicogenic spoilage in stored groundnuts is:
- Aspergillus flavus*
  - Aspergillus niger*
  - Aspergillus oryzae*
  - Aspergillus albus*
107. Sauerkraut is the fermented product of:
- Cabbage
  - Turnip
  - Raddish
  - Beetroot

108. Argemone oil is used to adulterate:  
 a. Mustard oil      b. Milk  
 c. Tea                d. Milk
109. "C" enamel cans are used for:  
 a. High acidic food  
 b. Non-acidic foods  
 c. Medium-acidic foods  
 d. Fat rich foods
110. AGMARK was promulgated in:  
 a. 1937                b. 1954  
 c. 1935                d. 2009
111. Cold test of fat is a measure of:  
 a. Freezing point of oil  
 b. Viscosity of oil at temperature just above its freezing point  
 c. Resistance of oil to crystallization  
 d. Total saturated fat
112. For manufacturing of pasta, wheat variety used is:  
 a. Soft wheat      b. Hard wheat  
 c. Durum wheat    d. White wheat
113. Which of the following is produced with the combination of apoenzyme and coenzyme?  
 a. Holoenzyme  
 b. Enzyme substrate complex  
 c. Prosthetic group  
 d. Enzyme product complex
114. The enzyme which hydrolyses starch to maltose is:  
 a. Protease            b. Amylase  
 c. Lactase            d. Maltase
115. Enzymes having slightly different molecules structure but performing identical activity are:  
 a. Apoenzymes      b. Isoenzymes  
 c. Holoenzymes    d. Coenzymes
116. Ribozyme is:  
 a. RNA without phosphate  
 b. RNA with sugar  
 c. RNA with enzyme activity  
 d. RNA with extra phosphate
117. Human insulin is being commercially produced from a transgenic species of:  
 a. *Escherichia*    b. *Saccharomyces*  
 c. *Rhizobium*      d. *Mycobacterium*
118. Example of a typical homopolysaccharide is:  
 a. Lignin              b. Suberin  
 c. Inulin              d. Starch
119. Which of the following is not a conjugated protein?  
 a. Peptone            b. Phosphoprotein  
 c. Lipoprotein      d. Chromoprotein
120. The "Repeating Unit" of glycogen is:  
 a. Fructose            b. Mannose  
 c. Glucose            d. Galactose

121. The catalytic efficiency of two different enzymes can be compared by the:
- Molecular size of the enzyme
  - The pH optimum value
  - The  $K_m$  value
  - Formation of the product
122. High value of BOD (Biochemical Oxygen Demand) shows:
- Water is normal
  - Water is highly polluted
  - Water is less polluted
  - None of these
123. Which of the following is fermentation process?
- Batch process
  - Continuous process
  - Both a and b
  - None of these
124. Who showed that *Saccharomyces cerevisiae* causes fermentation forming products such as beer and buttermilk?
- Louis Pasteur
  - Alexander Fleming
  - Selman Waksman
  - Schatz
125. A bioreactor is:
- Hybridoma
  - Culture containing radioactive isotopes
  - Culture for synthesis of new chemicals
  - Fermentation tank
126. Humulin is:
- Carbohydrate
  - Protein
  - Fat
  - Antibiotics
127. Enzyme immobilisation is:
- Conversion of an active enzyme into inactive form
  - Providing enzyme with protective covering
  - Changing a soluble enzyme into insoluble state
  - Changing pH so that enzyme is not able to carry out its function
128. Vinegar is obtained from molasses with the help of:
- Rhizopus*
  - Acetobacter*
  - Yeast
  - Both b and c
129. Which of the following statements is incorrect regarding Gram negative bacteria:
- Cell wall has a thin peptidoglycan layer
  - Cell wall lipid content is very low
  - Lipopolysaccharide layer is present
  - All of these

130. Common food poisoning microbes are:
- Clostridium* and *Salmonella*
  - Clostridium* and *E.coli*
  - E.coli* and *Salmonella*
  - Clostridium* and *Streptococcus*
131. *Clostridium perfringens* poisoning is associated with:
- Meat products
  - Vegetables
  - Canned foods
  - Fish products
132. Salmonellosis involves:
- An enterotoxin and exotoxin
  - An enterotoxin and cytotoxin
  - An exotoxin and cytotoxin
  - A cytotoxin only
133. The lipid with the lowest energy value for human nutrition is:
- Cardiolipin
  - Olestra
  - Margarine
  - Olive oil
134. One serving of Cheddar cheese (28g) provides \_\_\_\_% of the RDA of calcium:
- 10
  - 50
  - 75
  - 20
135. Which of the following is a Class II product?
- Frozen desert
  - Butter
  - Fluid milk
  - Cheese
136. Class IV milk includes milk used to...
- Produce hard cheese and cream cheese
  - Fluid milk
  - Fluid cream and cottage cheese
  - Butter and any product in dried form
137. A food must contain less than \_\_\_\_ grams of fat per serving to be considered a low fat food:
- 8
  - 6
  - 3
  - 7
138. \_\_\_\_\_ is a protein in milk that contains all the essential amino acids:
- Casein
  - Gluten
  - a and b
  - Whey protein
139. \_\_\_\_\_ is a defect in milk that is described as tasting papery:
- Bitter
  - Flat
  - Oxidized
  - Salty
140. \_\_\_\_\_ is the general name for a class of bacteria that causes mastitis in dairy cattle:
- Lactobacillus*
  - E.coli*
  - Staphylococcus*
  - Lactococcus*

141. Most UHT pasteurized milk has a shelf life of \_\_\_\_ days:
- 10
  - 120
  - 180
  - 50
142. During malting, barley and other grains are broken down by:
- Heating to 95°C
  - Lagering
  - Amylases
  - Yeasts
143. Milk fermentation to produce cheese is done initially by inoculating with:
- Saccharomyces cerevisiae*
  - Streptococcus lactis* and *Lactobacillus spp.*
  - Acetobacter* and *Gluconobacter*
  - Lactobacillus bulgaricus* and *Streptococcus thermophilus*
144. Nitrates maintain the red color of preserved meats and:
- Are among the most widely used preservatives
  - Inhibit germination of botulism spores
  - Maintain a high osmotic pressure to kill microorganisms
  - Prevent mold
145. Salting, as a preservative:
- Retards growth of *Staphylococcus aureus*
  - Plasmolyzes bacteria and fungi
  - Is used to prevent growth of halophiles
  - All of the above
146. In batch fermentation:
- Substrates are added to the system all at once and runs until product is harvested
  - Nutrients are continuously fed into the reactor and the product is siphoned off during the run
  - New batches of microorganisms are screened for increased yield
  - Small-scale production is used to synthesize product
147. The technique first described to determine the incipient spoilage in meat was:
- Homogenate Extract Volume (HEV)
  - Agar Plate Count (APC)
  - Extract Release Volume (ERV)
  - None of the above
148. Which of the following is responsible for a musty or earthy flavor?
- Actinomycetes
  - Flavobacterium
  - Both a and b
  - Pseudomonas syncyanea*

149. Molds causing spoilage of eggs include species of:
- Cladosporium*
  - Mucor*
  - Thamnidium*
  - All of these
150. Vacuum packaged meats are spoiled by:
- B. thermosphacta*
  - Lactobacilli*
  - Both *a* and *b*
  - None of these
151. Which of the following pairs is not correctly matched?
- X-ray: Roentgen
  - Radioactivity: Becquerel
  - Microscope: Galileo
  - Oxygen: Joseph Priestley
152. What is the correct sequence of Planets in terms of decreasing size?
- Saturn, Earth, Neptune, Mars
  - Earth, Saturn, Mars, Neptune
  - Earth, Mars, Saturn, Neptune
  - Saturn, Neptune, Earth, Mars
153. Which of the following is incorrect about Nobel Prize 2014?
- The Prize in Physics was awarded for invention of efficient blue light emitting diodes
  - The Prize in Medicine was given for discovery of cells constituting positioning system in brain
  - Kailash Satyarthi became first Indian to receive Noble Peace Prize
  - Malala Yousafzai became the youngest ever Noble Peace Prize winner
154. Which of the following is a Kharif crop?
- Tobacco
  - Barley
  - Potato
  - Maize
155. Which of the following countries does not have Coastline?
- Zimbabwe
  - Cambodia
  - North Korea
  - Finland
156. Name the first Vice President of India who was given Bharat Ratna:
- Sarvapalli Radhakrishnan
  - Gyani Zail Singh
  - Dr. Rajendra Prasad
  - APJ Abdul Kalam
157. The maximum duration for which President of India's Office can remain vacant:
- 2 months
  - 3 months
  - 6 months
  - It cannot remain vacant

158. Which of the following pair (National Park: State) is incorrect?
- Simlipal : Orissa
  - Nokrek: Meghalaya
  - Tadoba: Maharashtra
  - Guindy: Karnataka
159. Which body part gets affected in Cirrhosis?
- Heart
  - Liver
  - Kidney
  - Lungs
160. Which of the following teams did not play Semi Finals of inaugural edition of Hero Indian Super League?
- Kerala Blasters
  - Chennaiyin FC
  - FC Goa
  - United North East
161. In Jainism 'Kaivalya' means:
- Perfect Knowledge
  - Meditation
  - Nirvan
  - Ratna
162. Pulmonary artery originates from:
- Right ventricle
  - Right auricle
  - Left auricle
  - Left ventricle
163. Which of the following means "by what authority"?
- Mandamus
  - Quo Warranto
  - Certiorari
  - Habeas Corpus
164. Model Code of conduct comes in to force during election from:
- Date of Notification
  - Last date of filing nomination
  - Date of announcement of election schedule by ECI
  - Date of Nomination
165. Who was known as 'Little Corporal'?
- Bismark
  - Adolf Hitler
  - Napoleon Bonaparte
  - Lord Curzon
166. Which of the following states have only one representatives each in Lok Sabha?
- Nagaland, Mizoram
  - Goa, Nagaland
  - Arunachal Pradesh, Tripura
  - Meghalaya, Mizoram
167. Beighton Cup is associated with:
- Badminton
  - Polo
  - Kabaddi
  - Hockey



168. Average blood volume in a normal human being is:
- 5-6 litres
  - 3-4 litres
  - 2-3 litres
  - 8-10 litres
169. Which of the following pairs is incorrect?
- Bora-Adriatic Sea
  - Mistral-Gulf of Lion
  - Harmattan-Gulf of Guinea
  - Simoom-Gulf of Tongkin
170. Which of the following pair (river: origin place) is incorrect?
- Chambal: Janapav
  - Son: Amarkantak
  - Tapi: Multai
  - Godavari: Mahabaleshwar
171. What is the name of position in which Earth and Sun are nearest?
- Perihelion
  - Aphelion
  - Apogee
  - Perigee
172. Who said that 'Education is the manifestation of perfection already in man'?
- Swami Vivekanand
  - Sri Aurobindo
  - Ravindranath Tagore
  - Subhash Chandra Bose
173. INDICA was written by:
- Ban Bhatt
  - Kalidas
  - Chanakya
  - Megasthenese
174. World's only floating National Park is located in:
- India
  - West Indies
  - Malaysia
  - Australia
175. Jet Streams are:
- Wind System with a pronounced seasonal reverse in direction
  - Winds blowing from subtropical High Pressure belts towards sub-polar low pressure belts
  - Winds blowing from sub-polar low pressure belts towards subtropical High Pressure belts
  - Narrow meandering bands of swift winds which blow in the mid latitudes near the tropopause and encircle the globe
176. What is the missing number in the series:  
2, 7, 28, 63, 126, \_\_\_\_
- 215
  - 245
  - 276
  - 296

177. A man starts walking from his house towards south. After walking 5 km, he turned to his left and walked 6 km. Then he walked further 5 km after turning left. Then he turned to his left and continued to walk for 9 km. How far is he from his house?
- 3 km
  - 4 km
  - 5 km
  - 6 km
178. A man pointing to a lady said, “The son of her only brother is the brother of my wife”. The lady is related to the man as:
- Mother-in-law
  - Grand Mother
  - Mother’s sister
  - Sister of Father-in-law
179. Which of the following country became first member of European Union to recognise the State of Palestine?
- Hungary
  - Sweden
  - Poland
  - Iceland
180. The first border haat (market) facility on Indo-Bangladesh International border in Tripura was recently opened at:
- Sylhet-Chittagong border
  - Srinagar-Ramgarh border
  - Khulna-Rajshahi border
  - Rangpur-Dhaka border
181. International ‘Internet Day’ is celebrated on:
- 27 August
  - 28 September
  - 29 October
  - 30 November
182. Maya Rao who died recently was a renowned:
- Kathak dancer
  - Bihu dancer
  - Odishi dancer
  - Kuchipudi dancer
183. The lifespan of Red Blood Cells (RBCs) is:
- 60 days
  - 120 days
  - 180 days
  - 200 days
184. Biosensor is used to measure:
- Body pH
  - Blood Glucose level
  - Haemoglobin
  - Salinity in urine
185. Which are primary colours?
- White, Black, Blue
  - Red, Yellow, Orange
  - Red, White, Green
  - Red, Green, Blue
186. The percentage (%) of Carbon in atmosphere, by volume, is:
- 0.03
  - 3
  - 13
  - 21

187. Which organization releases 'World Investment Report' every year?
- UNCTAD
  - WTO
  - IMF
  - World Bank
188. Right to Property, according to Indian Constitution is a:
- Legal Right
  - Social Right
  - Fundamental Right
  - Statutory Right
189. The book 'Planning and the Poor' was authored by:
- Gunnar Mirdal
  - Amartya Sen
  - David Ricardo
  - B. S. Minhas
190. Which of the following pair (Country: Capital) is incorrect?
- Cambodia: Vientin
  - Philippines: Manila
  - Syria: Damascus
  - Estonia: Tallin
191. Total number of High Courts in India is:
- 20
  - 22
  - 24
  - 25
192. Which one of the following is the correct chronological order in which the Grand Slam Tennis Tournaments are held every year?
- US Open-French Open-Australian Open-Wimbledon
  - Australian Open- French Open-Wimbledon-US Open
  - French Open-Australian Open- US Open-Wimbledon
  - Wimbledon-French Open-US Open-Australian Open
193. Which article of the Indian Constitution relates to "Right to Education"?
- Article 45
  - Article 26A
  - Article 21
  - Article 15
194. When was Manipuri language added to 8th Schedule of Indian Constitution?
- 1992
  - 1998
  - 2001
  - 2004
195. Which of the following pairs is not correctly matched in respect of Manipur?
- Nongeen: State bird
  - Pengba: State fish
  - Sangai: State animal
  - Orchid: State flower

196. The components of Human Development Index are:

- a. Life Expectancy, Per Capita GDP and Sex Ratio
- b. Sex Ratio, Educational Attainment and Pure Drinking Water
- c. Life Expectancy, Per Capita GDP and Educational Attainment
- d. Per Capita GDP, Sex Ratio and Infrastructure

197. What is Potlei?

- a. A transparent and thin veil thrown over the head
- b. Ras costume of Sri Radhika and the Gopis
- c. Golden ring round the head
- d. An Embroidered brightly coloured silk skirt

198. 21st Commonwealth Games in 2018 will be hosted by:

- a. Australia                      b. South Africa
- c. Cameroon                      d. Maldives

199. Irang, Maku and Tuivai are important tributaries of:

- a. Barak river                      b. Imphal river
- c. Yu river                          d. Chakpi river

200. Thabal Chongba is integral part of which festival?

- a. Yaoshang
- b. Ningol Chakouba
- c. Heikru Hidongba
- d. Cheiraoba