

CUET PG 2026 Food Science 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. What is the primary protein found in wheat responsible for its dough-forming properties?

- (A) Casein
- (B) Albumin
- (C) Gluten
- (D) Keratin

2. Which enzyme is commonly used as an indicator for the effectiveness of milk pasteurisation?

- (A) Amylase
- (B) Lipase
- (C) Phosphatase
- (D) Protease

3. In food preservation, what does the term 'D-value' represent?

- (A) Time required to destroy all microorganisms
- (B) Time required to reduce microbial population by 90%
- (C) Temperature required to kill microorganisms
- (D) Rate of microbial growth

4. Which food additive is used as a sequestering agent to prevent oxidative rancidity?

- (A) Sodium benzoate
 - (B) EDTA
 - (C) Citric acid
 - (D) Sodium chloride
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5. What is the name of the process used to destroy pathogenic microorganisms in liquid foods using high heat for a short time?

- (A) Sterilisation
 - (B) Pasteurisation
 - (C) Fermentation
 - (D) Dehydration
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6. Which vitamin is most susceptible to loss during the boiling of vegetables?

- (A) Vitamin A
 - (B) Vitamin D
 - (C) Vitamin C
 - (D) Vitamin K
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7. What is the major acid present in citrus fruits like lemons and oranges?

- (A) Acetic acid
 - (B) Lactic acid
 - (C) Citric acid
 - (D) Tartaric acid
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8. During the ripening of fruits, which gas acts as a natural ripening hormone?

- (A) Oxygen
 - (B) Carbon dioxide
 - (C) Ethylene
 - (D) Nitrogen
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9. What is the purpose of adding 'Nitrites' in the curing process of meat products?

- (A) To increase moisture content
 - (B) To enhance sweetness
 - (C) To preserve color and inhibit microbial growth
 - (D) To reduce fat content
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10. Which organism is primarily responsible for the production of yogurt from milk?

- (A) *Saccharomyces cerevisiae*
 - (B) *Lactobacillus bulgaricus*
 - (C) *Aspergillus niger*
 - (D) *Escherichia coli*
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11. What is the moisture content level below which most bacteria cannot grow in dried foods?

- (A) 50%
 - (B) 30%
 - (C) 15%
 - (D) 5%
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12. Which browning reaction occurs during the heating of sugars in the absence of nitrogenous compounds?

- (A) Maillard reaction
 - (B) Enzymatic browning
 - (C) Caramelization
 - (D) Oxidative browning
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13. What is the main carbohydrate found in cow's milk?

- (A) Glucose
 - (B) Fructose
 - (C) Lactose
 - (D) Sucrose
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14. Which packaging technique involves replacing the air inside a package with a specific gas mixture to extend shelf life?

- (A) Vacuum packaging
 - (B) Modified Atmosphere Packaging
 - (C) Aseptic packaging
 - (D) Active packaging
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15. What is the function of an emulsifier in a food system like mayonnaise?

- (A) To enhance sweetness
 - (B) To stabilize a mixture of immiscible liquids
 - (C) To increase acidity
 - (D) To preserve color
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