

- 175
93. Mace is the product obtain from
 a) Nutmeg b) Kokum c) Cinnamon d) None of these
94. What is the plant population of black pepper which is grown in coconut garden at spacing of 7.5mX7.5m
 a. 154 b. 175 c. 157 d. 145
95. Which one of the following is cash crop
 a. Colove b. Arecanut c. Rubber d. Coconut
96. Economic part of clove is
 a. Leaf b. Bark c. Flower bud d. Root
97. Tender coconut water is botanically called as
 a. Coconut syrup b. Liquid endosperm c. Nata De-Coco d. Coco jal
98. Indian dill is botanically known as
 a. *Anethum graveolens* b. *Anethum sowa* c. *Trachyspermum ummi* d. *Pimpinella anisum*
99. Rubber Research Institute of India is located at
 a. kollam b. Kanyakumari c. Kottayam d. Palode
100. Dimorphic branching is found in
 a. Cocoa b. Coffee c. Black Pepper d. All of these
101. IIRRI is located at
 a. Hyderabad b. Netherland c. Philippines d. China
102. Variety suitable for tender nut
 a. WCT b. Laccadive Ordinary c. Philippines ordinary d. COD
103. Origin of cashew
 a. India b. Mexico c. Philippines d. South America
104. IISR Varadha is a improved variety of
 a. Cinnamon b. Ginger c. Turmeric d. Mango ginger
105. Optimum age of seedling for transplanting coconut into main field
 a. 3 months b. 6 months c. 9 months d. 12 months
106. Opium free poppy variety is
 a. Thrisna b. Sujata c. Kirtiman d. Chetak
107. Which chemical is used to coagulate the rubber while processing
 a. Amonia b. Formic acid c. Sodium metabisulphate d. Ehylene
108. Star Anise is botanically called as
 a. *Pimento dioca* b. *Illicium Verum* c. *Larus nobilis* d. *Myristica malabarica*
109. Growth regulator used for intensive tapping in rubber is
 a. GA3 b. Ethrel c. IAA d. IBA
110. Which of the following crop is suitable for growing in submerges soils
 a. *Piper longum* b. *Commiphora mukul* c. *Silybum marianum* d. *Acorus calamos*
111. Economic part of allspice is
 a. Drid aril b. Dried fruit c. Dried flower bud d. Dried bark
112. Red Rust of coffee is caused by
 a. *Puccinia gramini* b. *Hemalia vastabixs* c. *Albigo candida* d. *Cephaleurus mycoide*
113. India ranks 1st in production of
 a. Tea b. Coffee c. Cocoa d. Rubber
114. Is a largest producer of coffee producing in the country?
 (a) Assam (b) Meghalaya (c) Kerala (d) Karnataka
115. Spice garden of India is
 (a) Karnataka (b) Meghalaya (c) Kerala (d) Maharashtra
116. Altitude Research station is at
 (a) Pottangi (b) Simla (c) Darjeeling (d) Dehra dun
117. Coconut seed farm in Karnataka is at
 (a) Shantigodu (b) Puttur (c) Ullal (d) Kidu
118. Major avian pest causing damage to oil palm fruit is
 (a) Squirrel (b) Pigeon (c) Jungle crow (d) Parrot
119. Sweet wood is the other name for
 (a) Cardamom (b) Cinnamom (c) Clove (d) Nutmeg
120. Kokum juice is rich in
 (a) Citric acid (b) Sulphuric acid (c) Matic acid (d) Tartaric acid
121. Of the following clones of rubber the name of wonder clone is given to
 (a) RRIM 105 (b) RRIM 700 (c) RRIM 525 (d) RRIM 600
122. About 50% of coconut growing regions in the world are located between..... of the equator
 (a) 10°N 20°S (b) 20°N and 30°S (c) 30°N and 30°S (d) 25°N and 30°S
123. In India cultivation of saffron is limited to the following state only
 (a) MP (b) Assam (c) Kerala (d) Jammu & Kashmir
124. *Helopeltis theiovora* is a serious pest of
 (a) Cardamom (b) Pepper (c) Coconut (d) Cashew nut
- NA
- Dimorphic branching
- Tender
- late monia
- te re
- Pottangi
- Tea + Assam
- Kidu

Sanroman → Dwarf

M-4 Beetle wine

- X (a) Coffee arabica (b) Coffee robusta (c) C. canephora (d) C. liberica
- 126. Black pepper variety tolerant to root knot nematode
(a) Panchami (b) Pournami (c) Panniyur-1 (d) Panniyur-2
- 127. Seed rate of coriander is
(a) 2-15 kg/ha (b) 5-8 kg/ha (c) 25-30 kg/ha (d) 30-35 kg/ha
- 128. Rio-de-janeiro is well known cultivar of
(a) Cardamom (b) Ginger (c) Turmeric (d) Cumin
- 129. Highest curcumin content variety of turmeric is → Suroma
(a) Suroma (b) Cuddapha (c) Salem (d) Survarna
- 130. It is not grade of cash
a) 210 (b) 240 (c) 460 (d) 420
- 131. All spice is a
a) Dioecious (b) Monoecious (c) Polygamodioecious (d) Gynodioecious
- 132. In black pepper shoot is best for propagation
a) Geotropic (b) Orthotropic (c) Plagiotropic (d) Runner
- 133. Rajendra Kanti is the variety of
a) Coriander (b) Ginger (c) Fenugreek (d) Turmeric
- 134. Economic part of Crocos sativus
a) Bulb (b) Dried stigma (c) Rhizome (d) Dried tubers
- 135. Gleaning is a word related to which harvesting of
a) Tea (b) Coffee (c) Rubber (d) Saffron

Pournami ⊕ root knot nem

210 ✓
240 ✓
420 ✓

① Fenugreek → menthol
② All → Eugenol

Match the following

- 136. Cinnamon - 138. Leaves → Cey
- 137. Nutmeg - 137. Kernel → Nutmeg
- 138. Curry leaf - 136. Bark → Cinnamon
- 139. Vanilla - 116. Aril → Vanilla
- 140. Mace - 139. Pod and sticks → Vanilla
- 141. Turmeric - 144. Unopened flower bud
- 142. Curry leaf - 145. Riode - genera
- 143. Vanilla - 143. Orchidaceae
- 144. Clove - 142. Murrya Koengini
- 145. Ginger - 141. Curcumin

Shoot → -ve geotro

Root → +ve geo

Rhizome → digicostrops (horizontal)
(Auxin lower side)

Morphic → Directly determine by morphology of plant ex: M. pudica
Auxin → RNA synthesis

- 146. Nutmeg - 150. Menthol
- 147. All spice - 146. Terbinen
- 148. Fenugreek - 148. Linalool
- 149. Black pepper - 149. Phenol
- 150. Corjander - 149. Eugenol

- 151. Cardamom - 154. Cashew
- 152. Black pepper - 153. King of spices
- 153. Fenugreek - 154. Small holder of irrigation crop
- 154. Oil palm - 155. Goat horn
- 155. Doller crop - 155. Queen of spice
- 156. Native of tea - 158. Sanroman
- 157. Native of coffee - 156. China
- 158. Dwarf variety of coffee - 157. Ethiopia
- 159. Oil palm origin - 160. Coastal area of south Africa
- 160. Home of Rubber - 159. Tropical America

① Epinasty → Greater response in upper surface of organ due to downward bending
② Hyponasty → Greater growth in lower ∴ upward

→ Auxin → RNA Syn
→ Auxin → Dicot weed control
Fruit of mango → NAA
Citron → 2, 4, D

NAA Regular down → 4, 4, 4
pineapple

pre cancer → 2

Yabert & Sumki → 4-A & 4-B

next 9 phinney → 4+3 it high plant

M-4 → Beetle wine

- 161. Coconut - 163. Vegurla - 1
- 162. Arecanut - 164. Criollo
- 163. Cashewnut - 165. S-795
- 164. Cocoa - 162. Mangla
- 165. Coffee - 161. Kapavriksha
- 166. Betel vine - 166. M-4
- 167. Oil palm - 168. Euphorbiaceae
- 168. Rubber - 169. Assam
- 169. Tea - 163. Tenera
- 170. Arecanut - 170. Mohitnagar

56.25
135

JRF MOCK TEST 2013-14 Temperate Vegetable Crop, Date: 2-09-2014

Name:..... HARISH S.D.

+ve marks..... 67.....
-ve marks..... 10.75

- 1. Which of the following countries has the highest productivity of potato
a) Hungary b) Germany c) USA d) Netherlands
- 2. Which of the following is leading vegetable crop of India in production
a) Cabbage b) Potato c) Tomato d) Brinjal
- 3. Optimum generations for inbred line production in carrot
a) 2-3 generation b) 5-6 generation c) 3-4 generation d) 3 generation
- 4. Inbreeding depressions is much more among the following crops
a) Winter cauliflower b) Broccoli c) Summer cauliflower d) Brussels sprout
- 5. Which of the following is primary center of diversity for Chinese cabbage
a) Chinese - Japanese b) Hindustani center c) Indo-Chinese d) Mediterranean region
- 6. Which of the following is primary center of diversity for radish
a) Chinese - Japanese b) Hindustani center c) Indo-chinese d) Mediterranean region
- 7. Pusa katki is a variety of
a) Cauliflower b) Cabbage c) Kale d) Bitter guard
- 8. Akra Nishant is a variety of
a) Amaranths b) Radish c) Carrot d) Brinjal
- 9. Improved Japanese is variety of from Israel
a) Cauliflower b) Broccoli c) Radish d) Cabbage
- 10. Golden Acre is variety of
a) Cauliflower b) Broccoli c) Cabbage d) Brussels sprout
- 11. Pusa Mukta is variety of
a) Cauliflower b) Broccoli c) Cabbage d) Brussels sprout
- 12. Pusa swarnima is a variety of
a) Summer squash b) Turnip c) Winter squash d) Carrot
- 13. Pusa kesar is a variety of
a) Pumpkin b) Turnip c) Carrot d) Radish
- 14. Pusa yamdagini is a variety of
a) Carrot b) Radish c) Turnip d) Kale
- 15. Pant Gobi - 3 a cauliflower variety is developed by
a) Selection b) Inbreeding c) Introduction d) Synthetic variety → Pusa deepali
- 16. Pant shubra cauliflower is developed as a result of
a) Mutation b) Recurrent selection c) Introduction d) Inbreeding
Pusa shubra → MDR
- 17. Which of the following radish varieties is developed as a mass selection
a) White Icicle b) Arka Nishant c) Japanese white d) Chinese pink
- 18. Palam samridh is an improved variety of
a) Cabbage b) Broccoli c) Cauliflower d) Brussels sprout
- 19. Type of inflorescence in cabbage is
a) Spike b) Panicle c) Umbel d) Catkin
- 20. Type of inflorescence in carrot is
a) Spike b) Panicle c) Umbel d) Catkin
- 21. Spinach is a
a) Self-pollinated b) Often cross-pollinated c) Cross pollinated d) None of these
Indian Spinach → Basella (C4) Short day
- 22. Type of inflorescence in globe artichoke is
a) Spadix b) panicle c) umbel d) Capitulum → Compositae, Achene
- 23. Which of the following mechanisms exists in cole crops
a) Heterostyly b) Protoandry c) Protogyny d) None of these
- 24. Which of the following mechanisms exists in carrot
a) Heterostyly b) Protoandry c) Protogyny d) None of these
- 25. The edible part of rutabaga is
a) Root b) Spear c) Stem d) Corm
- 26. The edible part of Jerusalem Artichoke is
a) Root b) Spear c) Tuber d) Corm
JA → 102
QA → 34
- 27. Method of sowing of beetroot is
a) Direct sowing b) Planting tubers and rhizome c) Transplanting d) Planting tubers
- 28. Type of self-incompatibility observed in cole crops
a) Sporophytic b) Gametophytic c) Both a & b d) None of these
- 29. Which of the following is an autotetraploid
a) Potato b) Leek c) Okra d) None of these
- 30. Which of the following is winter crop
a) Pea b) Lima bean c) French bean d) Cluster bean

31. Which of the following crops, cleistogamy is observed
 a) Lettuce b) Capsicum c) Tomato d) Knol khol
32. Which of the following are protoandrous
 a) Beet b) Leek c) Celery d) All of these
33. Cytoplasmic genic male sterility is observed in
 a) Onion b) Beet c) Carrot d) All of these
34. Which of the following types of self incompatibility is observed in radish and turnip → sporophytic
 a) Sporophytic b) Gametophytic c) Both a & b d) None of these
35. Which of the following toxic substances is present in celery
 a) Apiin b) Sinigrin c) Cucurbitacin d) Choline esterase → pumpkin
36. Which of the following are thermo-insensitive varieties of cauliflower
 a) Pusa Katki b) Pusa synthetic c) Pusa Deepali d) All of these
37. Scooping is a practice that facilitates bolting in
 a) Cabbage b) Brussels sprout c) Cauliflower d) Broccoli
38. Which of the following is the self blanched variety of Cauliflower
 a) Pusa snowball -K-1 b) Pusa Himjyoti c) Pusa sharadh d) Pant shubra
39. Palam Kanchan and Palm samridhi are improved varieties of
 a) Cabbage b) Broccoli c) Cauliflower d) Brussels sprout
40. Which of the following radish variety is resistant to rust
 a) Scarlet Globe b) White Icicle c) French breakfast d) Arka Nishant
41. Brown Heart of turnip is caused by the deficiency of
 a) B b) Water stress c) Ca d) High temperature
42. Which of the following is not insect pollinated
 a) Beetroot b) Turnip c) Radish d) Carrot
43. London flag is improved variety of
 a) Leek b) Garlic c) Onion d) Welsh onion
44. Pungency in horse radish is due to
 a) Allyl iso thiocyanates b) Butyle thiocyanates c) b & c d) None of these
45. Bolting is common in
 a) Cabbage b) Cauliflower c) Onion ^{< 15°C} d) Garlic
46. Pride of India is the improved varieties of
 a) Cauliflower b) Cabbage c) Knol-khol d) Broccoli
47. Kashmir Beauty and Golden Heart are the varieties of
 a) Radish b) Carrot c) Turnip d) Beetroot
48. Carrot is heavy feeder of particularly for
 a) N b) K c) P d) Ca
49. Beta vulgaris belongs to family
 a) Convolvulaceae b) Chenopodiaceae c) Cruciferae d) Compositae
50. Potato tubers contains less than mg----- solanine per 100g fresh weight is considered safe for human
 a) 8 b) 12 c) 16 d) 20
51. Tendrometer is used to measure the maturity of
 a) Pea pod b) Cowpea c) French bean d) Dolichos bean
52. Hollow heart in potato is due to
 a) Moisture deficiency b) Excessive N₂ c) Poor ventilator d) Low temperature
53. Delayed harvesting in radish may cause
 a) Forking b) Pithiness c) Deformed root d) All
54. Globe artichoke is propagated by
 a) Suckers b) Root cutting c) Seeds d) None
55. Globe artichoke is cultivated for its
 a) Succulent leaves b) Flower buds c) Tuber d) None
56. Lettuce is a pollinated crop
 a) Self b) often cross c) Cross d) None
57. Rhubarb is grown for its
 a) Thick leaf stalks b) Tuber c) Tender stem d) None
58. Turnip belongs to family
 a) Umbelliferae b) Chenopodiaceae c) Cruciferae d) Convolvulaceae
59. Largest potato growing state of India
 a) UP b) HP c) Kerala d) MP
60. Exposure to sunlight in potato causes
 a) Black heart b) Hollow heart c) Browning d) Greening
61. Optimum size of potato tuber for planting is
 a) 225 g b) 30-40g c) 750g d) 100g
62. Optimum temperature for curd initiation and development in snowball cauliflower is
 a) 20-27°C b) 10-16°C c) 20-25°C d) 12-16°C
- Handwritten notes:
 1) pusa synthetic → Thermoinsensitive
 2) Kashmir beauty & Golden heart } Carrot
 Hard soil pan → forking

- Lime
- X63. The vegetable producing maximum amount of nutrient / unit area / unit time is
 a) Potato b) Carrot c) Radish d) Tomato
- MP64. The 1st tropical variety which can set seed in plains in cabbage is
 a) Pusa sambandh b) Pusa Ageti c) Pusa Drum Head d) Golden Acre
- L65. King of North is a variety of → CAPRICUM
 a) Cabbage b) Khol - khol c) Cauliflaower d) Brussels sprouts
- X66. Earliest maturing type of cabbage is
 a) Round head b) Flat head c) Conical head d) All
- L67. Potato is plant for its tuber formation
 a) Short day b) Long day c) Day Neutral d) None
- L68. New Zealand Spinach belongs to family
 a) Leguminosae b) Polygonaceae c) Aizoaceae d) Convolvuacae
- L69. Whiptail of Cauliflower is due to deficiency of
 a) Mo b) Zn c) Co d) Cu
- L70. Fruit of Brassica is called as
 a) Pome b) Berry c) Siliqua d) Drupe
- L71. Edible part of Knol Khol is
 a) Root b) Leaf c) Stem d) Tuber
- L72. Golden nematode is a serious pest of
 a) Tomato b) Brinjal c) Potato d) Cabbage
- MP73. Great lakes is a variety of
 a) Crisp head lettuce b) Leaf type lettuce c) Butter head lettuce d) None of these
- L74. Horse radish is propagated by
 a) Seeds b) Stem cuttings c) Root cuttings d) None of these
- L75. Knol-khol is propagated by
 a) Cutting b) Corm c) Bulb d) Seed
- MP76. Pea edible podded cultivar is
 a) Arkel b) Perfection c) Bonnoeville d) Sylvia
- X77. Pollinator of radish is
 a) Bees b) Wind c) Honey bees d) Water
- X78. Potato is a native of
 a) Europe b) Africa c) South America d) None of these
- MP79. Potato tuber production is maximum at following temperature
 a) 15°C b) 20°C c) 25°C d) 30°C → 15 to 20
- X80. Round head type of cabbage mature
 a) Early b) Mid c) Late d) None
- L81. When Knol-Khol is grown for seeds it becomes (Broccoli)
 a) Annual b) Biennial c) Perennial d) All of these
- L82. Earthing of potato crop is done
 a) 20 days after sowing b) 40 days after sowing c) 50 days after sowing d) None of these
- X83. Aroma containing compound in cabbage is
 a) Isothiocyanate b) Allyl isothiocyanate c) Dimethyl pyrazine d) None
- MP84. Spinach is a
 a) Long day b) Short day c) Day neutral d) None
- L85. Beetroot is
 a) Monoecious b) Dioecious c) Male sterility d) None
- L86. Cole crop transplanting is not practiced in
 a) Cabbage b) Cauliflower c) Knol-khol d) Turnip
- L87. Toxic substance present in cole crop
 a) Saponine b) Sinnigrin c) Trypsin d) Serotonine
- L88. Seed rate required for early variety of cauliflower (g/ha)
 a) 500-600 b) 350-400 c) 700-800 d) 1000-1500
- X89. Seed rate required for knoll-khol g/ha
 a) 250 - 300 b) 350 - 400 c) 500 - 600 d) 1000 - 1500 gm
- X90. Seed rate required for early variety of peas
 a) 60 - 80 kg / ha b) 80 - 90 kg / ha c) 100 - 120 kg / ha d) 150 - 200 kg / ha
- MP91. Globe Artichoke is a
 a) CAM plant b) C4 plant c) C3 plant d) None of these
- L92. Potato is grown in all states except
 a) Karnataka b) M.P. c) Kerala d) M.H.
- L93. Maximum area under Potato is in
 a) Lateritic soil b) Alluvial soil c) Sandy soil d) All of these
- L94. Late maturing variety of Potato
 a) Kufri Chandramukhi b) Kufri Lavkar c) Kufri Megha d) Kufri Sinduri

① Broccoli + knol khol → Biennial

② Beetroot → Dioecious

③ Turnip transplanting not done

④ Globe artichoke → C4 plant

A. tricolor → Badichana

95. Up to date is a introduced variety of
 a) Tomato b) Cabbage c) Cauliflower d) Potato
- 96) Multiple disease resistant variety of Potato
 a) Kufri Sheetman b) Kufri Badshah c) Kufri Sherpa d) Kufri Joyti
97. Cabbage grown for seed production in
 a) Tropical b) Sub tropical c) Temperate d) None of these
98. 'September' is the variety of
 a) Cabbage b) Cauliflower c) Knol-khol d) Kale
99. Sowing time for early cauliflower
 a) Mid May to Mid June b) July end c) August end d) September end
100. F1 hybrid of Brussels sprout
 a) Hilda ideal b) Jade cross c) Rubine d) Long Island
101. Variety of Kale is mostly grown in J&K
 a) Siberian b) Dwarf Moss c) Dwarf Green d) Karamsag
102. Variety of Radish which can be grown throughout the year
 a) Pusa Rashmi b) Pusa Himani c) Pusa Chetki d) Pusa Desi
103. Mutant variety of French bean
 a) Arka Komal b) Arka Suvidha c) Pusa Parvathi d) Pant Anupama
104. V- shape chlorosis on margin leaves in cabbage a symptom of
 a) Curd rot b) Black rot c) Black leg d) Soft rot
105. Sex form in Lettuce
 a) Chasmogamy b) Cleistogamy c) Protogyny d) None of these
- 106) 5 sex forms present in
 a) Lettuce b) Spinach c) Broccoli d) Turnip
107. Shizocarp fruit type is found in
 a) Carrot b) Radish c) Beet root d) Turnip
108. Mustard is used as a trap crop in cabbage in the ratio
 a) 15:1 b) 20:1 c) 25:1 d) 30:1
109. Thinning is practiced in
 a) Cabbage b) Turnip c) Beetroot d) Both b & c
110. Splitting of knobs in Knol khol is due to deficiency of
 a) Sulphur b) Boron c. Calcium d. Molybdenum

Match the following

- | | | | |
|--------------------------|---------|-----------------------------------|-------------|
| 111. Palak | 115 | Leafy head | X 112 |
| 112. Lettuce | 111 | Leaf | |
| 113. Globe artichoke | 114 | Tuber | |
| 114. Jerusalem artichoke | 113 | Flowers bud | |
| Kale | 112 | Shoot | X 115 |
| 116. Cauliflower | 120 | <i>B oleracea var gemmifera</i> | X 118 |
| 117. Cabbage | 116 | <i>B. Oleracea var botrytis</i> | |
| 118. Brussels sprout | 117 | <i>B oleracea var cepitata</i> | |
| 119. Kale | 120 | <i>B oleracea var gongeylades</i> | X 120 |
| 120. Knol-khol | 119 | <i>B oleracea var acephala</i> | X 119 |
| 121. Jerusalem artichoke | 102 | NA | 2n = 34 125 |
| 122. Spinach | 2n = 12 | 121 | 2n = 102 |
| 123. Chinese cabbage | 2n = 20 | 124 | 2n = 181 |
| 124. Knol- khol | 2n = 18 | NA | 2n = 20 123 |
| 125. Globeartichoke | 2n = 34 | 122 | 2n = 121 |
| 126. Ricyness | 127 | Carrot | |
| 127. Forking | 127 | Beet root | |
| 128. Brown heart | 126 | Cauliflower | |
| 129. Akashin | 130 | Lettuce | |
| 130. Tip Burn | 129 | Radish | |
| 131. Black Heart | 135 | Ca deficiency | X 138 |
| 132. Hollow stem | NA | Excessive P | 134 |
| 133. Cavity spot | NA | Poor ventilation | 131 |
| 134. Pensil strip | 133 | Bo deficiency | X 135 |
| 135. Akashin | NA | Excessive N ₂ | 139 |

1) mustard trap crop for Cabbage

25:1

2) V-shape chlorosis → Black rot

3) Throughout year → pusa himani

4) September → Cabbage

5) Early december → pea

6) Lettuce → Leafy head

Globe artichoke → 2n = 34

J artichoke → 2n = 102

Brown heart → Beet root

1. 'Cobalt' is present in which of the following vitamins :
 (A) Vitamin B₁ (B) Vitamin B₁₂ (C) Vitamin B₆ (D) Vitamin D
2. Which is the largest Fruit in the world?
 (A) Water Melon (B) Bottle gourd (C) Jack Fruit (D) Bael
3. Richest source of Vitamin C is :
 (A) Orange (B) Citrus (C) Aonla (D) Bael
4. Vegetables are rich in :
 (A) Proteins (B) Fats (C) Vitamins (D) Minerals
5. 'Papain' is prepared from :
 (A) Sapota (B) Mango (C) Papaya (D) Pear
6. Carbohydrate content in potato is :
 (A) 12% (B) 22% (C) 32% (D) 42%
7. Which refrigerant is commonly used in cold storage in our country :
 (A) Ethylene (B) Carbide (C) Ammonia (D) Sodium Benzoate
8. Pineapple variety suitable for canning is :
 (A) Queen (B) Kew (C) Mauritius (D) Cayenne
9. Richest source of Riboflavin is :
 (A) Papaya (B) Mango (C) Bael (D) Karonda
10. Richest source of iron is :
 (A) Mango (B) Bael (C) Pomegranate (D) Dry Karonda
11. 'Curcumin' is extracted from :
 (A) Capsicum (B) Onion (C) Cucumber (D) Turmeric
12. Which one of the following is a Climacteric type of fruit?
 (A) Banana (B) Citrus (C) Litchi (D) Grape
13. Which of the following is/are non-Climacteric type of fruit?
 (A) Pineapple (B) Litchi (C) Grape (D) All of these
14. "Most suitable packaging material" for cut flowers is :
 (A) Wooden boxes (B) Plastic boxes (C) Cardboard boxes (D) Creates called as
15. Emission of Ethylene during transportation of cut flowers cause a disorder which
 (A) Bud opening (B) Sleepiness (C) Bent neck (D) Calyx splitting
16. Vegetables are dehydrated at the temperature of :
 (A) 60 - 66°C (B) 40 - 45°C (C) 50 - 55°C (D) 70 - 75°C
17. Fruit used for eradication of 'Scurvey' disease is :
 (A) Guava (B) Aonla (C) Mango (D) Citrus
18. Grapes are rich in :
 (A) Citric Acid (B) Ascorbic acid (C) Tartaric acid (D) Mallic acid
19. Which is the cheapest preservation method of fruits and vegetables?
 (A) Canning (B) Freezing (C) Drying (D) Fermentation
20. Best quality 'oleoresin' is extracted from :
 (A) Castor (B) Chilli (C) Onion (D) Garlic
21. The richest source of Fat is :
 (A) Coconut (B) Walnut (C) Cashew nut (D) Banana
22. Sauer ruben is the fermented product of :
 (A) Cabbage (B) Turnip (C) Radish (D) Beetroot
23. The term 'Appertizing' is used for :
 (A) Canning (B) Dehydration (C) Syruping (D) Sterilization
24. Fruit which is useful for curing 'Diabetes' is :
 (A) Jamun (B) Mango (C) Grape (D) Aonla
25. First commodity for which grading and marketing rules were framed is :
 (A) Tomato (B) Mango (C) Grape (D) Onion
26. Which is the precursor of Ethylene ?
 (A) Traptophane (B) Methionine (C) ABA (D) IAA
27. What should be the pH value for Jelly?
 (A) 2 (B) 3 (C) 4 (D) 5
28. Sugar percent in jelly is :
 (A) 30 - 35% (B) 40 - 45% (C) 50 - 55% (D) 60 - 65%
29. Pectin content is measured by :
 (A) Jelly meter (B) Refractometer (C) Jel meter (D) pH meter
30. Refractometer is used for measuring :
 (A) Acid (B) TSS (C) Salt (D) Fibre
31. Sugar content in squash is about :
 (A) 10 - 15% (B) 20 - 25% (C) 30 - 35% (D) 40 - 45%

32. National Horticulture Board (NHB) was established in the year :
 (A) 1981 (B) 1982 (C) 1983 (D) 1984
33. Which one is the anti-sterility vitamin :
 (A) Vitamin A (B) Vitamin E (C) Vitamin C (D) Vitamin D
34. The most common method for grape preservation is :
 (A) Jam making (B) Dehydration (C) Jelly making (D) Pickling
35. Rich source of Vitamin B₁ (thiamin) is :
 (A) Grape (B) Banana (C) Cashew nut (D) Guava
36. Amaranth leaves are rich in : → oxalic acid
(A) Vitamin A (B) Vitamin B (C) Vitamin C (D) Vitamin E
37. Black heart is a physiological disorder of :
(A) Potato (B) Tomato (C) onion (D) Chilli
38. Black heart of potato is occurred when storage temperature is :
(A) 5°C (B) 0°C (C) -5°C (D) 10°C
39. Carrot is a rich source of :
 (A) Protein (B) Fat (C) Carotene (D) Carbohydrates
40. Cauliflower curds can be stored for a month at -
(A) 0°C + 85-90% RH (B) 15°C + 60-80% RH (C) 15°C + 60-65% RH (D) 20°C + 50-70% RH
41. For curing sweet potato are kept for 10 days at :
 (A) 25°C and 85% RH (B) 40°C and 70% RH (C) 80°C and 30% RH (D) 30°C and 80% RH
42. 'Elephant's Foot Yam' is rich source of Vitamin :
(A) A and B (B) B and C (C) C and D (D) Only B
43. Tomato fruits for canning are harvested at :
 (A) Mature green stage (B) Red ripe stage (C) Immature green stage (D) Half-ripe pink stage
44. Which chemical is used for controlling sprouting of onions in storage?
(A) Maleic Hydrazide (MH) (B) Ethylene (C₂H₄) (C) GA₃ (D) All of these
45. Melons for distant marketing are picked at
(A) Half-slip stage (B) Full-slip stage (C) Green mature stage (D) None of these
46. For distant marketing tomato fruits are harvested at :
 (A) Immature green stage (B) Mature green stage (C) Turning stage (D) Red ripe stage
47. For Low Sugar content, potato tubers are stored at :
 (A) 5°C (B) 10°C (C) 15°C (D) 20°C
48. For long-term storage, potato should be stored at :
 (A) 0 - 5°C (B) 5 - 10°C (C) 10 - 15°C (D) 20°C
49. For 'Kanji' preparation, the most suitable carrots are :
 (A) Orange carrots (B) Black carrots (C) Red carrots (D) None of these
50. Tomato fruits for processing are picked at :
 (A) Pink stage (B) Hard ripe stage (C) Over ripe stage (D) Mature stage
51. For longer storage of cucumber fruits, the temperature should be kept at :
 (A) 5°C (B) 10°C (C) 20°C (D) 25°C
52. The Limiting Amino acid in green vegetables is :
 (A) Arginine (B) Lysine (C) Methionine (D) Tryptophan
53. Which is the staple vegetable in Indian diet ?
 (A) Tomato (B) Cauliflower (C) potato (D) Chillis
54. Spinach is rich in :
(A) Vitamin A (B) Vitamin B (C) Vitamin C (D) Vitamin E
55. Which bean is used for extraction of gum ?
 (A) Broad bean (B) Cluster bean (C) French bean (D) Hyacinth bean
56. Bitterness in Colocasia is due to :
(A) Calcium oxalate (B) Calcium chloride (C) Calcium carbonate (D) Potassium oxalate
57. Chillies are rich source of :
(A) Vitamin A (B) Vitamin C (C) Vitamin A and C (D) Vitamin E and D
58. Red colour of carrot is due to :
 (A) Lycopene (B) Anthocyanin (C) Carotene (D) Queroetin
59. Vegetables are subjected to drying after :
 (A) Sulfuring (B) Sulphitation (C) Blanching (D) None of these
60. Yellow coloured vegetables are rich source of :
(A) Vitamin A (B) Vitamin B (C) Vitamin C (D) Vitamin D
61. Father of modern Refrigeration is :
(A) James Harrison (1851) (B) Gane (1934) (C) Wade, N.L (1984) (D) Wang (1986)
62. 'Jelly Seed' is a physiological of :
 (A) Apple (B) Guava (C) Mango (D) Papaya
63. Variety of Mango which is susceptible to Jelly Seed is :
 (A) Alphonso (B) Chausa (C) Tommy-Atkins (D) Benesan

65. What is the ratio of Chlorophyll 'a' and 'b' in plants?
 (A) 1:1 (B) 1:2 (C) 1:3 (D) 3:1
66. Optimum temperature for ripening of most of fruit crops is:
 (A) 10°C (B) 15°C (C) 20°C (D) 25°C
67. Hypobaric storage is mostly used for:
 (A) Fruits (B) Nuts (C) Vegetables (D) Cut flowers
68. Fruit which is not peeled before canning is:
 (A) Pineapple (B) Mango (C) Cherry (D) Apple
69. Chemical used for removing the spray residues of Arsenic and lead from the fruits is:
 (A) NaOH (B) HCl (C) NaCl (D) H₂SO₄
70. Benzoic Acid is most effective to:
 (A) Mould (B) Yeast (C) Bacteria (D) Virus
71. According to FPO, the maximum limit of SO₂ allowed in squashes and cordials is:
 (A) 350 ppm (B) 500 ppm (C) 1000 ppm (D) 600 ppm
72. The toxicity of SO₂ is increase at:
 (A) Low temperature (B) High temperature (C) Moderate temperature (D) No effect of temperature
73. Concentration of SO₂ in concentrated juice is:
 (A) 500 ppm (B) 1000 ppm (C) 1500 ppm (D) 350 ppm
74. SO₂ is most effective against:
 (A) Yeast (B) Mould (C) Bacteria (D) Virus
75. Alcohol content of wines ranges from:
 (A) 5 - 10% (B) 10 - 12% (C) 17 - 20% (D) 12 - 17%
76. TSS (%) for Jam is:
 (A) 65.0 (B) 65.8 (C) 68.5 (D) 64.5
77. SO₂ content in pure KMS is:
 (A) 25.5% (B) 75.5% (C) 78.2% (D) 57.7%
78. Enzyme responsible for converting pectin into pectic acid is:
 (A) Pectinase (B) Pecto-pectinase (C) pectic Methyl Esterase (PME) (D) Poly Galaturonase (PG)
79. Enzyme responsible for converting protopectin into pectin is:
 (A) PME (B) Proto-pectinase (C) PG (D) Pectinase
80. End point temperature of Jelly at sea level is:
 (A) 106°C (B) 104°C (C) 108°C (D) 105°C
81. What is the acidity of Jelly?
 (A) 0.5% (B) 0.75% (C) 1.0% (D) 1.25%
82. Methoxyl content of Pectin is:
 (A) 5 - 10% (B) 7 - 10% (C) 8 - 15% (D) 10 - 15%
83. How much pectin should be present in finished jelly?
 (A) 2% (B) 1% (C) 3% (D) 2.5%
84. Sugar percent in Jelly should be:
 (A) 50 - 55% (B) 60 - 65% (C) 65 - 70% (D) 70 - 75%
85. Pectin solution is most stable at pH:
 (A) Acidic (B) Alkaline (C) Neutral (D) None of these
86. What should be the jelly temperature at the time of estimation of pectin by jelmeter test:
 (A) 15 - 20°C (B) 21 - 38°C (C) 20 - 25°C (D) 25 - 40°C
87. What should be the pH of a good jelly?
 (A) 2.25 (B) 3.46 (C) 4.32 (D) 4.73
88. In which form, pectin is found in fruit?
 (A) Pectin (B) Protopectin (C) Calcium pectate (D) None of these
89. Characteristic aroma in Guava is due to:
 (A) ~~B~~-caryophyllene (B) Quercetin (C) Oxytacetate (D) Ethyl butylate
90. 'Fibril' theory of jelly formation is given by:
 (A) L.H. Meyer (B) W. V. Cruess (C) E. C. John (D) None of these
91. According to "Spencer's theory" of jelly formation, pectin is having:
 (A) +ve charge (B) -ve charge (C) Neutral (D) None of these
92. Non-reducing sugar is:
 (A) Fructose (B) Glucose (C) Mannose (D) Sucrose
93. Major organic acid which is used in respiration is:
 (A) Ascorbic acid (B) Malic acid (C) Turteric acid (D) None of these
94. Which one of the following is the anti-oxidant mineral?
 (A) Silicon (Si) (B) Selenium (Se) (C) Chlorene (Cl) (D) Potassium (K)
95. The fat percent in Avocado is:
 (A) 20.1% (B) 20.5% (C) 26.4% (D) 28.7%
96. The term 'climacteric' is first used by:
 (A) Gane (1934) (B) Kidd and West (1927) (C) Cruess (1942) (D) Bleekur (1929)

Methoxyl → 7-10%

NA

97. O₂ requirement for Apple storage in Controlled Atmosphere (CA) is :
 (A) 2% (B) 3% (C) 5% (D) 7%
98. Storage temperature for Asparagus is :
 (A) 0-5°C (B) 5-7°C (C) 7-10°C (D) 10-15°C
99. Storage temperature for Banana is :
 (A) 5-10°C (B) 10-15°C (C) 15-16°C (D) 20-21°C
100. Vacuum cooling is most suitable for :
 (A) Fruits (B) Tubers (C) Leafy vegetables (D) None of these
101. Vegetable which is not blanched before drying is :
 (A) Cauliflower (B) Palak (C) Onion (D) Tomato
102. 103. Moisture content in dried vegetable is :
 (A) 2% (B) 3% (C) 5% (D) 6%
103. Vitamin which is not found in Fruits and Vegetables is :
 (A) Vitamin A (B) Vitamin B₁ (C) Vitamin B₆ (D) Vitamin B₁₂
104. Best maturity indices of orange is :
 (A) TSS (B) Sugar % (C) Acid % (D) Brix : acid ratio
105. Bacteria which is used to absorb ethylene from storage chamber is :
 (A) Agrobacterium (B) Mycobacterium (C) Bacillus (D) Azotobacter
106. Phalsa squash is preserved by :
 (A) KMS (B) Citric Acid (C) Sodium Benzoate (D) Sugar
107. Potato can be placed in the group of :
 (A) Non-perishable (B) Semi-perishable (C) Perishable (D) Highly perishable
108. Which of the following is a medium acid food ?
 (A) Asparagus (B) Corn (C) Pear (D) Limabean
109. National Pickle of India is :
 (A) Mango pickle (B) Lime pickle (C) Cucumber pickle (D) Carrot pickle
110. Best way of preservation of juice is :
 (A) Drying (B) Freezing (C) Dehydration (D) Sterilization
111. Citric acid is commercially produced by :
 (A) *Aspergillus niger* (B) *Penicillium* (C) *Bacillus* (D) *Clostridium*
112. Commercial effect of KMS is due to :
 (A) HSO₃ (B) H₂SO₄ (C) H₂SO₃ (D) H₂SO₂
113. Toughening effect on canned bean is due to :
 (A) K (B) Ca (C) S (D) None of these
114. Agricultural produce (Grading and Marketing Act (1937) is also known as :
 (A) PFA Act (B) FPO Act (C) Agmark Act (D) ISI Act
115. What is tannin percent in Cider ?
 (A) 0.1-0.3% (B) 0.5-1.0% (C) 1.0-1.5% (D) 1.5-2.0%
116. Alcohol content in Cider is :
 (A) 2-4% (B) 4-6% (C) 6-8% (D) 8-10%
117. 118. pH of sauerkraut is :
 (A) 1.5 (B) 2.5 (C) 3.5 (D) 4.5
118. Central Food Laboratory is located at :
 (A) New Delhi (B) Mysore (C) Kolkata (D) Mumbai
119. Public Health Laboratory is situated at :
 (A) Lucknow (B) Faridabad (C) Pune (D) Mysore
120. Flavouring agent in Citrus Fruits is :
 (A) B-caryophyllene (B) Hesperidin (C) Naringin (D) Ethyl butylate
121. Flavouring agent in Grape Fruit is :
 (A) B-caryophyllene (B) Hesperidin (C) Naringin (D) Ethyl butylate
122. Flavouring agent in Strawberry is :
 (A) Ethyl butylate (B) Octyl acetate (C) Naringin (D) B-caryophyllene
123. Flavouring agent in Orange is :
 (A) Ethyl butylate (B) Octyl acetate (C) Naringin (D) Linalool
124. Flavour compound of papaya is :
 (A) Ethyl butylate (B) Octyl acetate (C) Naringin (D) Linalool
125. TSS for Bael Pulp is :
 (A) 20° Brix (B) 25° Brix (C) 30° Brix (D) 15° Brix
126. Packaging film, which is used for better MAP is :
 (A) LDPE (B) HDPE (C) Polypropylene (PP) (D) LLDPE
127. Processing temperature for canning of fruits is :
 (A) 82°C (B) 90°C (C) 100°C (D) 121°C
128. Processing temperature for canning of vegetables is :
 (A) 80-85°C (B) 100-115°C (C) 110-115°C (D) 115-121°C

- (A) 1 - 1.5% (B) 2 - 2.5% (C) 3 - 3.5% (D) 4 - 4.5%
130. A separate ministry of Food Processing was established in :
 (A) 1968 (B) 1978 (C) 1988 (D) 1987
131. Moisture content in Intermediate Moisture Food (IMF) is :
 (A) 10 - 20% (B) 20 - 25% (C) 20 - 30% (D) 20 - 40%
132. Water activity (a_w) of mostly Intermediate Moisture Foods is :
 (A) 0.25 - 0.50 (B) 0.5 - 0.75 (C) 0.75 - 0.85 (D) 0.85 - 0.95
133. The chemical commonly used for prolonging vase life of cutflower is :
 (A) Sucrose (B) Potassium nitrate (C) MH (D) B-Nine
134. Pungency of onion is due to presence of :
 (A) Botanin (B) Allyl propyl disulphide (C) Solanin (D) Isthocyanate
135. Identify the fruit belonging to non-climacteric group :
 (A) Persimmon (B) Avocado (C) Pineapple (D) Mango
136. In which group will you classify apple according to its respiration rate ?
 (A) Low (B) Very low (C) Moderate (D) High
137. In which group will you classify mango according to its ethylene production rate ?
 (A) Very low (B) Low (C) Moderate (D) High
138. Ideal cool storage temperature of Banana is :
 (A) 7 - 10°C (B) 13 - 14°C (C) 1 - 3°C (D) 5 - 6°C
139. Ideal storage temperature of Cucumber is :
 (A) 0°C (B) 3 - 4°C (C) 10 - 13°C (D) 13 - 15°C
140. The pigment present in Jamun is :
 (A) Carotenoid (B) Anthocyanin (C) Lycopen (D) Xanthophyll
141. Which one of the following method is the permanent method of preservation ?
 (A) Use of light preservatives (B) Deaeration (C) Pasteurization (D) Dehydration
142. Highest quantity of Carotene is available from :
 (A) Carrot (B) Spinach Leaf (C) Colocasia Leaf (D) Fenugreek Leaf
143. The yellow pigment in Papaya is :
 (A) Carotene (B) Caricacin (C) Caricacynadin (D) Caricaxanthin
144. The term "three quarterful or full three quarter" is used to denote fruit maturity in which crop in the following :
 (A) Banana (B) Mango (C) Tomato (D) Pineapple
145. Storage of fruits and vegetables, where the gas composition is changed from that of normal atmosphere and a precise control is maintained over the atmospheric composition during storage period is known as :
 (A) Controlled Atmospheric (CA) storage (B) Modified Atmospheric (MA) storage
 (C) Cold storage (D) Hypobaric storage
146. During controlled atmospheric storage composition of which of the following set of gases is controlled
 (A) $O_2 + N_2$ (B) $CO_2 + N_2$ (C) $C_2H_4 + N_2$ (D) $CO_2 + O_2$
147. At which pH fruits and vegetables are divided into acidic and non-acidic for thermal processing:
 (A) 4.5 (B) 5.5 (C) 6.5 (D) 7.5
148. Find out Minimum Fruit Content and TSS for a fruit jelly according to F.P.O?
 (A) 45% and 65°B (B) 50% and 70°B (C) 55% and 65°B (D) 60% and 75°B
149. What is the maximum level of SO_2 permitted in squash?
 (A) 250 ppm (B) 350 ppm (C) 450 ppm (D) 400 ppm
150. Generally below which temperature chilling injury occurs in Mango? °C
 (A) 8°C (B) 10°C (C) 12°C (D) 13°C
151. What is the main reason for browning in fruits when dehydrated at high temperature?
 (A) Maillard reactions (B) Ascorbic acid oxidation
 (C) Caramelization of reducing sugar (D) Charring of non-reducing sugar
152. Which one of the following fruit has maximum export from India to Foreign countries?
 (A) Grape (B) Banana (C) Mango (D) Walnut
153. Which one of the following fruit product has maximum export from India?
 (A) Mango pulp (B) Cashewnut (C) Mango pickle (D) Potato chips
154. Polyphenol oxidase (PPO) enzyme inactivated by heat at :
 (A) 55 - 72°C (B) 83 - 98°C (C) 102 - 105°C (D) 60 - 78°C
155. For canning of Pea, the Tendemeter reading should be :
 (A) 100 (B) 110 (C) 120 (D) 130
156. During blanching Vitamin C is loss
 (A) 5 - 10% (B) 10 - 15% (C) 10 - 50% (D) 30 - 60%
157. When should we add salt while making Tomato Sauce ?
 (A) With the start of the cooking process (B) In the middle of the cooking process
 (C) Towards the end of the cooking process (D) After cooking process is over
158. The major mineral, which is present in fruits and vegetables is :

(A) Na (B) K (C) Ca (D) Mg

159. The daily requirement of Vitamin for a normal man is :
(A) 20 mg (B) 30 mg (C) 50 mg (D) 100 mg

160. Ethylene forming Enzyme (EFE) is presently known as :
(A) ACC Synthase (B) ACC Transferase (C) ACC Oxidase (D) None of these

161. Which of the following is an extremely tolerate to ethylene ?
(A) Tomato (B) Banana (C) Melons (D) None of these

162. The total Chemical energy librated during the oxidation of 1 mole of glucose is :
(A) 0.5 mega joules (B) 1.2 mega joules (C) 1.6 mega joules (D) 1.9 mega joules

163. The oxygen concentration at which anaerobic respiration commence, is known as :
(A) Respiration point (B) Extinction point (C) Critical point (D) Danger point

164. The rate of chemical reaction approximately doubles for each rise in temperature of :
(A) 5°C (B) 10°C (C) 15°C (D) 22°C

165. Which of the following is/are acid foods?
(A) Tomato products (B) Pear (C) Pineapple (D) All of these

166. Factor for converting Nitrogen into protein is :
(A) 6.0 (B) 6.25 (C) 6.52 (D) 5.26

167. Ready-to-serve (RTS) contains :
(A) 10% Juice and 15% TSS (B) 15% Juice and 15% TSS
(C) 10% juice and 10% TSS (D) 15% juice and 10% TSS

168. Sparkling product prepared from fruit juice is :
(A) Squash (B) Jam (C) Nectar (D) Cordial

169. Mango pulp is preserved by :
(A) KMS (B) Salt (C) Sugar (D) Sodium Benzoate

170. In preservation of foods, how much colour is permitted?
(A) 100 ppm (B) 200 ppm (C) 250 ppm (D) 300 ppm

171. Which method is used for inactivation of microbial growth ?
(A) Sulphuring (B) Sulphitation (C) Freezing (D) Blanching

172. Cryo Preservation is associated with :
(A) Freezing (B) Chemical (C) Liquid Nitrogen (D) Drying

173. The time and temperature of heating of processed product is depend upon :
(A) pH (B) Acidity (C) TSS (D) Nutritive value of Fruits/ vegetables

174. The fruits and vegetables are totally known as :
(A) Nutritive Foods (B) Protective Foods (C) Energy Foods (D) Acid Foods

175. In which product, TSS is 30° Brix?
(A) Squash (B) Jam (C) Cordial (D) RTS

176. Browning is occurred in :
(A) Tomato (B) Brinjal (C) Onion (D) Chilli

177. Which of the plant hormone enhance senescence ?
(A) NAA (B) ABA (C) Cytokinin (D) Ethylene

178. Browning in apple is due to enzyme :
(A) Hydrogenase (B) Poly Phenol oxidase (C) PG (D) Peroxidase

179. The quick freezing is preferred over slow freezing because it :
(A) Form large crystal (B) Small crystal (C) Save time (D) Save electricity

180. The "Fruit Production Order" (FPO) License is given by
(A) National horticultural Board (B) ICAR (C) Government of India (D) State Government

181. Which of the following is Class-I preservative?
(A) KMS (B) Sodium Benzoate (C) Sugar (D) Vinegar

182. Bitter principle in bittergourd is :
(A) Terpenoids (B) Cucumis (C) Tannin (D) None of these

183. Thermal processing of Sulphur containing amino acid food is done in :
(A) SR Can (B) AR Can (C) Both Cans (D) None of these

184. One of the basis of ethylene production, mango can be classified into :
(A) Low (B) Moderate (C) High (D) Very high

185. According to Respiration rate, apple can be classified as :
(A) Low (B) Moderate (C) High (D) Very high

GA move in all direction. produce in young leaves, root
GA improves boltiness
GA improve plants are tall
Flowering → GA₃
Break dormancy → Red light

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