

# ਬਾਬਾ ਫਰੀਦ ਯੂਨੀਵਰਸਿਟੀ ਆਫ ਹੈਲਥ ਸਾਇੰਸਜ਼, ਫ਼ਰੀਦਕੋਟ

ਮਿਤੀ 26/04/2026

## ਜਨਤਕ ਨੋਟਿਸ

ਬਾਬਾ ਫਰੀਦ ਯੂਨੀਵਰਸਿਟੀ ਆਫ ਹੈਲਥ ਸਾਇੰਸਜ਼, ਫ਼ਰੀਦਕੋਟ ਵੱਲੋਂ **Written Test for recruitment to the Post of Food Safety Officer under Food & Drug Administration, Punjab** ਦੀ ਭਰਤੀ ਲਈ ਮਿਤੀ 26/04/2026 ਦਿਨ ਐਤਵਾਰ ਨੂੰ ਭਰਤੀ ਪ੍ਰੀਖਿਆ ਕੇਂਦਰ ਬਣਾ ਕੇ ਕਰਵਾਈ ਗਈ ਸੀ ਇਸ ਪੇਪਰ ਦੀ **Revised Answer Key/Question Booklet** ਯੂਨੀਵਰਸਿਟੀ ਦੀ ਵੈਬਸਾਈਟ [www.bfuhs.ac.in](http://www.bfuhs.ac.in) ਤੇ ਅਪਲੋਡ ਕਰ ਦਿੱਤੀ ਗਈ ਹੈ, ਜੇਕਰ ਕਿਸੇ ਵੀ ਉਮੀਦਵਾਰ ਨੂੰ Answer Key ਸੰਬੰਧੀ ਕੋਈ ਇਤਰਾਜ਼ ਹੋਵੇ ਤਾਂ ਉਮੀਦਵਾਰ ਦੀ ਅਰਜ਼ੀ ਅਤੇ ਇਤਰਾਜ਼ ਸੰਬੰਧੀ ਕਿਤਾਬ ਦੇ ਹਵਾਲੇ ਅਤੇ ਫੀਸ Rs. 500/- (Five Hundred only) Bank Demand Draft in favour of Registrar, BFUHS, Faridkot payable at Faridkot or Online fee (ਯੂਨੀਵਰਸਿਟੀ ਵੈੱਬਸਾਈਟ ਦੁਆਰਾ) ਭਰਨ ਉਪਰੰਤ ਰਸੀਦ ਨੱਥੀ ਕਰਕੇ ਉਮੀਦਵਾਰ ਖੁਦ ਭਰਤੀ ਸ਼ਾਖਾ, ਕਮਰਾ ਨੰਬਰ-102, ਬਾਬਾ ਫਰੀਦ ਯੂਨੀਵਰਸਿਟੀ ਆਫ ਹੈਲਥ ਸਾਇੰਸਜ਼, ਫ਼ਰੀਦਕੋਟ ਵਿਖੇ ਆਪਣਾ ਇਤਰਾਜ਼ **ਮਿਤੀ 27/04/2026 (05:00 PM)** ਤੱਕ ਜਮ੍ਹਾਂ ਕਰਵਾ ਸਕਦੇ ਹਨ। ਨਿਰਧਾਰਤ ਫੀਸ ਤੋਂ ਬਿਨਾਂ ਕੋਈ ਵੀ ਇਤਰਾਜ਼ ਵਿਚਾਰਿਆ ਨਹੀਂ ਜਾਵੇਗਾ।

ਉਪਰੋਕਤ ਦਿੱਤੇ ਗਏ ਸਮੇਂ ਤੇ ਬਾਅਦ ਵਿੱਚ ਪ੍ਰਾਪਤ ਹੋਏ ਇਤਰਾਜ਼ ਵਿਚਾਰੇ ਨਹੀਂ ਜਾਣਗੇ ਅਤੇ ਪ੍ਰਾਪਤ ਹੋਏ ਇਤਰਾਜ਼ ਦਾ ਨਿਪਟਾਰਾ ਕਰਨ ਤੋਂ ਬਾਅਦ ਉਪਰੋਕਤ ਪ੍ਰੀਖਿਆ ਦਾ ਨਤੀਜਾ ਘੋਸ਼ਿਤ ਕੀਤਾ ਜਾਵੇਗਾ।

**ਨੋਟ: ਡਾਕ/ਈਮੇਲ ਰਾਹੀਂ ਪ੍ਰਾਪਤ ਹੋਏ ਇਤਰਾਜ਼ ਪ੍ਰਵਾਨ ਨਹੀਂ ਕੀਤੇ ਜਾਣਗੇ।**

ਸਹੀ/-  
ਰਜਿਸਟਰਾਰ

**ANSWER KEY****Recruitment test conducted on 26/04/2026 for post of Food Safety Officer under  
Food & Drug Administration, Punjab vide Advt. no. BFU-26/05**

<b>Part A</b>				<b>Part B</b>							
1	C	26	C	41	C	66	D	91	C	116	C
2	B	27	A	42	C	67	C	92	B	117	A
3	B	28	A	43	B	68	C	93	C	118	C
4	A	29	C	44	B	69	A	94	B	119	D
5	A	30	A	45	D	70	B	95	B	120	B
6	B	31	C	46	C	71	C	96	B	121	B
7	C	32	C	47	D	72	D	97	B	122	D
8	D	33	C	48	A	73	D	98	D	123	A
9	C	34	D	49	B	74	C	99	B	124	C
10	D	35	C	50	C	75	B	100	D	125	C
11	B	36	D	51	D	76	C	101	A	126	B
12	C	37	C	52	C	77	C	102	D	127	A
13	C	38	A	53	A	78	B	103	A	128	D
14	C	39	C	54	B	79	B	104	D	129	D
15	C	40	B	55	C	80	C	105	A	130	A
16	D			56	A	81	A	106	D	131	B
17	B			57	A	82	A	107	A	132	C
18	D			58	C	83	B	108	C	133	C
19	A			59	B	84	C	109	B	134	D
20	A			60	C	85	B	110	B	135	A
21	B			61	C	86	D	111	B	136	A
22	C			62	C	87	A	112	C	137	B
23	B			63	C	88	A	113	B	138	B
24	C			64	D	89	D	114	A	139	D
25	C			65	A	90	D	115	D	140	A

# BABA FARID UNIVERSITY OF HEALTH SCIENCES, FARIDKOT

## Food Safety Officer

(under Food & Drug Administration, Punjab)

QUESTION BOOKLET NO

IMPRESSION OF THE CANDIDATE

OMR ANSWER SHEET NO

ROLL NO:

--	--	--	--	--	--	--	--	--	--

FULL SIGNATURE OF THE CANDIDATE

Co-ordinator stamp

FULL SIGNATURE OF INVIGILATOR

**Time Allowed: 2:30 Hours (11:00 AM to 1:30 PM)**

**Maximum Marks: 140**

1. Use BLACK FINE TIP BALL PEN only. Use of pencil is not allowed.
2. Write your Roll number on the OMR answer-sheet and also on the question-booklet only in the space provided for the purpose and at no other place in the question booklets and Answer-sheet
3. Enter the Question Booklet Set and Number on the OMR Answer-sheet and also darken the corresponding bubbles with BLACK FINE TIP BALL PEN.
4. Do not put any marks anywhere in the Question booklet /on the OMR Answer-sheet.
5. **There are 140 objective type questions in all of 1 Mark each.** Before attempting the questions, check that the Question-booklet is complete. In case any question/part of question or page is missing, inform the Centre Superintendent within 5 minutes of the start of the examination. After that no claim will be entertained.
6. **Each question is followed by four alternative responses listed as A), B), C) and D) out of which only one is correct / most correct.** In case, all the ovals are left blank, there will be deduction of marks @ 0.25 mark for each such unattempted question. Fifth oval 'E' (introduced for security purpose) is to be darkened in case you do not want to attempt the question to avoid negative marking.
7. **As per the instructions of Govt. of Punjab, Department of Personnel letter no. 1/2/2022-SPP/659 dated 16/11/2022, the candidate are compulsory required to qualify the Punjabi language Part-A of question paper by scoring atleast 50% marks failing which the candidate will not be eligible.**
8. To open the question booklet, remove the seal gently when asked to do so. Handover the OMR Answer-sheet to the officer on duty on the completion of the time before you leave the examination hall.
9. **The candidates are permitted to carry his/her question booklet after completion of the examination but OMR Sheets are compulsory required to be deposited with the invigilator.**
10. A candidate who create disturbance of any kind or changes his/her seat or is found in possession of any paper possibility of any assistance to him/her or unfair means will be expelled from the examination by the Centre superintendent/Observer, whose decision shall be final. ("Expulsion" for this purpose would mean cancellation of the entire examination of the candidate).
11. THE CANDIDATES ARE NOT PERMITTED TO CARRY ANY TELECOMMUNICATION EQUIPMENT SUCH AS WATCH, CELLULAR PHONE, WIRELESS SET, SCANNER ETC. INSIDE THE EXAMINATION HALL.
12. For rough work, use only the blank space of the Question booklet.
13. The candidates will not be allowed to leave the examination hall during the examination.
14. Borrowing any material is not allowed.
15. The answer-sheet is designed for Computer evaluation. If the instructions are not followed properly, the candidate alone shall be responsible for the resultant loss.
16. Smoking/Refreshment shall not be allowed in the Entrance Test Centre/Hall.
17. Male candidates shall affix their Left Thumb Impression (LTI) while Female candidates shall affix Right Thumb Impression (RTI) at the prescribed place on the OMR answer sheet, Question Booklet and attendance sheet. The Centre superintendent shall also obtain and retain it for record.
18. The candidate must fill both the question booklet number and OMR answer sheet number on the attendance sheet.
19. No candidate shall be allowed to leave the centre before **01:30 PM.**

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21. ਡੱਕਵਾਂ ਵਿਅੰਜਨ ਕਿਹੜਾ ਹੈ?

- ੳ. ਯ                    ਅ. ਡ  
ੲ. ਓ                    ਸ. ਲ

22. ਮਹਾਂ ਪ੍ਰਾਣ ਧੁਨੀਆਂ ਕਿਹੜੀਆਂ ਹਨ?

- ੳ. ਕ, ਚ, ਟ            ਅ. ਗ, ਜ, ਡ  
ੲ. ਖ, ਛ, ਠ            ਸ. ਘ, ਝ, ਢ

23. ਅਧਕ ਦੀ ਵਰਤੋਂ ਕਿੰਨੀਆਂ ਲਗਾਂ ਨਾਲ ਕੀਤੀ ਜਾਂਦੀ ਹੈ?

- ੳ. 2                    ਅ. 3  
ੲ. 5                    ਸ. 6

24. ਪੰਜਾਬੀ ਦੀਰਘ ਸ੍ਰਵ-ਧੁਨੀਆਂ ਕਿੰਨੀਆਂ ਹਨ?

- ੳ. 5                    ਅ. 6  
ੲ. 7                    ਸ. 8

25. ਪੈਂਤੀ ਵਿੱਚ ਵਿਅੰਜਨ-ਧੁਨੀਆਂ ਕਿੰਨੀਆਂ ਹਨ?

- ੳ. 3                    ਅ. 10  
ੲ. 32                    ਸ. 15

26. 'ਬੇਅਕਲ' ਕਿਸ ਪ੍ਰਕਾਰ ਦਾ ਸ਼ਬਦ ਹੈ?

- ੳ. ਮੂਲ  
ਅ. ਸਮਾਸੀ  
ੲ. ਉਤਪੰਨ  
ਸ. ਉਪਰੋਕਤ ਸਾਰੇ

27. ਵਾਚ ਕਿੰਨੀ ਪ੍ਰਕਾਰ ਦੇ ਹਨ?

- ੳ. 3                    ਅ. 4  
ੲ. 5                    ਸ. 6

28. ਕਰਤਾ-ਕਾਰਕ ਦਾ ਸਥਾਨ ਕਿੱਥੇ ਹੁੰਦਾ ਹੈ?

- ੳ. ਵਾਕ ਦੇ ਅਰੰਭ ਵਿੱਚ  
ਅ. ਵਾਕ ਦੇ ਅੰਤ ਵਿੱਚ  
ੲ. ਵਾਕ ਦੇ ਵਿਚਾਲੇ  
ਸ. ਉਪਰੋਕਤ ਸਾਰੇ

29. 'ਖਰ੍ਹਵਾ' ਦਾ ਵਿਰੋਧੀ ਸ਼ਬਦ ਲਿਖੋ:

- ੳ. ਤਿੱਖਾ                    ਅ. ਬੱਧਾ  
ੲ. ਮੁਲਾਇਮ            ਸ. ਨਿਗੁਰਾ

30. 'ਅਸਲ' ਦਾ ਸਮਾਨਾਰਥਕ ਸ਼ਬਦ ਲਿਖੋ:

- ੳ. ਯਥਾਰਥ            ਅ. ਅਲੌਕਿਕ  
ੲ. ਜੜ੍ਹ                    ਸ. ਪੂਰਨ

31. 'ਕੋਟ' ਦਾ ਸਹੀ ਬਹੁਆਰਥਕ ਸ਼ਬਦ ਚੁਣੋ:

- ੳ. ਦੂਰ, ਬਹੁਤ            ਅ. ਘੋਟਣਾ, ਕਰੋੜ  
ੲ. ਪਹਿਰਾਵਾ, ਕਿਲ੍ਹਾ    ਸ. ਧੋਬੀ, ਪਹਿਰਾਵਾ

32. ਪੁਲਿਸ ਨੇ ਜੁਥੇ 'ਤੇ ਲਾਠੀਚਾਰਜ ਕੀਤਾ। ਲਕੀਰਿਆ ਸ਼ਬਦ ਕਿਹੜਾ ਨਾਂਵ ਹੈ?

- ੳ. ਆਮ ਨਾਂਵ            ਅ. ਖਾਸ ਨਾਂਵ  
ੲ. ਇਕੱਠਵਾਚਕ ਨਾਂਵ    ਸ. ਵਸਤੂਵਾਚਕ ਨਾਂਵ

33. 'ਭਾਬੀ ਨੇ ਦਰਜੀ ਕੋਲੋਂ ਕੁੜਤਾ ਅਤੇ ਪਜਾਮਾ ਸਿਵਾਇਆ।' ਵਾਕ ਵਿੱਚ ਲਿੰਗ ਬਦਲੋ:

- ੳ. ਭਾਬੀ ਨੇ ਦਰਜੀ ਕੋਲੋਂ ਕੁੜਤਾ ਅਤੇ ਪਜਾਮਾ ਸਿਵਾਇਆ।  
ਅ. ਭਾਬੀ ਨੇ ਦਰਜਣ ਕੋਲੋਂ ਕੁੜਤੀ ਅਤੇ ਪਜਾਮਾ ਸਿਵਾਇਆ।  
ੲ. ਭਾਬੀ ਨੇ ਦਰਜਣ ਕੋਲੋਂ ਕੁੜਤੀ ਅਤੇ ਪਜਾਮੀ ਸਵਾਈ।  
ਸ. ਭਾਬੀ ਨੇ ਦਰਜੀ ਕੋਲੋਂ ਕੁੜਤੀ ਅਤੇ ਪਜਾਮੀ ਸਵਾਈ।

34. 'ਕੁੜੀ ਪੜ੍ਹਦੀ ਹੈ, ਪੱਖਾ ਚਲਾ ਦੇਵੇ।' ਵਾਕ ਵਿੱਚ ਵਚਨ ਬਦਲੋ:

- ੳ. ਕੁੜੀਆਂ ਪੜ੍ਹਦੀ ਹੈ, ਪੱਖੇ ਚਲਾ ਦੇਵੇ।  
ਅ. ਕੁੜੀਆਂ ਪੜ੍ਹਦੀਆਂ ਹਨ, ਪੱਖਾ ਚਲਾ ਦੇਵੇ।  
ੲ. ਕੁੜੀ ਪੜ੍ਹਦੀ ਹਨ, ਪੱਖੇ ਚਲਾ ਦੇਵੇ।  
ਸ. ਕੁੜੀਆਂ ਪੜ੍ਹਦੀਆਂ ਹਨ, ਪੱਖੇ ਚਲਾ ਦੇਵੇ।

35. 'ਮੇਰੀ ਨਵੀਂ ਕਮੀਜ਼ ਉੱਤੇ ਗਰਮ-ਗਰਮ ਦੁੱਧ ਡੁੱਲ੍ਹ ਗਿਆ ਹੈ।' ਲਕੀਰੇ ਸ਼ਬਦ ਕਾਰਕ ਦੀ ਕਿਹੜੀ ਕਿਸਮ ਹਨ?

- ੳ. ਕਰਮ ਕਾਰਕ            ਅ. ਕਰਨ ਕਾਰਕ  
ੲ. ਅਧਿਕਰਨ ਕਾਰਕ    ਸ. ਸੰਬੰਧ ਕਾਰਕ

36. ਅਨਿਸ਼ਚੇਵਾਚਕ ਪੜਨਾਂਵ ਚੁਣੋ:

- ੳ. ਇਹ, ਉਹ            ਅ. ਦੂਰ, ਨੇੜੇ  
ੲ. ਦਸ-ਬਾਰਾਂ            ਸ. ਸਾਰੇ, ਕਈ, ਕੁਝ

37. 'ਦੁਕਾਨਦਾਰ ਨੇ ਜੂਸ ਵਿੱਚ ਦੁੱਗਣਾ ਪਾਣੀ ਮਿਲਾਇਆ ਹੈ।' ਲਕੀਰੇ ਸ਼ਬਦ ਵਿਸ਼ੇਸ਼ਣ ਦੀ ਕਿਹੜੀ ਕਿਸਮ ਹਨ?

- ੳ. ਗੁਣਵਾਚਕ ਵਿਸ਼ੇਸ਼ਣ  
ਅ. ਪਰਿਮਾਣਵਾਚਕ ਵਿਸ਼ੇਸ਼ਣ  
ੲ. ਸੰਖਿਆਵਾਚਕ ਵਿਸ਼ੇਸ਼ਣ  
ਸ. ਨਿਸ਼ੇਵਾਚਕ ਵਿਸ਼ੇਸ਼ਣ

38. ਸਹੀ ਸ਼ਬਦ-ਜੋੜ ਦੱਸੋ:

- ੳ. ਮਨਮੋਹਣਾ            ਅ. ਮਣਮੋਹਣਾ  
ੲ. ਮਣਮੋਹਨਾ            ਸ. ਮਨਮੋਹਨਾ

39. 'ਤੁਸੀਂ ਗਲਤੀ ਕੀਤੀ ਹੈ ਇਸ ਲਈ ਸਜਾ ਵੀ ਭੁਗਤੋਗੇ।' ਲਕੀਰੇ ਸ਼ਬਦ ਕਿਰਿਆ-ਵਿਸ਼ੇਸ਼ਣ ਦੀ ਕਿਹੜੀ ਕਿਸਮ ਹਨ?
- ੳ. ਗਿਣਤੀਵਾਚਕ ਕਿਰਿਆ-ਵਿਸ਼ੇਸ਼ਣ  
ਅ. ਪਰਿਮਾਣਵਾਚਕ ਕਿਰਿਆ-ਵਿਸ਼ੇਸ਼ਣ  
ੲ. ਕਾਰਨਵਾਚਕ ਕਿਰਿਆ-ਵਿਸ਼ੇਸ਼ਣ  
ਸ. ਨਿਸ਼ਚੇਵਾਚਕ ਕਿਰਿਆ-ਵਿਸ਼ੇਸ਼ਣ

40. ਸੰਬੰਧਮਾਨ ਕਿਸ ਨੂੰ ਕਹਿੰਦੇ ਹਨ?

- ੳ. ਸੰਬੰਧਕਾਂ ਤੋਂ ਪਹਿਲਾਂ ਲੱਗਣ ਵਾਲੇ ਨਾਂਵਾਂ ਨੂੰ  
ਅ. ਸੰਬੰਧਕਾਂ ਤੋਂ ਬਾਅਦ ਲੱਗਣ ਵਾਲੇ ਸ਼ਬਦਾਂ ਨੂੰ  
ੲ. ਨਾਂਵਾਂ ਨਾਲ ਲੱਗਣ ਵਾਲੇ ਸੰਬੰਧਕਾਂ ਨੂੰ  
ਸ. ਅਵਿਕਾਰੀ ਸੰਬੰਧਕਾਂ ਨੂੰ

## Part-B

41. Offal refers to:

- A. Only inedible parts B. Only edible parts  
C. Internal organs D. Skin and hooves

42. What is the purpose of an anti-caking agent in food:

- A. to improve the flavor of the food  
B. to enhance the food's texture and mouthfeel  
C. to prevent clumping or sticking of particles  
D. to extend the shelf life of the food

43. Common maturity index of okra is :

- A. light green colour  
B. tip should snap  
C. resist thumbnail penetration  
D. have big seeds

44. Field heat is best removed by:

- A. chopping  
B. precooling  
C. chemical treatment  
D. none of these

45. Which of the following is an example of an antioxidant:

- A. Sodium benzoate  
B. Citric Acid  
C. Aspartame  
D. BHA (butylated hydroxy anisole)

46. Malting of barley involves the following steps:

- A. Germination → Kilning → Steeping → Grinding  
B. Kilning → Steeping → Germination → Grinding  
C. Steeping → Germination → Kilning → Grinding  
D. Grinding → Steeping → Germination → Kilning

47. Which preservative should not be added in jamun squash:

- A. Sodium benzoate  
B. Sugar  
C. Citric acid  
D. Potassium metabisulphite

48. Potatoes for processing into chips or fries should have:

- A. low reducing sugar  
B. high reducing sugar  
C. medium reducing sugar  
D. none of these

49. Under the HACCP system, what is the primary purpose of identifying Critical Control Points (CCPs):

- A. To list all possible ingredients in a product  
B. To prevent, eliminate, or reduce a food safety hazard to acceptable levels  
C. To determine the market price of the food product  
D. To design the packaging aesthetics

50. Which microorganism is a concern in canned meat due to anaerobic conditions:

- A. Staphylococcus aureus  
B. Listeria monocytogenes  
C. Clostridium botulinum  
D. Salmonella

51. Lectins which are present in some legumes are primarily:

- A. Carbohydrates  
B. Antibodies  
C. Lipids  
D. Carbohydrate-binding proteins

52. Quick cooking Dal is produced by:
- Soaking and drying
  - Roasting only
  - Cooking, drying, Flaking
  - Freezing
53. What is used for scalding in abattoirs:
- Hot water
  - Cold water
  - Acid solution
  - Alcohol
54. Which method is most efficient for extracting oil at an industrial level:
- Ghani
  - Solvent
  - Expeller
  - Manual
55. Which is considered an inedible by-product in India:
- Liver
  - Heart
  - Hide
  - Brain
56. For lye peeling of fruits and vegetable the solution used consists of :
- sodium hydroxide
  - sodium chloride
  - sodium carbonate
  - sodium tartarate
57. Zero energy chambers work under the principle of :
- evaporation
  - condensation
  - sublimation
  - all of these
58. Dressing in slaughtering refers to:
- Cleaning animal
  - Removing feet
  - Removing hide and viscera
  - Weighing meat
59. India occupies \_\_\_\_\_place in the world regarding the production of fruits and vegetables:
- First
  - Second
  - Third
  - fifth
60. Whole egg powder is commonly produced by:
- Freeze drying
  - Drum drying
  - Spray drying
  - Sun drying
61. Homogenization in milk processing reduces:
- Routine protein
  - Lactose
  - Fat globule size
  - Viscosity
62. Inspection of offals is critical for detecting:
- Odors
  - Texture
  - Diseases
  - Fat content
63. Curing of meat typically involves the use of:
- Sodium carbonate
  - Calcium carbonate
  - Sodium nitrate/nitrite
  - Calcium chloride
64. Nectar should have minimum pulp content and TSS of:
- 10 % and 5°B
  - 25 % and 25°B
  - 20 % and 10°B
  - 20 % and 15°B
65. CIPC is a :
- sprouting inhibitor
  - growth hormone
  - preservative agent
  - fertilizer
66. Which of the following is not a dried meat product:
- Jerky
  - Salami
  - Biltong
  - Kebab
67. The term 'degumming' in oil refining refers to removal of:
- odors
  - colors
  - phospholipids
  - Proteins

68. Which type of packaging is best suited for vacuum-sealed meat:
- Permeable plastic
  - Wax paper
  - Barrier films
  - Cotton wrap
69. The main contributor to flavor development during baking is:
- Maillard reaction
  - Water content
  - Salt
  - Lipid oxidation
70. Which preservation method involves sealing food in air-tight containers after heating:
- Fermentation
  - Canning
  - Pickling
  - Freeze-drying
71. The goal of meat smoking is primarily to:
- Add nutrients
  - Improve texture
  - Enhance flavor and preservation
  - Increase color
72. The protein content in oil seeds is generally:
- 1-5%
  - 14-20%
  - 6-12%
  - more than 20%
73. Which of the following affects head rice yield during milling:
- Moisture content during milling
  - Size of the kernel
  - Pre-milling drying method
  - All of the above
74. Which of the following is an antinutritional factor commonly found in millets:
- Gluten
  - Amylose
  - Tannins
  - Polyunsaturated fats
75. Defeathering in poultry is achieved using:
- Steam guns
  - Rubber fingers on rotating drums
  - Vacuum suction
  - Blades
76. Which certification is specifically mandatory for the grading and marking of agricultural produce in India:
- ISO 9001
  - BIS Care
  - AGMARK
  - HACCP
77. A can with minute leak that permits air to move in or out but does not necessarily allow microorganisms to enter are called:
- Leakage
  - Flipper
  - Breather
  - Springer
78. Which method is used to test egg freshness:
- Yolk height test
  - Haugh unit
  - Viscosity test
  - Shell color test
79. The safe moisture level for grain storage is approximately:
- 8-10%
  - 12-14%
  - 15-18%
  - 20-23%
80. The pulp content and TSS of jam should be:
- 10 % and 5°B
  - 25 % and 68.5°B
  - 45 % and 68.5°B
  - 20 % and 15°B
81. Coating done in the inside of cans is called :
- lacquering
  - polishing
  - fixing
  - labeling
82. Jel meter is used to find the presence of:
- pectin
  - acid
  - sugar
  - moisture
83. Degreening of fruit is accomplished by:
- IBA
  - ethylene
  - cytokinin
  - gibberellic acid

84. Which processing method best retains the nutritional quality of fresh fruits and vegetables:
- Salting
  - Smoking
  - Freezing
  - Drying
85. A major quality indicator of spoiled fish is:
- Bright gills
  - TMA (trimethylamine) odor
  - Slippery scales
  - Shiny eyes
86. Which enzyme is used for juice clarification:
- protease
  - lactase
  - lipase
  - pectinase
87. Fish oils are primarily rich in:
- Omega-3 fatty acids
  - Cholesterol
  - Saturated fats
  - Trans fats
88. For inversion of sugar during jam making \_\_\_\_\_ is added in the product :
- citric acid
  - sodium chloride
  - sodium hydroxide
  - none of these
89. Which type of meat has the highest myoglobin content:
- Chicken
  - Pork
  - Lamb
  - Beef
90. The end point of jam can be checked by :
- Sheet/ flake test
  - TSS
  - by weight
  - all of the above
91. Which of the following term is used to refer to stiffness of death in muscle:
- Scalding
  - Cholesterol
  - Rigor mortis
  - Stunning
92. Cold shortening can be prevented by which of the following intervention:
- Scalding
  - Electrical stimulation
  - Freezing
  - Thawing
93. The major vegetable grown in Punjab is:
- Cauliflower
  - Radish
  - Potato
  - Okra
94. Which millet has the common name 'ragi':
- Foxtail millet
  - Finger millet
  - Barnyard millet
  - Proso millet
95. The protein-rich by-product obtained during wet milling of maize is called:
- Germ cake
  - Gluten meal
  - Bran
  - Husk
96. The Bureau of Indian Standards (BIS) often issues the 'ISI mark'. For which of the following food-related items is the ISI mark mandatory:
- Raw vegetables
  - Packaged Drinking Water
  - Fresh milk from a local dairy
  - Organic spices
97. Spice bag method is used for the preparation of :
- Puree
  - ketchup
  - paste
  - none of these
98. What is the term used for small visible flecks of fat throughout meat:
- Scalding
  - Curing
  - Rigor mortis
  - Marbling
99. Which of the following is a non-nutritive sweetener:
- Sucrose
  - Stevia
  - High fructose corn syrup
  - Honey

**100.** What is the primary function of an emulsifier in food:  
A. To enhance the color of the food  
B. To provide a creamy texture  
C. To extend the shelf life of the food  
D. To stabilize and prevent separation of ingredients

**101.** The colour of the anthocyanins is dependent on the :  
A. pH  
B. temperature  
C. humidity  
D. none of these

**102.** Non-climacteric fruit is:  
A. Cherry  
B. Loquat  
C. Pomegranate  
D. All the above

**103.** Anthocyanins present in some fruits and vegetable are :  
A. water soluble  
B. fat soluble  
C. both soluble  
D. none of these

**104.** Application of more than one preservation method at the same time for the same food is :  
A. PEF  
B. Irradiation  
C. HPP  
D. hurdle technology

**105.** Organic acid present in fruits is \_\_\_\_\_ :  
A. citric acid  
B. Sulphuric acid  
C. Lactic acid  
D. none of these

**106.** TSS of fruits can be checked by :  
A. Thermometer  
B. Hygrometer  
C. Barometer  
D. Refractrometer

**107.** The beverage available in tetrapacks and are ready to consume are a common example of:  
A. RTS  
B. squash  
C. syrup  
D. cordial

**108.** Fruit sugar present in fruit is:  
A. sucrose  
B. glucose  
C. fructose  
D. lactose

**109.** Which of the following is an example of a natural food colorant:  
A. Tartrazine  
B. Beta carotene  
C. Allura red  
D. Brilliant blue

**110.** The Food Safety and Standards Act (FSSA) of 2006 was enacted to consolidate various food laws in India. Which of the following bodies was established under this Act to regulate food safety?  
A. BIS  
B. FSSAI  
C. AGMARK  
D. ISO

**Direction: Read the passage carefully and answer the questions (111 to 115) given below.**

In recent years, the rapid growth of digital technology has transformed the way people communicate and access information. Smartphones and social media platforms have made it possible to connect instantly with individuals across the globe. While this has brought convenience and efficiency, it has also raised concerns about privacy, misinformation, and reduced face-to-face interaction.

Many experts argue that excessive use of digital devices can negatively affect mental health, leading to issues such as anxiety and decreased attention span. On the other hand, technology has also provided valuable opportunities in education, business, and healthcare. Online learning platforms, for instance, have made education more accessible to people in remote areas.

Therefore, it is essential to strike a balance between the benefits and drawbacks of digital technology. Responsible usage, awareness, and proper regulation can help society make the most of technological advancements while minimizing their negative impact.



129. On which day every year World Health Day is observed?

- A. April 5                      B. April 9  
C. April 6                      D. April 7

130. Which is the largest gland in human body?

- A. Liver                         B. Pancreas  
C. Kidney                       D. Thyroid

131. Which gas is known as 'Laughing Gas'?

- A. Nitrogen dioxide         B. Nitrous oxide  
C. Methane                     D. Propane

132. The Amazon Rainforest is primarily in which country?

- A. Colombia                    B. Peru  
C. Brazil                         D. Venezuela

133. What is the third angle in a triangle if two angles are  $40^\circ$  and  $60^\circ$ ?

- A.  $60^\circ$                             B.  $70^\circ$   
C.  $80^\circ$                             D.  $90^\circ$

134. Hemophobia is the fear of \_\_\_\_\_?

- A. Fire                            B. Needles  
C. Doctors                       D. Blood

135. Which among the following is the oldest dialects of Punjab?

- A. Rachnavi                    B. Doabi  
C. Malwi                        D. Majhi

\*\*\*\*\*

136. The Punjabi language is belonged to which of the following language family?

- A. Indo-Aryan                 B. Dravid Family  
C. Indo-Roman                D. None of these

137. Which district of Punjab was known as Tabarhind during Medieval period?

- A. Sangrur                      B. Bathinda  
C. Patiala                       D. Fazilka

138. Heroic ballad 'Chandi di Vaar' is written by \_\_\_\_\_

- A. Guru Arjan Dev Ji  
B. Guru Gobind Singh Ji  
C. Guru Nanak Dev Ji  
D. Guru Amardas Ji

139. Which district of Punjab also known as 'Sarovar of Amrit'?

- A. Tarn Taran  
B. Patiala  
C. Ludhiana  
D. Amritsar

140. The world class cricket stadium is situated in which district of Punjab?

- A. SAS Nagar  
B. Jalandhar  
C. SBS Nagar  
D. Sangrur

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