

CUET PG 2026 Food Engineering 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. Which law states that the energy required for size reduction is proportional to the change in surface area?

- (A) Rittinger's Law
- (B) Kick's Law
- (C) Bond's Law
- (D) Newton's Law

2. What does the acronym GRAS stand for in food safety regulations?

- (A) Generally Recognized As Safe
- (B) Government Regulated Approved Substances
- (C) Global Regulation and Safety Standards
- (D) Generally Required Approved Substances

3. Which instrument is primarily used to determine the plasticity of bread dough?

- (A) Farinograph
- (B) Extensograph
- (C) Amylograph
- (D) Viscometer

4. What is the process of using alkali treatment on cocoa called?

- (A) Fermentation
 - (B) Conching
 - (C) Dutching
 - (D) Tempering
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5. Which treatment is specifically used to remove undesirable microbes from milk?

- (A) Sterilization
 - (B) Pasteurization
 - (C) Homogenization
 - (D) Fermentation
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6. What is the most widely used general test for identifying carbohydrates?

- (A) Biuret Test
 - (B) Benedict's Test
 - (C) Molisch Test
 - (D) Iodine Test
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7. Identify the natural toxin commonly found in citrus fruits like grapefruit.

- (A) Solanine
 - (B) Cyanogenic glycosides
 - (C) Furanocoumarins
 - (D) Aflatoxins
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8. Which part of an egg contains the blastodisk?

- (A) Egg white (Albumen)
 - (B) Egg shell
 - (C) Egg yolk
 - (D) Chalaza
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9. What is the sensory outcome resulting from the decomposition of fats in milk?

- (A) Sweet taste
 - (B) Rancidity
 - (C) Bitterness
 - (D) Sourness
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10. Which parameter can be affected by nozzle pressure during spray drying?

- (A) Moisture content
- (B) Particle size

- (C) pH value
 - (D) Color only
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11. What is the full form of NOEL in toxicological studies?

- (A) No Observed Effect Level
 - (B) Normal Observed Exposure Limit
 - (C) National Organic Exposure Level
 - (D) Non-Operational Exposure Limit
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12. "Arka Rakshak" is a triple-resistant variety of which commonly processed vegetable?

- (A) Potato
 - (B) Tomato
 - (C) Onion
 - (D) Brinjal
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13. Which preservative is typically used at a concentration of 4-5% in commercial vinegar?

- (A) Citric acid
 - (B) Acetic acid
 - (C) Lactic acid
 - (D) Benzoic acid
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14. In food engineering, what does a Farinograph measure?

- (A) Dough extensibility
 - (B) Dough mixing properties
 - (C) Starch gelatinization
 - (D) Viscosity of liquids
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15. Which antinutritional toxic constituent is associated with *Aspergillus flavus* in groundnuts?

- (A) Solanine
 - (B) Aflatoxin
 - (C) Oxalate
 - (D) Phytate
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