

Date: _____

Admission Test Spring 2026

PhD Food Technology

Student Name: _____

Reference ID: _____

Marks Obtained: _____ /100

Time allowed: 100 minutes

1. Free radicals are the main cause of
 - a. Diabetes
 - b. Cancer
 - c. Obesity
 - d. None of these
2. Beef, fish and poultry are
 - a. Perishable foods
 - b. Semi perishable foods
 - c. Stable foods
 - d. None of these
3. Which one is not an example of stable foods
 - a. Honey
 - b. Wheat
 - c. Egg
 - d. Powdered milk
4. Ice cream has usually shelf life upto
 - a. 15 days
 - b. 1 months
 - c. 4 months
 - d. 1 year

5. Rancidity is a type of
 - a. Chemical defect
 - b. Physical defect
 - c. Moisture loss
 - d. None of these
6. Pasteurization temperature is enough to preserve
 - a. High acid foods
 - b. Acid foods
 - c. Medium acid foods
 - d. Low acid foods
7. Most vegetables comes under the category of
 - a. High acid foods
 - b. Acid foods
 - c. Medium acid foods
 - d. Low acid foods
8. Food intoxication can usually occur due to eating contaminated
 - a. High acid foods
 - b. Acid foods
 - c. Low acid foods
 - d. None of these
9. Which one is not a life style related disease?
 - a. Obesity
 - b. Thalassemia
 - c. Diabetes
 - d. Cancer
10. Which one of them is considered as bad fats?
 - a. Cis fats
 - b. Trans fats
 - c. Unsaturated fats
 - d. None of these
11. Difference between functional and nutraceutical food is
 - a. Health benefit
 - b. Low calorie
 - c. None of these
 - d. Extraction

12. Which one is not associated with the healing effect of carotenoids?
 - a. Cancer
 - b. Diabetes
 - c. Hyperlipidemia
 - d. CVDs
13. Famous role/roles of bioactive components
 - a. Antioxidant
 - b. Lipid lowering effect
 - c. Suppressing the harmful mutagens
 - d. All of these
14. Which one does not come in the category of nutraceuticals
 - a. Antioxidants
 - b. Dietary fibre
 - c. Prebiotic
 - d. Saturated fats
15. HACCP is a
 - a. Corrective method
 - b. Preventive method
 - c. Reactive method
 - d. None of these
16. HACCP principles in the form of Quality Management Program were first adopted by
 - a. America
 - b. Europe
 - c. Australia
 - d. Canada
17. Which one has produced nearly 300 standards?
 - a. HACCP
 - b. ISO
 - c. Codex Alimentarius Commission
 - d. GMP
18. Twelve points of HACCP methodology are
 - a. Free
 - b. Sequential
 - c. Downward
 - d. Back to back

19. Quality of finished dairy product mainly depends upon

- a. Fat content
- b. Protein content
- c. Overall raw milk quality
- d. Milk enzymes

20. Which one is necessary for long distance transportation of milk before processing?

- a. Heating
- b. Chilling
- c. Packaging
- d. Centrifugation

21. Deaerators are used to

- a. Remove fat from milk
- b. Remove air from milk
- c. Remove water from milk
- d. None of these

22. Temperature of churn should be below

- a. 8 degree Celsius
- b. 4 degree Celsius
- c. 0 degree Celsius
- d. None of these

23. Temperature fluctuation during transportation can

- a. Increase microbial count
- b. Develop off flavor
- c. Nutrient loss
- d. All of these

24. Increased somatic cells count is associated with

- a. Milk disease
- b. Udder disease
- c. Contamination of milk
- d. None of these

25. Price of milk is usually depends upon

- a. Fat content
- b. Enzymes quality
- c. Moisture content
- d. Vitamins and minerals

26. SNF solid not fat is a part of
- Total fat
 - Total protein
 - Total solids
 - Total associated fat
27. Lactose is a disaccharide which is a combination of
- Glucose and glucose
 - Glucose and fructose
 - Glucose and sucrose
 - Glucose and galactose
28. Milk fats are usually catalyzed by
- Catalase
 - Plasmin
 - Lipase
 - Lysozyme
29. K-casein of milk is hydrolyzed by
- Pepsin
 - Pepsinogen
 - Chymosin
 - HCl
30. Common milk type for cheese making in Pakistan
- Buffalo
 - Cow
 - Goat
 - Camel
31. Which one is more intensive radiation technique?
- Radicidation
 - Radappertization
 - Radurization
 - None of these
32. Which one is not a thermodynamical property?
- Enthalpy
 - Specific heat
 - Microwave heating
 - Entropy

33. Which is not true
- Food is non-homogenous
 - Food has varying components
 - Measurement of exact thermal properties is difficult
 - Mostly foods are liquid
34. Color of potato does not indicate
- Reducing sugar content
 - Storage condition
 - Ripening stage
 - Moisture content
35. Presence of xanthophyll indicates
- Red color
 - Yellow color
 - Blue color
 - Purple color
36. Hue, value and chroma are the characteristics of
- Hunter color lab
 - CIE color system
 - Munsell color system
 - Lovibond color system
37. By increasing the frying time of chicken piece, L value in color will
- Decrease
 - Increase
 - Remain same
 - None of these
38. By decreasing the moisture in apple, dielectric constant
- Decreases
 - Increases
 - Remains same
39. Protein denaturation process
- Increase the solubility and viscosity
 - Decreases the solubility and viscosity
 - Increases the solubility and decreases viscosity
 - Decreases the solubility and increases viscosity

40. Which statement is true for according to lab safety rules?
- Mouth suction is desirable
 - You can sniff the chemicals
 - Appropriate labelling is necessary
 - Leave the chemical containers open
41. Equal chance of a member to be selected in
- Cluster sampling
 - Systematic sampling
 - Stratified sampling
 - Simple random sampling
42. Flame photometer is
- Neither qualitative nor quantitative
 - Both qualitative and quantitative
 - Only qualitative
 - Only quantitative
43. After centrifugation, lighter particles
- Floats on the top
 - Sink in bottom
 - Remain soluble
 - None of these
44. In electrophoresis, pores in the gel work as
- Filter
 - Medium
 - Electrons
 - Nucleus
45. Levels of sodium and potassium can be detected in food samples through
- HPLC
 - Flame photometer
 - Gel electrophoresis
 - Centrifugation
46. Basic principle of spectrophotometer is
- Emission of light
 - Diffraction of light
 - Absorbance of light
 - Reflection of light

47. Pesticides residues in food samples can be quantified through

- a. HPLC
- b. Spectrophotometer
- c. Flame photometer
- d. Microwave extraction

48. Cataphoresis is associated with

- a. Positively charged particles
- b. Negatively charged particles
- c. Neutral particles
- d. None of these

49. Separation on the basis of density is done through

- a. Centrifugation
- b. Filtration
- c. Extraction
- d. Drying

50. Separation on the basis of size is done through

- a. Centrifugation
- b. Filtration
- c. Extraction
- d. Drying

51. Which antioxidant is abundant in citrus fruit.....

- a. Carotenoid
- b. Ascorbic acid
- c. Tocopherol
- d. Flavonoid

52. Lycopene present in

- a. Citrus
- b. Tomato
- c. Mango
- d. Cucumber

53. Which of following include in fermented beverage.....

- a. Squash
- b. *Lassi*

- c. Syrup
 - d. Milk
54. The enzyme which is responsible for browning of fruit and vegetables is
- a. Lipo-oxidase
 - b. Polyphenol-oxidase
 - c. Amylase
 - d. Protease
55. Which is the pre-dominating organism in dirty utensils of milk.....
- a. Lactobacillus bulgaricus
 - b. Propionibacterium
 - c. Streptococcus lactis
 - d. All of the above
56. Any change that renders food unfit for human consumption is called.....
- a. Processing
 - b. Spoilage
 - c. Deterioration
 - d. Preservation
57. The quality problem for sliced apple and potato is
- a. Enzymatic browning
 - b. Lipolytic rancidity
 - c. Hydrolytic rancidity
 - d. Putrefaction
58. Fruit flavour is complex of.....
- a. Taste and Colour
 - b. Texture and appearance
 - c. Taste and aroma
 - d. All of above
59. The purpose of edible coating in minimally processed fruit and vegetables are
- a. Lower respiration
 - b. retard ethylene production

- c. Sealing volatile flavor
 - d. All of above
60. Anti-nutritional factor in tea is.....
- a. Caffeine
 - b. Tannin
 - c. Phytates
 - d. Oxalates
61. HP processing of fruit and vegetables mean
- a. High performance
 - b. High pressure
 - c. High pasteurization
 - d. None of above
62. Energy value of a food is measured in terms of.....
- a. Carbohydrates
 - b. Proteins
 - c. Fats
 - d. Calories
63. Fruits like banana, figs, grapes are more susceptible to development of “black mould rots” due to
- a. Rizopus
 - b. Penecillium
 - c. Aspergillus niger
 - d. Gloeosporium
64. Criteria for harvesting of tomatoes are
- a. colour
 - b. % sugar and % acid
 - c. oil
 - d. a and b
65. Milk fat differs from other common fats in having a larger percentage of.....
- a. Free Fatty Acids

- b. Saturated Fatty Acids
 - c. Volatile Fatty Acids
 - d. None of the above
66. Spoilage in food because of microbial activity can be prevented or delayed by.....
- a. Prohibiting the entry of micro-organisms in food
 - b. Physical removal of micro-organisms
 - c. Hindering the activity of micro-organisms
 - d. All of the above
67. Best timing of harvesting of fruit during the day is.....
- a. Evening
 - b. Morning
 - c. Early Morning
 - d. After noon
68. Most suitable material for canning of vegetables is.....
- a. Glass
 - b. Tin plate
 - c. Plastic
 - d. Aluminum
69. Most suitable method for vegetable blanching is by
- a. Hot water
 - b. Steam
 - c. Hot air
 - d. Microwave
70. In drying of fruit which chemical is used to minimize browning
- a. Carbon dioxide
 - b. Sulphur dioxide
 - c. Benzene
 - d. Chlorophyll
71. Solve $3 \cdot \log 2^3$
- a. $9 \log 2$

- b. $3\log 8$
- c. $3 \log 2 \cdot \log 3$
- d. All

72. Orange juice has 320000 bacterial count, its standard form is

- a. 3.2×10^5
- b. 3200×1000
- c. 3.2 Mcfu
- d. None of these

73. Spherical candy has diameter=7mm calculate its volume ($\frac{4}{3}\pi r^3$)

- a. 1500
- b. 2500
- c. 3000
- d. 8990

74. 40% of circumference is PDP of food label, calculate PDP dimensions if label height of bottle is 6 inches and circumference is 3 inches.

- a. 9
- b. 6
- c. 2
- d. None of these

75. Volume of dome of baking oven having base diameter=12 ft and vertical length=10 ft, where

$$\text{Volume} = \pi r^2 l$$

- a. 1100
- b. 2100
- c. 3100
- d. None of these

76. $2^2 \times (2^2)^2$

- a. 64
- b. 32
- c. 28

d. 128

77. A black and white cow _____ grazing in the field.

- a. is
- b. are
- c. were
- d. none of these

78. Can you repair _____ computer in Liam's office? It's not working.

- a. a
- b. the
- c. an
- d. none of these

79. The area of a rectangle is 60 square units, and its length is 12 units. What is its width?

- a. 5 units
- b. 6 units
- c. 4 units
- d. 10 units

80. Calculate following $34 \times 10 + 16 \div 2 - 10$

- a. 338
- b. 443
- c. 448
- d. 888

81. What is the value of $7^2 + 3^2$?

- b. 58
- c. 49
- d. 40
- e. 70

82. A is 5 years older than B who is thrice as old as C. If the total of ages of A, B and C is 40, then how old is C

- a. 6
- b. 7
- c. 5
- d. 8

84. Ali has 90 currency notes, some of which are Rs. 1000 denomination and rest of Rs. 500 denomination. The total amount is Rs 71,000. How many notes he has in denomination of Rs. 500?

- a. 30
- b. 32
- c. 34
- d. 38

85. What should be the next number in below series? 3, 8, 15, 24, 35.....

- a. 44
- b. 47
- c. 48
- d. 49

86. Which of the following is not found in a Hospital.....?

- a. Bed
- b. HPLC
- c. GCMS
- d. More than one of the above

87. We _____ the school at five o'clock.

- a. Leaving
- b. Leaved
- c. Leave
- d. Leaves

88. The boy was walking fast. Pick out adverb of manner.

- a. Walking
- b. Boy was
- c. Fast
- d. Walk

89. Earthquakes cause vibrations to pass _____ around the earth in wave form.

- a. through
- b. through the
- c. through an
- d. through and

90. The first engine _____ heat to drive a machine was the steam engine.

- a. made use of
- b. to make use of
- c. of using
- d. of making use

91. The word “forecasting” is closest in meaning to

- a. prediction
- b. efficiency
- c. accounting
- d. decision making

92. Ali is that boy we have been looking for all day. Identify the proper noun?

- a. Ali
- b. Day
- c. Boy
- d. Looking

93. Will the apple be eaten by me? Change the voice.

- a. Is an apple eaten by me?
- b. Will I eat the apple?
- c. Will the apple be eaten by me?
- d. Will I be eating the apple?

94. Choose synonym of the word „Receive“.

- a. Retain

- b. Demand
- c. Refuse
- d. Get

95. There is no doubt _____ the earth is round.

- a. that
- b. but
- c. and
- d. if

96. The doors were shut. Change the sentence into question.

- a. Shut the doors were?
- b. Shut were the doors?
- c. Were the doors shut?
- d. Were shut the doors?

97. She told me I miss you“ Choose the correct punctuation mark.

- a. „She told me I miss you“.
- b. “She told me I miss you.”
- c. She told me, “I miss you.”
- d. She told me „I miss you“

98. What is the plural of the noun „tooth“?

- a. teeth
- b. teethe
- c. teeths
- d. tooths

99. Red rose is _____ than pink tulip.

- a. more beautiful
- b. most beautiful
- c. beautiful
- d. beautifully

Complete the following conditional sentence:

100. If it _____, I _____ go for walk.

- a. rain, will
- b. rains, will
- c. rains, would
- d. will, rain