

UGC-NET Home science Practice module-1

By



ZERO LEARNING ACADEMY
MOVING TOWARDS AI BASED LEARNING

Multiple Choice Questions on Food Science

1. A more prominent chalaza indicates a ____ egg.
 - a. staler
 - c. fresher
 - b. healthier
 - d. rounder
2. The yolk or yellow portion makes up about ____ percent of the liquid weight of the egg.
 - a. 12
 - c. 43
 - b. 22
 - d. 33
3. In the grading process, eggs are examined for both interior and exterior quality and are sorted according to _____.
 - a. color
 - c. weight
 - b. shape
 - d. breed
4. A whole egg, including the albumen, contains about ____ calories.
 - a. 15
 - c. 40
 - b. 75
 - d. 120
5. What percent of beef is ground for hamburger?
 - a. 6
 - c. 24
 - b. 12
 - d. 48
6. What is the average level of cholesterol in an egg?
 - a. 80 mg
 - c. 240 mg
 - b. 120 mg

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- d. 320 mg
7. ____ are covered by a crust like shell and have segmented bodies (like insects).
- a. Crustaceans
 - c. Oyster
 - b. Mollusks
 - d. Clams
8. The lobster is a common ____ used for food.
- a. mollusk
 - c. shrimp
 - b. crustacean
 - d. eel
9. American consumers use approximately ____ percent of the total world catch of fish and shellfish.
- a. 14
 - c. 20
 - b. 3
 - d. 8
10. On average, Americans eat about ____ pounds of fish and shellfish each year.
- a. 15
 - c. 20
 - b. 5
 - d. 30
11. Aquaculture facilities cultivate approximately ____ different species of fish and shellfish and grow a variety of aquatic plants.
- a. 20
 - c. 10
 - b. 30
 - d. 40
12. The National Marine Fisheries Service estimates that approximately ____ plants process fish and shellfish in the United States.
- a. 2,000

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- c. 2,500
 - b. 1,700
 - d. 1,500
13. ____ are sides of fish cut lengthwise away from the backbone.
- a. Fillets
 - c. Steaks
 - b. Nuggets
 - d. Sticks
14. ____ is done by dipping the fish
in cold water and then freezing a layer before dipping the fish again.
- a. Cleaning
 - c. Glazing
 - b. Skinning
 - d. Dressing
15. The ____ is the large central portion of the kernel and contains most of the starch.
- a. aleurone
 - c. endosperm
 - b. bran
 - d. germ
16. Potato starch begins to ____ at a lower temperature than cornstarch.
- a. burn
 - c. smell
 - b. gelatinize
 - d. separate
17. The presence of ____ encourages the formation of a gel in cooked and cooled starch mixtures.
- a. milk
 - c. carbohydrate
 - b. sugar
 - d. amylose
18. Milling a hundred pounds of wheat should yield ____ percent straight flour.

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- a. 72 to 75
- c. 88 to 90
- b. 75 to 80
- d. 68 to 70

19. The enrichment of bakers' white bread and rolls was made compulsory by the Federal government in ____ as a war measure to improve the nutritional status of the people.

- a. 1940
- c. 1942
- b. 1941
- d. 1943

20. About ____ percent of the proteins of white flour are relatively insoluble.

- a. 55
- c. 75
- b. 65
- d. 85