

Date: _____

Admission Test

MS Food Quality Management

Name: _____

Reference ID: _____

Total Marks: 100

Marks Obtained: _____

Instructions

- Read each question carefully and choose the most appropriate option.
- Encircle the correct option (a, b, c, or d) on the answer sheet clearly
- Each question carries equal marks. No negative marking
- Do not use correction fluid on the answer sheet
- Use a blue or black ballpoint pen only
- Unanswered questions will receive zero marks
- Mobile phones are strictly prohibited inside the examination hall.
- Ensure your phone is switched off and kept outside before the test begins

1. Aflatoxins are produced by
 - a. Yeast
 - b. Bacteria
 - c. Molds
 - d. Viruses
2. Transfer of harmful substances or disease-causing micro-organisms to food by hands, food-contact surfaces, etc. is called:
 - a. Food contamination
 - b. Cross-contamination
 - c. Deterioration
 - d. Food poisoning
3. The term “food adulteration” generally refers to:
 - a. Processing food
 - b. Addition of ingredients
 - c. Mixing harmful or inferior substances
 - d. Fermenting food
4. What is a TQM approach?
 - a. Total Quantity Management
 - b. Time Quality Management
 - c. Total Quality Management
 - d. Taste and Quality Management
5. Which of the following is a key component of a Food Safety Management System?
 - a. Product marketing
 - b. Employee training
 - c. Supply chain management
 - d. Customer feedback
6. Which of the following documents is essential for a HACCP plan?
 - a. Business continuity plan
 - b. Employee handbook

- c. Process flow diagram
- d. Marketing strategy
- 7. Which of the following is an example of a food safety hazard?
 - a. Allergens
 - b. Packaging materials
 - c. Food labels
 - d. Marketing strategies
- 8. Which international organization sets standards for food safety and quality that are used globally?
 - a. World Trade Organization
 - b. International Food Policy Research Institute
 - c. Food and Agriculture Organization
 - d. Codex Alimentarius Commission
- 9. Which of the following options is correct for QA and QC?
 - a. QC is an integral part of QA
 - b. QA is an integral part of QC
 - c. QA and QC are independent to each other
 - d. QC may or may not be dependant on QA
- 10. Encircle the microorganism that is commonly responsible for food spoilage.
 - a. Protozoa
 - b. Viruses
 - c. Fungi
 - d. Parasites
- 11. A primary objective of food quality management is to:
 - a. Increase production only
 - b. Maintain safety and standard
 - c. Ensure cheap food production
 - d. Improve the packaging appearance
- 12. Poor quality raw eggs float in the water due to

- a. Microbial spoilage
- b. Increase in air cell
- c. Decrease in air cell
- d. Air cell has no relation to the quality of eggs

13. A fishbone diagram is also known as a:

- a. Cause-and-effect diagram
- b. Kaizen diagram
- c. Poka-yoke diagram
- d. Taguchi diagram

14. The most common form of quality control includes:

- a. Planning
- b. Organizing
- c. Inspection
- d. Directing

15. ISO 22000 is related to:

- a. Environmental management
- b. Food safety management
- c. Product marketing
- d. Occupational safety

16. Critical Control Points (CCPs) are monitored in:

- a. ISO 9001
- b. HACCP
- c. GMP
- d. Codex standards

17. Good Manufacturing Practices (GMP) focus primarily on

- a. Packaging design
- b. Marketing strategy
- c. Hygienic production
- d. Product shelf life

18. Which of the following is a statistical tool used in quality control?

- a. Control charts
- b. PEST analysis
- c. Fishbone diagram
- d. SWOT analysis

19. Which concept aims at zero defects in product quality?

- a. Six Sigma
- b. PDCA
- c. TPM
- d. TQM

20. The Deming cycle is also known as:

- a. PDCA cycle
- b. HACCP Plan
- c. ISO step
- d. GMP chart

21. Which of the following is a prerequisite program for HACCP?

- a. A. Emergency recall
- b. Sanitation SOPs
- c. Profit estimation
- d. Nutritional labelling

22. The final HACCP principle involves

- a. Monitoring
- b. Assemble the HACCP team
- c. Establishment of critical limits
- d. Record keeping and documentation

23. Food quality audits are conducted to check for

- a. Compliance with standards and procedures
- b. Advertisement quality
- c. Taste rating

d. Budget control

24. Which of these types of protective clothing is used in the food preparation area?

- a. Thick rubber gloves
- b. Washable apron
- c. Beard covers
- d. Both b and c

25. Accelerated shelf-life testing involves:

- a. Exposing product to harsh conditions
- b. Weekly testing
- c. Daily tasting
- d. Keep the samples at room temperature

26. An indicator of milk spoilage is:

- a. Bitter taste
- b. Curdling and sour smell
- c. Low sugar
- d. Yellow color

27. To raise non-conformity issue in any food processing business, there must be:

- a. A failing
- b. A requirement
- c. Evidence
- d. All of the above

28. The first food technologist who wrote book on food preservation:

- a. Nicholas Appert
- b. Alexander Flemming
- c. Louis Pasteur
- d. Kennedy F. Junior

29. Ingestion of microbes, followed by growth, tissue invasion, and release of toxins in body is called:

- a. Food Infection

b. Food Intoxication

c. Both a and b

d. Foodborne pathogens

30. The high temperature frying techniques are mainly involved in producing

a. Nitrosamines

b. Polycyclic aromatic hydrocarbons

c. PAA

d. Acrylamides

31. Many chemicals are added intentionally during production, processing or storage to improve or enhance the qualities of the food stuff termed as

a. Food adulterants

b. Food additives

c. Food contaminants

d. All of above

32. The onset of diarrhoea, abdominal cramps, and nausea after food ingestion is termed as:

a. Symptoms

b. Incubation period

c. Exclusion period

d. Foodborne illness

33. Spectrophotometer is working on the principle of

a. Beer's Lambert law

b. Boyle's law

c. Newton's law

d. Charles law

34. What is the "danger zone" range of temperature in food handling"

a. 50 - 100 degrees F

b. 80 - 120 degrees F

c. 40 - 140 degrees F

d. 100 - 212 degrees F

- 35.** Sugar and salt act as preservatives by
- killing microorganisms directly
 - increasing the water content of food
 - increasing the acid content of the food
 - binding water so it is not available for microorganisms
- 36.** Which regulation is intended to ensure that food products are not misleading in terms of their origin or composition?
- Food Additives Amendment
 - Nutrition Labelling and Education Act
 - Federal Trade Commission Act
 - Pure Food and Drug Act
- 37.** Which regulatory body is responsible for the inspection and safety of eggs and egg products in the United States?
- FDA
 - USDA
 - FSIS
 - CDC
- 38.** AACC stands for
- American Association of Chemical Chemist
 - American Association of Chemistry
 - American Association of Cereal Chemist
 - American Analysis of Cereal Chemist
- 39.** Which of the following preservatives should not be used for mango pulp, which is to be canned?
- Potassium metabisulfite
 - Vinegar
 - Citric acid
 - Benzoic acid

- 40.** Among the tools of TQM, the tool ordinarily used to aid in understanding the sequence of events through which a product travels is a:
- a. Pareto chart
 - b. Flow chart
 - c. Check sheet
 - d. Taguchi map
- 41.** According to US FDA and global food safety guidelines, perishable food should not be left at room temperature (40°F to 140°F / 4°C to 60°C) for more than
- a. 2 hrs.
 - b. 10 hrs.
 - c. 5 hrs.
 - d. 6 hrs.
- 42.** What is an example of biological hazard?
- a. Sand
 - b. Cleaning agents
 - c. Clostridium
 - d. Antibiotics
- 43.** Four steps to food safety are:
- a. Clean, separate, cook, and chill
 - b. Get, cook, clean, and consume
 - c. Store, cook, clean, and eat
 - d. Clean, cook, eat, and throw
- 44.** ISO 9001:2008 Quality Management System deals with_____
- a. Fundamentals and vocabulary
 - b. Guidelines for performance improvements
 - c. Requirements for quality management
 - d. Customer dealing and social management
- 45.** Coffee is commonly adulterated with
- a. Sawdust

b. Chicory

c. Ghee

d. Sugar

46. Which document supports traceability during audit?

a. Batch production record

b. Sales chart

c. Posters

d. Test manual

47. What is the primary purpose of aging meat?

a. Extend Shelf life

b. Allow growth of beneficial bacteria

c. Improve color

d. Develop tenderness and flavor

48. BHA and BHT are the examples of _____

a. Antisprouting agent

b. Antiripening agent

c. Antioxidants

d. Antimicrobial agent

49. A planned system of review procedures conducted by personnel not directly involved in the inventory compilation/ development process_____.

a. Quality Control

b. Quality Assurance

c. Total Quality Management

d. Quality Circle

50. Which of the following is not the part of risk analyses?

a. Risk assessment

b. Risk communication

c. Risk prevention

d. Risk management

51. Critical limits in HACCP are:

- a. Measurable values that must be met to control a hazard
- b. General guidelines
- c. Marketing tools
- d. Not necessary

52. One core principle of GMP includes

- a. Marketing analysis
- b. Use of artificial colors
- c. Nutritional labelling
- d. Proper maintenance of equipment

53. Benchmarking is used for:

- a. Labelling
- b. Comparing with industry best practices
- c. C. Sensory testing
- d. D. Sanitation

54. Which of the following is a dimension of food quality?

- a. Color
- b. Odor
- c. Texture
- d. All of the above

55. What type of hazard is glass in food classified as?

- a. Biological
- b. Chemical
- c. Physical
- d. All of the above

56. What does a control chart primarily detect in a process?

- a. Expiry dates
- b. Process variation
- c. Moisture levels

d. Employee efficiency

57. What is a Corrective Action in food quality systems?

a. Routine inspection

b. Preventive testing

c. A step taken to eliminate the cause of a detected nonconformity

d. Documentation update

58. What type of audit is performed by a buyer at a supplier's facility?

a. Internal audit

b. Second-party audit

c. Third-party audit

d. Surveillance audit

59. Calibration of equipment in a quality system ensures:

a. Cost control

b. Accuracy and consistency in measurements

c. Identify correct results

d. Inventory reduction

60. Which of the following best represents a weakness in the implementation of HACCP in small-scale food enterprises?

a. Lack of access to CCP decision trees

b. Inadequate labeling compliance

c. Limited technical capacity to validate critical limits

d. Poor understanding of consumer trends

61. Choose the synonym for "ensure":

a. Risk

b. Guarantee

c. Secure

d. Avoid

62. Choose the antonym of "mandatory":

a. Essential

- b. Compulsory
- c. Optional
- d. Required

63. Select the most appropriate synonym for "precaution":

- a. Mistake
- b. Safeguard
- c. Preservation
- d. Keep

64. The audit was conducted _____ the new guidelines.

- a. for
- b. with
- c. under
- d. on

65. She is working _____ midnight.

- a. Since
- b. For
- c. In
- d. On

66. Choose the word most similar in meaning to "meticulous":

- a. Careless
- b. Hasty
- c. Rough
- d. Precise

67. Which word is the opposite in meaning to "abundant"?

- a. Plentiful
- b. Overflowing
- c. Scarce
- d. Sufficient

68. Opposite of empathy is

- a. Apathy
- b. Sympathy
- c. Warmth
- d. Appreciation

69. Select the correctly punctuated sentence:

- a. It's raining, we should go inside.
- b. Its raining; we should go inside.
- c. It's raining; we should go inside.
- d. Its raining, we should go inside.

70. Choose the sentence with correct subject-verb agreement:

- a. The group of students are planning a trip.
- b. The group of students is planning a trip.
- c. The group of student is planning a trip.
- d. The groups of students is planning a trip.

71. What is the synonym of the word "scrutinize"?

- a. Ignore
- b. Reject
- c. Modify
- d. Examine

72. If I _____ earlier, I would have caught the bus."

- a. had left
- b. leave
- c. was leaving
- d. will leave

73. Which sentence is grammatically correct?

- a. Neither of the books are useful.
- b. Neither of the books is useful.
- c. Neither of the book is useful.
- d. Neither of the books were useful.

74. She is interested _____ joining the quality assurance department.”

- a. on
- b. to
- c. for
- d. in

75. She was sitting _____ her mother.

- a. Besides
- b. Along
- c. Across
- d. With

76. The antonym of enormous is:

- a. Fragile
- b. Weak
- c. Tiny
- d. Soft

77. They **are** waiting for her since morning.

- a. Have been waiting
- b. Were waiting
- c. Wait
- d. None of the above

78. The manager gave a very _____ explanation that clarified all our doubts.”

- a. Doubtful
- b. Lucid
- c. Mysterious
- d. Complicated

79. Antonym of parsimony is _____

- a. verbosity
- b. facile
- c. freeze

d. generosity

80. Idiomatic phrase 'a month of Sundays' means: _____?

a. no time

b. a long time

c. a special Sunday

d. a short period

81. What is 25% of 160?

a. 25

b. 40

c. 32

d. 45

82. A lab has a budget of Rs. 80,000 and spends 30% on equipment. How much is spent?

a. Rs. 24,000

b. Rs. 32,000

c. Rs. 30,000

d. Rs. 20,000

83. Find two number whose sum is 28 and the difference is 4 _____?

a. 12,16

b. 18,10

c. 15,13

d. 14,12

84. If the mean of 10 values is 45, what is their total sum?

a. 400

b. 430

c. 450

d. 470

85. If 25 men can eat 150 kg of wheat in 30 days then 45 men can eat 450 kg of wheat in how many days?

- a. 13 days
- b. 50 days
- c. 15 days
- d. 18 days

86. What is the median of: 10, 14, 18, 22, 26?

- a. 14
- b. 26
- c. 22
- d. 18

87. Which is the odd one out number?

- a. 3
- b. 5
- c. 9
- d. 7

88. A container holds 4.5 liters. How many milliliters is that?

- a. 5000 mL
- b. 4000 mL
- c. 4050 mL
- d. 4500 mL

89. If 4 workers pack 400 boxes in 8 hours, how many boxes can 6 workers pack in the same time?

- a. 500
- b. 600
- c. 400
- d. 300

90. What comes next in the sequence of 2, 4, 10, 28?

- a. 64
- b. 70
- c. 76
- d. 82

91. Find the next number in the series: 4, 9, 16, 25, 36?

- a. 42
- b. 47
- c. 49
- d. 56

92. If $2^x=32$, then $X=?$

- a. 4
- b. 5
- c. 8
- d. 16

93. Shelley has 7 dresses, 8 pairs of shoes, and 7 necklaces. If she wears one combination of clothes per day. How many days can she go without wearing the same outfit?

- a. 22
- b. 56
- c. 114
- d. 392

94. If the first two statements are true, is the final statement true?

- *Statement 1: Most snakes are green.*
- *Statement 2: Most snakes are quick.*
- *Final statement: At least one snake is both green and quick.*

- a. Yes
- b. No
- c. Uncertain

95. Choose the option that is different from the rest:

- a. HACCP
- b. ISO 22000
- c. FSSC 22000
- d. HPLC

96. If $4y=28$, what is y ?

- a. 6
 - b. 7
 - c. 8
 - d. 9
- 97.** If the ratio of apples to oranges is 4:5 and there are 20 apples, how many oranges are there?
- a. 25
 - b. 30
 - c. 35
 - d. 40
- 98.** A triangle has angles of 35° and 65° . What is the measure of the third angle?
- a. 80°
 - b. 90°
 - c. 100°
 - d. 110°
- 99.** If there are 50 employees in a company and 18% of them work in the marketing department, how many employees do not work in marketing?
- a. 35
 - b. 41
 - c. 42
 - d. 45
- 100.** In a survey of 150 people, 30% said they prefer to travel by car. How many people prefer to travel by car?
- a. 40
 - b. 45
 - c. 50
 - d. 60