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PHT-JRF Test

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I. Chose the appropriate answer

- ✓ -1. At maturity of fruits specific gravity Correct - 45
a) Increases b) Decreases c) Stable d) None
- ✓ 2. CFTRI started in the year Wrong - 33
a) 1945 b) 1950 c) 1955 d) 1960 NA - 22
- X 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
- X 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. Colour products are preserved by
a) KMS b) Benzoic acid c) So2 d) None
- X 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 - 4 weeks
- X 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
- X 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
- X 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
- X 17. Nectar contain% TSS
a) 5 b) 10 c) 15 d) 20
- X 18. Folic acid is stable inconditions
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 CO₂ d) Liquid Potassium
- ✓ 27. Commonly used vase solution to increase the vase life of tuberose flowers is.
 a) STS b) AgNO₃ 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
- ✗ 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) C₂H₄
- ✗ 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) HgCl₂ b) KNO₃ 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 ismonths
 b) 1-4 b) 4-8 c) 8-12 d) None
- X 50. AGMARK act enacted in India during the year
 c) 1937 b) 1927 c) 1935 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 S-oxide
- 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. Alcohol 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. Betalains 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
282g/21P

- X 24. Orange colour of papaya is due to Anthocyanin Carotaxanthin
 X 25. Aroma compound responsible in ripe Apple is 2-methyl-butylate
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 Alphonso 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 × 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. SO₂ concentration for RTS is 100 PPM True
 NA 20. Eugenol is compound responsible aroma in overripe Banana X
 NA ~~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 C break 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.