

**UNIVERSITY OF AGRICULTURAL AND HORTICULTURAL SCIENCES, SHIVAMOGGA  
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**PHT-JRF Test**

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**I. Chose the appropriate answer**

- ✓ -1. At maturity of fruits specific gravity Correct -  
 a) Increases      b) Decreases      c) Stable      d) None Wrong -
- ✓ 2. CFTRI started in the year NA - 9  
 a) 1945      b) 1950      c) 1955      d) 1960
- ✗ 3. Tomato is suitable for  
 a) Dehydration      b) Canning      c) Freezing      d) Both a& b
- ✓ 4. Walnuts are harvested at  
 a) Full ripe stage      b) Dung stage      c) FFB stage      d) PTB stage
- ✗ 5. Maceration is a method of oil extraction of flowers is also known as  
 a) Cold Fat extraction      b) Hot fat      c) Oil Bath      d) Crushing method
- ✓ 6. Dehydration temperature for grapes is.....°C  
 a) 47-51      b) 57-61      c) 67-71      d) 77-81
- ✓ 7. Colourd products are preserved by  
 a) KMS      b) Benzoic acid      c) So2      d) None
- ✗ 8. Yellow colour of cassava is due to  
 a) Anthocynin      b) Carotene      c) Xanthophyll      d) None
- ✓ 9. Golden Flake of tomato is due to  
 a) Excess Ca oxalates      b) Low Boron      c) high K/Ca      d) None
- NA 10. Storage life (category) of Rhubarb is  
 a) Non-perishable      b) Semi-perishable      c) Perishable      d) Very-Perishable  
D - A - Correct
- ✗ 11. Soft jelly is due to  
a) High sugar Low acid      b) Low sugar High acid      c) High sugar High acid  
 d) Low sugar Low acid
- ✓ 12. Ethylene sensitive flower is  
 a) Lily      b) Tulip      c) Rose      d) Gerbera
- ✗ 13. Toxic substance present in Kale is  
 a) Isothycynates      b) Progoitrin      c) Goitrin      d) Sinigrin
- ✓ 14. Fruit cracking in apple is due to the deficiency of  
 a) Ca      b) Bo      c) Zn      d) Cu
- ✗ 15. Gray moulds/Pin mould/ Bread mould is caused by  
 a) Penicillium      b) Aspergillus      c) Mucor      d) Byssochlamys
- ✓ 16. Fig best drying temperature is .....°C  
 a) 40 -45      b) 50-55      c) 55-60      d) 60-65
- ✗ 17. Nectar contain .....% TSS  
 a) 5      b) 10      c) 15      d) 20
- ✗ 18. Folic acid is stable in .....conditions  
 a) Acidic      b) Alkaline      c) Neutral      d) None
- ✓ 19. National pickle of India is  
 a) Mango      b) Cucumber      c) Lime      d) Amla
- NA 20. Highly heat resistant aerobic organism  
 a) Bacillus      b) Clostridium      c) Rhizophos      d) Byssochlamys
- ✓ 21. Enzyme used for clarification of juices is  
 a) Invertase      b) Proteinase      c) Pectinase      d) Lactase

- ✗ 22. Lactic bacteria is used in preparation of  
 a) Jelly b) Murabba c) Chutney d) Pickle
- ✗ 23. I Indian Horticulture Congress held during the year  
 a) 2002 b) 2004 c) 2006 d) 2010
- ✗ 24. Storage temperature for ber fruit .....°C  
 a) 0 b) 1 c) 2 d) 3
- ✗ 25. Storage temperature for Mushroom .....°C  
 a) 0 b) 1 c) 3 d) 5
- ✓ 26. Cryo-preservation is associated with  
a) Liquid Nitrogen b) Liquid Oxygen c) Liquid CO<sub>2</sub> d) Liquid Potassium
- ✓ 27. Commonly used vase solution to increase the vase life of tuberose flowers is.  
 a) STS b) AgNO<sub>3</sub> c) HQS d) TDZ
- ✗ 28. Pineapple variety suitable for canning is  
 a) Mauritius b) Cayenne c) Kew d) Queen
- ✓ 29. Precursor of Ethylene is  
 a) Traptaphane b) Methionine c) ABA d) IAA
- ✗ 30. Grapes are rich source of  
 a) Citric Acid b) Mallic Acid c) Tartaric acid d) Oxalic Acid
- ✓ 31. Yeast is used for  
 a) Marmalde b) Jelly c) Cider d) Jam
- ✓ 32. Carambola is rich source of  
 a) Citric Acid b) Mallic Acid c) Tartaric acid d) Oxalic Acid
- ✓ 33. The fruit crop which is not peeled before canning  
 a) Apple b) Pineapple c) Grapes d) Cherry
- ✓ 34. Increase in ethylene production with ripening is the character of  
a) Climacteric b) Non-Climacteric c) Both d) None
- ✗ 35. The most processed product from arecanut is  
 a) Kottapak b) Kalipak c) Nuli d) All the above
- ✗ H 36. Fat % in Avocado is  
 a) 25.3 b) 23.5 c) 26.4 d) 24.6
- ✓ 37. Natural ripening hormone is  
 a) NAA b) ABA c) GA d) C<sub>2</sub>H<sub>4</sub>
- ✗ 38. The final moisture percentage of vegetables is .....%  
a) 4-6 b) 8-10 c) 10-12 d) 12-14
- ✓ 39. ....% of juice is required in making of fruit jelly  
 a) 5 b) 10 c) 15 d) 25
- ✗ 40. Which of the following is used as a surface sterilent  
a) HgCl<sub>2</sub> b) KNO<sub>3</sub> c) KCl d) None
- ✗ 41. Wine is preserved at  
 a) 5% Alcohol b) 8% Alcohol c) 10% Alcohol d) 14% Alcohol
- ✗ 42. Browning in cauliflower is due to the deficiency of  
 a) Ca b) Zn c) Bo d) Mn
- ✓ 43. Waxing is done to reduce  
a) Transpiration b) Respiration c) Both d) None
- NA 44. Bitterness in Kinnow juice due to the presence of  
 a) Papin b) Tannin c) Naringin d) All
- ✓ 45. Palm oil is obtained from.....part of the fruit  
 a) Pericarp b) Mesocarp c) Endocarp d) Epicarp
- ✗ 46. Storage temperature of gerbera is .....°C  
 a) 1 b) 2 c) 3 d) 4

- ✓ 47. Salt act as a preservative at .....%  
a) 60-65                                    b) 55-60                                    c) 15-25                                    d) 25-35
- ✓ 48. Fruit crop which is rich in pectin content  
a) Guava                                    b) Jamun                                    c) Grapes                                    d) All
- ✓ 49. Maturation time for vinegar is .....months  
a) 1-4                                    b) 4-8                                    c) 8-12                                    d) None
- X 50. AGMARK act enacted in India during the year  
a) 1927                                    b) 1935                                    c) 1937                                    d) 1945

II. Fill in the blanks

- NA 1. Father of Modern Refrigeration \_\_\_\_\_ James Harrison
- NA 2. FCI Food Co-operation of India \_\_\_\_\_ 1965
- ✓ 3. Father of Canning Nicolas Appert preserved the foods in glass containers
- X 4. Fruit texture is measured by Durometer Texturimeter
- ✓ 5. First carotenoid was isolated from Carrot vegetable
- NA 6. Lachrymatory factor of onion is Thio propenal oxoide
- X 7. Blanching time for vegetable is 30-45 minutes '6'
- ✓ 8. Degreening is carried out in special treating rooms with controlled temperature & RH in which 20 ppm concentration of ethylene is applied
- ✓ 9. Kimchi is the fermented product from mixed vegetables + Chinese cabbage vegetable
- ✓ 10. Alchohal content in Cider is < 7% 4-6%
- NA 11. RDA of Niacin \_\_\_\_\_ mg/day/person
- ✓ 12. Highest post harvest loss occurs in Papaya fruit with 40-100 80-100%
- NA 13. Bitalkins pigment is responsible for yellow colour in Cacti
- ✓ 14. Vegetables are non acidic in nature which requires a temperature of 115-121°C 115 °C for easy sterilization
- ✓ 15. Flame peeling is used for Bulb type of vegetables with example Onion, Garlic Papery outer covering
- NA 16. The best degreening temperature is 27° °C
- X 17. 20-55% of sugar concentration is required to inhibit mould growth 65-70%.
- NA 18. Temperature in belt through drier is 135 °C
- NA 19. First organism to notice on fermentation is Enterobacter
- X 20. Sodium benzoate concentration for Tomato sauce is 350 ppm 750 ppm
- NA 21. Tunta: sun dried potato :: Churno : Frozen potato
- NA 22. Dry Karonda Contains 39.1 % of Iron
- X 23. Per capita availability of milk/day/person 200-250gm/day/person

- X 24. Orange colour of papaya is due to Anthocyanin Carotaxanthin
- X 25. Aroma compound responsible in ripe Apple is 2-methyl butyrate  
Ethyl 2 m b

### III. State True or False

- ✓ 1. Food preservation and Canning institute is located at lucknow, True
- NA 2. 1-MCP is a non toxic synthetic gaseous hormone ✓
- ✓ 3. Sealing temperature is below 74 °C False
- ✓ 4. Geotropical bending is common in Snapdragaon True
- ✓ 5. All the enzymes are protein but all proteins are not enzymes True
- ✓ 6. Chrysanthemum is ethylene insensitive flower True
- X 7. Vinegar is the best example of Class I preservative False ✓
- NA 8. Dasheri cultivar of mango contains more acetaldehyde compare to Alphanso X
- ✓ 9. 4-6 % Brine solution is used for vegetables False 1-3%
- X 10. Capri Fig is suitable for drying True X Smirner
- X 11. Benzoic acid is readily soluble in water True X
- ✓ 12. Synthetic syrup contains fruit pulp False
- NA 13. PH of grape wine is 2.5-3 X 3.5-4.5 X
- ✓ 14. Gladiolus is ethylene insensitive flower True
- ✓ 15. Sugar act as a preservative by osmosis True
- NA 16. Poi is the fermented product of Cucumber False
- ✓ 17. Cucumber pickle ranks I in India False
- NA 18. Hypobaric storage is used for vegetables False
- ✓ 19. SO<sub>2</sub> concentration for RTS is 100 PPM True
- NA 20. Eugenol is compound responsible aroma in overripe Banana X
- A ~~21~~ Sulphoraphane compound is present in Broccoli ✓
- NA 22. Haemaglutine is the toxic substance present in French Bean T
- NA 23. Optimum stage of harvesting for Narcissus is 4-5 florets open F G brook neck stage
- X 24. The temperature in wet storage is slightly higher than that of dry storage False ✓
- ✓ 25. Ultra high temperature sterilization is at 149 °C for few seconds True.