## Model Paper for Food Inspector

Q-1. Which of the following chemical is used for Test for detection of urea in milk

A paradimethyl amino benzaldehyde B diacetic strip C citric acid D silver nitrate

Q-2 Minimum area of manufacturing premises excluding store and office space in square meter for cottage scale production should be

A 25 B 60 C100 D 300

Q-3 Sale of Fresh Fruits and Vegitables is comes under which section of PFA ACT 1954

A - 48B B- 4BA C- 48E D - 48D

Q- 4 ACCORDING TO FPO-1955, Minimum % of total soluble solids in the fruit nectar

(excluding orange and pineapple) nectar is

A 15 B 6 C 1 D 3

Q-5 The grade designation mark FOR MIXED MASALA shall consist of -

A Name and address of the packer B. Place of packing D Best before-up to month & year

Q-6 - ACCORDING TO Food Adulteration Act/ Rules, 1954. the E.COLI FOR FISH MASALA SHOULD BE down below:

- A  $-10^6$  per gram (Maximum)
- $B 10^4$  per gram (Maximum)
- $C 10^3$  per gram (Maximum)
- D –NONE

Q-7 The Central Committee for Food Standards shall consist of the following members EXCEPT

A The Director General, Health Services ex-officio,

B) The Director of the Central Food Laboratory,

C) two experts nominated by the Central Government

D) ONE NOMINATED MEMBER OF MCI

Q-8 WHICH ONE OF THE FOLLOWING IS NOT A Powers of Food Inspectors

A. to take samples of any article of food

## Best of Luck

http://www.gpatindia.com

B. to send such sample for analysis to the public analyst for the local area

C. Any food inspector may not enter and inspect any place where any article of food is manufactured, or stored for sale

D. NONE

Q-9 HOW MUCH Quantity of Malai/Dahi (sample) to be sent to the public analyst

A 500GM B 250 GM C 100GM D 200GM

Q-10 Use of permitted synthetic food colour is prohibited in

A- pastries B- Biscuits including biscuit wafer C-both D-

Q-11 Labelling or the advertisement of edible oils and fats shall use the expressionsA "Super-Refined",BCBOTHDNONE

Q-12 PACKING AND LABELLING OF edible oils and fats FOOD COMES UNDER WHICH SECTION OF PFA ACT 1954

A-37C B-37A C-37B D-

Q-13 Form NO. of labels FOR Ice-Cream, Kulfi or Kulfa etc.ACCORDING TO PFA ACT 1954

A - GG B- J C-X D-H

Q-14 Which One Of Followin Is Not Class II Preservative

A - Sulphurous acid including salts B- Vinegar or acetic acid C- Benzoic acid including salts D-A&B

Q-15 According to SCHEDULE - II OF Ghee Grading and Marking Rules, 1938. Color of the circular border of the lable General Grade is

A. RED B. GREEN C. CHOCOLATE D. BLUE

Q-16 ACCORDING TO SCHEDULE III-B OF Ghee Grading and Marking Rules, 1938, Polenske value for special grade ghee in summer must be found in between

A 0.5-1.2 B 0.5-1.0 C 1.5-2.0 D 2.5-3.0

Best of Luck

acidification

Q-17 The Area of principal display panel (symbol) is Above 500 cms square to2500 cms square FOR any Non-Vegetarian Food consist of a colour filled circle having a diameter not less than the minimum size IN MM

A. 3 B. 4 C. 6 D. 8

Q-18 Maximum Limit of Sucralose IN Biscuits, ACCORDING TO Prevention of Food Adulteration Rules, 1955

A 5000 ppm B 150 ppm C 8000 ppm D 750ppm Q-19 Sale of insect damaged dry fruits and nuts ARE PROHIBITED IF THEY

A contain more than 5.1 per cent of insect-damaged fruits and nuts,

B contain more than 4.1 per cent of insect-damaged fruits and nuts C contain more than 2.5 per cent of insect-damaged fruits and nuts

D contain more than 0.5 per cent of insect-damaged fruits and nuts

Q-20 "Preservative" means a substance which when added to food, is capable of inhibiting, retarding or arresting

A – the process of fermentation

C- other decomposition of food

Q-21 which of the following is not correct regarding Use of Natamycin for surface treatment of cheese(hard)

(A) Maximum level of application of Natamycin shall not  $exceed 2 \text{ mg/dm}^3$ 

(B) The penetration depth of natamycin in cheese (hard) shall not exceed 2 mm.

(C) The maximum residue level of Natamycin in the finished cheese (hard) shall not exceed 1mg/dm<sup>3</sup>."

D. The penetration depth of natamycin in cheese (hard) shall not exceed 3 mm. Q-22 Crop contaminant IS

A. Tin B Aflatoxin C Hypericine D Saffrole

Q-23 1- Hypoventilation causes

- a) Respiratory alkalosis. b) Metabolic alkalosis. c) Respiratory acidosis. d) Metabolic acidosis.
- b) Q-6. Detection of sugar in milk by of hydrochloric acid along with resorcinol gives which colour.

A orange B red C yellow D blue

Q-24- Uncharged lipids are called:

a) Derived lipids. b) Neutral lipids. c) Phospholipids. d) Complex lipids.

Q-25- Uncoupling of oxidative phosphorylation:

a) decreases ATP synthesis and energy is lost as heat. b) decreases oxygen consumption. c) decrease oxidation of NADH. d) All of the above.

Best of Luck

Q- 26- ACCORDING TO FPO-1955, Minimum % of total soluble solids in the CANNED MANGO PULP (NATURAL) is

A 15 B 12 C 1 D 3

Q- 27- In well-fed state:

a) Glycolysis rate decreases. b) Glucagon level increases in plasma. c) Insulin level

increases in plasma d) Intracellular fructose-2,6-bisphosphate level increases in liver.

Q-28 Which OF THE FOLLOWING is exempted from the declaration of ingredients ON PACKED FOOD LABEL ACCORDING TO PFA ACT 1954

- A In case of packages of confectionery weighing 20 gm or less
- B In case of packages of confectionery weighing 25 gm or less
- C In case of packages of confectionery weighing 30 gm or less
- D In case of packages of confectionery weighing 23 gm or less
- Q- 29 Which one of the following is NOT a basic amino acid?
  - a) Arginine b) Lysine c) Histidine d) Cystine

Q-30 Which one of the following amino acids does NOT show isomerism:

a) Glycine. b) Leucine. c) Tryptophan. d) Glutamic acid. d) None of the above.

Q-31 Enzymes catalyzing the same reaction but differing in physical and chemical properties are: Coenzymes, b) Ribozymes. c) Allosteric enzymes. d) Isoenzymes.

Q-34 The coenzyme in transamination is:

a) NAD+ b) NADP+ c) PLP d) FMN

Q-35 Form of vitamin A involved in vision is:

- a) Retinal b) Retinol. c) Retinoic acid. d) β-carotene.
- b) 17- Co-enzyme A consists of:
- c) a) Pantothenic acid. b) Mercaptoethylamine. c) Ribose 3 phosphate. d) All of the above.
- d) Q77 ACCORDING TO SCHEDULE III-B OF Ghee Grading and Marking Rules, 1938, Baudouin test FOR SPECIAL GRADE GHEE IN WINTER
- e) NEGATIVE B. POSITIVE C. NEUTRAL D.SOME TIME POSITIVE , SOME TIME NEGATIVE

Q-36What is the end product of aerobic glycolysis?

Best of Luck

a) Lactate. b) Pyruvate. c) NADPH. d) All of the above.

Q-37 The principle enzymes controlling glycogenolysis

a) Glycogen phosphorylase. b) Glycogen synthase c) Protein phosphatase. d) Glycogen initiator synthase.

Q-38 Form NO. of labels FOR Refined vegetable oilACCORDING TO PFA ACT 1954

A – W B– J C– U D–A

Q-39 Form NO. of labels FOR Packaged Drinking Water ACCORDING TO PFA ACT 1954

A – ZZZ(2) B– ZZZ (1) C–ZZZ (12) D–ZZZ(14)

Q-40 Form NO. of labels FOR Natural Mineral Water ACCORDING TO PFA ACT 1954 A - ZZZ(2) B- ZZZ (15) C-ZZZ (12) D-ZZZ(14)

Best of Luck

http://www.gpatindia.com