

CUET PG 2026 Food Engineering Question Paper

Time Allowed : 1 Hour 30 Minutes

Maximum Marks : 300

Total Questions : 75

General Instructions

Read the following instructions very carefully and strictly follow them:

- The Question Paper consists of 75 Multiple Choice Questions (MCQs).
- Total marks for the exam is 300.
- The total duration is 90 minutes; a timer on the screen will display the remaining time, and the exam will automatically submit when the time reaches zero.
- For every correct answer, 4 marks (+4) will be awarded to the candidate, and a 1 mark (-1) will be deducted for every incorrect answer.
- Question papers are available in both English and Hindi.

1. Which law states that the energy required for size reduction is proportional to the change in surface area?

- (A) Rittinger's Law
- (B) Kick's Law
- (C) Bond's Law
- (D) Newton's Law

2. What does the acronym GRAS stand for in food safety regulations?

- (A) Generally Recognized As Safe
- (B) Government Regulated Approved Substances
- (C) Global Regulation and Safety Standards
- (D) Generally Required Approved Substances

3. Which instrument is primarily used to determine the plasticity of bread dough?

- (A) Farinograph
- (B) Extensograph
- (C) Amylograph
- (D) Viscometer

4. What is the process of using alkali treatment on cocoa called?

- (A) Fermentation
- (B) Conching

- (C) Dutching
 - (D) Tempering
-

5. Which treatment is specifically used to remove undesirable microbes from milk?

- (A) Sterilization
 - (B) Pasteurization
 - (C) Homogenization
 - (D) Fermentation
-

6. What is the most widely used general test for identifying carbohydrates?

- (A) Biuret Test
 - (B) Benedict's Test
 - (C) Molisch Test
 - (D) Iodine Test
-

7. Identify the natural toxin commonly found in citrus fruits like grapefruit.

- (A) Solanine
 - (B) Cyanogenic glycosides
 - (C) Furanocoumarins
 - (D) Aflatoxins
-

8. Which part of an egg contains the blastodisk?

- (A) Egg white (Albumen)
 - (B) Egg shell
 - (C) Egg yolk
 - (D) Chalaza
-

9. What is the sensory outcome resulting from the decomposition of fats in milk?

- (A) Sweet taste
 - (B) Rancidity
 - (C) Bitterness
 - (D) Sourness
-

10. Which parameter can be affected by nozzle pressure during spray drying?

- (A) Moisture content
- (B) Particle size
- (C) pH value
- (D) Color only

11. What is the full form of NOEL in toxicological studies?

- (A) No Observed Effect Level
- (B) Normal Observed Exposure Limit
- (C) National Organic Exposure Level
- (D) Non-Operational Exposure Limit

12. "Arka Rakshak" is a triple-resistant variety of which commonly processed vegetable?

- (A) Potato
- (B) Tomato
- (C) Onion
- (D) Brinjal

13. Which preservative is typically used at a concentration of 4-5% in commercial vinegar?

- (A) Citric acid
- (B) Acetic acid
- (C) Lactic acid
- (D) Benzoic acid

14. In food engineering, what does a Farinograph measure?

- (A) Dough extensibility
- (B) Dough mixing properties
- (C) Starch gelatinization
- (D) Viscosity of liquids

15. Which antinutritional toxic constituent is associated with *Aspergillus flavus* in groundnuts?

- (A) Solanine
 - (B) Aflatoxin
 - (C) Oxalate
 - (D) Phytate
-