

CUET PG 2025 Food Science Memory Based Question Paper With Solutions

1. What is the full form of NOEL?

Answer:

The full form of NOEL is **No Observed Effect Level**.

NOEL refers to the highest dose or level of a substance at which no significant adverse effects are observed in a given study. It is an important parameter in toxicology used to assess the safety of chemicals, food additives, or environmental pollutants.

Quick Tip

NOEL is often used in regulatory frameworks to determine acceptable limits for exposure to various substances without risk to human health.

2. What is the name of the process for alkali treatment of cocoa?

Answer:

The process for alkali treatment of cocoa is known as the **Dutch Process**.

The Dutch process involves treating cocoa beans with an alkaline solution to neutralize their acidity. This process darkens the color of cocoa and modifies its flavor, making it milder and smoother. It is commonly used in the production of cocoa powder for chocolate products.

Quick Tip

The Dutch Process enhances the solubility and flavor of cocoa powder, making it ideal for use in beverages and baking.

3. What is the full form of AGMARK?

Answer:

The full form of AGMARK is **Agricultural Marking**.

AGMARK is a certification mark used in India to certify the quality of agricultural products. It ensures that products meet the prescribed standards of quality and purity. The AGMARK certification is a government guarantee of the product's quality and authenticity.

Quick Tip

AGMARK is a vital tool for promoting agricultural exports and ensuring consumer confidence in food products.

4. What is the instrument used to determine the plasticity of bread dough?

Answer:

The instrument used to determine the plasticity of bread dough is the **Farinograph / Extensograph**.

The Farinograph measures the water absorption, dough development, and dough stability by mixing flour and water. The Extensograph measures the extensibility and resistance of the dough to stretching, providing information on the dough's plasticity and strength.

Quick Tip

The Farinograph and Extensograph are essential tools in assessing the quality of dough for baking, particularly in the bread-making process.

5. What is the storage temperature of Hypobaric storage?

Answer:

The typical storage temperature for Hypobaric storage is **0-10°C**, although this can vary depending on the food product.

Hypobaric storage involves maintaining low-pressure conditions, often used for storing perishable goods like fruits and vegetables. The low temperature and controlled pressure help to extend the shelf life of the stored products.

Quick Tip

Hypobaric storage slows down the respiration and ripening processes, helping to preserve the freshness and quality of perishable foods.

6. What is the full form of GRAS?

Answer:

The full form of GRAS is **Generally Recognized as Safe**.

GRAS is a designation used by the U.S. Food and Drug Administration (FDA) to indicate that a substance added to food is considered safe based on a history of common use in food or scientific evidence.

Quick Tip

The GRAS designation ensures that food ingredients are safe for consumption based on scientific data or longstanding tradition in food use.

7. Which instrument is used to determine the salt percentage in food?

Answer:

The instrument used to determine the salt percentage in food is the **Salinometer / Conductivity Meter**.

A Salinometer measures the concentration of salt by determining the electrical conductivity of the solution, as salt increases conductivity. This instrument is commonly used in the food industry to ensure proper salt levels in processed food products.

Quick Tip

Salinometers are useful in quality control and ensuring consistency in the salt content of food products, which is crucial for taste and preservation.