

CUET PG 2026 Food Science Question Paper(Memory Based)

Time Allowed :1 Hours 30 min	Maximum Marks :300	Total Questions :75
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General Instructions

1. The exam lasts 90 minutes (1 hour 30 minutes).
2. There are 75 Multiple Choice Questions (MCQs) to be answered.
3. +4 marks for every correct answer. -1 mark (negative marking) for every incorrect answer. 0 marks for unanswered or un-attempted questions.
4. For any discrepancy in questions, the English version is considered final (except for language-specific papers).
5. Click one of the four options to choose an answer.
6. You must click "Save & Next" to confirm your response. Only saved answers are considered for evaluation.
7. Use "Mark for Review & Next" to flag a question for later. You can unselect or change your answer using the "Clear Response" button.
8. All calculations must be done on the Rough Sheets provided at the centre. These must be returned to the invigilator after the exam.

1. What is the primary protein found in wheat responsible for its dough-forming properties?

- (A) Casein
 - (B) Albumin
 - (C) Gluten
 - (D) Keratin
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2. Which enzyme is commonly used as an indicator for the effectiveness of milk pasteurisation?

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

