## UNIVERSITY OF MYSORE Postgraduate Entrance Examination October-2022



QUESTION BOOKLET
(Read carefully the instructions given in the Question Booklet)


MAXIMUM MARKS : 50
MAXIMUM TIME : 75 MINUTES
(Including time for filling O.M.R. Answer sheet)

## INSTRUCTIONS TO THE CANDIDATES

1. The sealed question paper booklet containing 50 questions enclosed with O.M.R. Answer Sheet is given to you.
2. Verify whether the given question booklet is of the same subject which you have opted for examination.
3. Open the question paper seal carefully and take out the enclosed O.M.R. Answer Sheet outside the question booklet and fill up the general information in the O.M.R. Answer sheet. If you fail to fill up the details in the form as instructed, you will be personally responsible for consequences arising during evaluating your Answer Sheet.
4. During the examination:
a) Read each question carefully.
b) Determine the Most appropriate/correct answer from the four available choices given under each question.
c) Completely darken the relevant circle against the Question in the O.M.R. Answer Sheet. For example, in the question paper if "C" is correct answer for Question No.8, then darken against SI. No. 8 of O.M.R. Answer Sheet using Blue/Black Ball Point Pen as follows:

> Question No. 8. (A) (B) (D) (Only example) (Use Ball Pen only)
5. Rough work should be done only on the blank space provided in the Question Booklet. Rough work should not be done on the O.M.R. Answer Sheet.
6. If more than one circle is darkened for a given question, such answer is treated as wrong and no mark will be given. See the example in the O.M.R. Sheet.
7. The candidate and the Room Supervisor should sign in the O.M.R. Sheet at the specified place.
8. Candidate should return the original O.M.R. Answer Sheet and the university copy to the Room Supervisor after the examination.
9. Candidate can carry the question booklet and the candidate copy of the O.M.R. Sheet.
10. The calculator, pager and mobile phone are not allowed inside the examination hall.
11. If a candidate is found committing malpractice, such a candidate shall not be considered for admission to the course and action against such candidate will be taken as per rules.
12. Candidates have to get qualified in the respective entrance examination by securing a minimum of 8 marks in case of SC/ST/Cat-I Candidates, 9 marks in case of OBC Candidates and 10 marks in case of other Candidates out of 50 marks.

## INSTRUCTIONS TO FILL UP THE O.M.R. SHEET

1. There is only one most appropriate/correct answer for each question.
2. For each question, only one circle must be darkened with BLUE or BLACK ball point pen only. Do not try to alter it.
3. Circle should be darkened completely so that the alphabet inside it is not visible.
4. Do not make any unnecessary marks on O.M.R. Sheet.
5. Mention the number of questions answered in the appropriate space provided in the O.M.R. sheet otherwise O.M.R. sheet will not be subjected for evaluation.

1) The system in the body that provides sites for formation and maturation of white blood cells is
(A) Liver
(B) Thymus
(C) Lymphatic system
(D) Connective tissue
2) Lysosomes are one type of secretory vesicles formed by
(A) Intracellular fluid
(B) Golgi apparatus
(C) Ribosomes
(D) Cerebrospinal fluid
3) The increase in vitamin $C$ in pulses after sprouting is
(A) $100 \mathrm{mg} / 100 \mathrm{~g}$
(B) $5 \mathrm{mg} / 100 \mathrm{~g}$
(C) $7-20 \mathrm{mg} / 100 \mathrm{~g}$
(D) Negligible
4) Children with nephrotic syndrome are at risk of rickets due to
(A) Calcium deficiency
(B) Phosphorus deficiency
(C) Loss of vitamin D binding protein \& Vitamin D deficiency
(D) Malabsorption
5) Which sign of PEM would be unlikely to show up in a physical examination?
(A) Low plasma protein levels
(B) Dull, brittle hair
(C) Poor wound healing
(D) Wasted appearance
6) Which of the following is not a carotenoid pigment found in foods?
(A) Lycopene
(B) Cryptoxanthin
(C) Xanthophyll
(D) Cyanidin
7) An increased secretion of thyroid hormones (T3 and T4) leads to
(A) Weight loss
(B) Low basal metabolic rate
(C) Constipation
(D) Dry skin
8) Absorption of cholesterol from the small intestine is reduced in the presence of
(A) Protein
(B) Iron
(C) Insoluble fiber
(D) None of the above.
9) Marine and ocean fish are not good sources of
(A) Thiamine
(B) Iodine
(C) Vitamin A
(D) Selenium
10) Fermentation of carbohydrates in foods leads to all of the following except
(A) Increase in B vitamins and ascorbic acid
(B) Increase in pH
(C) Decrease in trypsin inhibitors and phytins
(D) Texture improvement
11) Major proportion of the oxygen is carried in blood as
(A) Free oxygen
(B) Hydroxyapatite
(C) Plasma dissolved oxygen
(D) Oxyhemoglobin
12) Which of the following component in pulses causes flatulence?
(A) Lysine
(B) Phytin
(C) Raffinose
(D) Albumin
13) Goitrogens are found in
(A) Soybean and groundnut
(B) Cabbage and cauliflower
(C) Lentils
(D) All of the above
14) The unutilized bile salts in the gut are chiefly reabsorbed from the
(A) Colon
(B) Duodenum
(C) Ileum
(D) Appendix
15) People with ascites must often restrict dietary intake of
(A) Fat
(B) Protein
(C) Sugars
(D) Sodium
16) The functions of fat include all of the following except
(A) building and repairing tissue
(B) cushioning and protecting vital organs
(C) insulating the body
(D) providing essential fatty acids and fat-soluble vitamins
17) The bacteria involved in curd fermentation that suppress putrefactive organisms are
(A) Lactobacillus Bulgaricus
(B) Streptococcus Thermophilus
(C) Both (A) and (B)
(D) None of the above
18) Dietary intake of calories can be determined by performing
(A) Direct observation
(B) Food frequency questionnaire
(C) Food record
(D) 24-hour recall interview
19) The glomerular capsule in the kidneys are also called as
(A) Loop of Henle
(B) Bowman's capsule
(C) Internal capsule
(D) External capsule
20) The latest recommendation for protein intake for Indians is based on
(A) Amino acid profile
(B) Digestible indispensable amino acid score
(C) In vitro protein digestibility
(D) Net protein utilization
21) The nutrients most likely to fall short in the adolescentdiet are :
(A) Sodium and fat
(B) Folate and zinc
(C) Iron and calcium
(D) Protein and vitamin A
22) A classic sign of zinc deficiency is:
(A) Anemia
(B) Goiter
(C) Mottled teeth
(D) Growth retardation
23) Proteins are involved in all of the following functions except
(A) Providing energy
(B) Promoting bowel health
(C) Aiding in immune function
(D) Providing cell structure
24) The pentose phosphates require for nucleotide synthesis is produced by
(A) HMP shunt pathway
(B) Glycolysis
(C) Kreb's cycle
(D) DNA synthase
25) The detection of starch adulteration in asafetida can be detected by
(A) Benedicts test
(B) Iodine test
(C) Heating
(D) Addition of water
26) Objective evaluation of foods does not include
(A) Sensory evaluation
(B) Use of viscometer
(C) Chromatography
(D) Spectrophotometry
27) An important reaction in the body for synthesis of non-essential amino acids is
(A) Deamination
(B) Decarboxylation
(C) Esterification
(D) Transamination
28) Diet is not directly involved in the development of
(A) Atherosclerosis
(B) Cancer
(C) Diverticular disease
(D) Arthritis
29) Meat cannot be tenderized by
(A) Cold room storage
(B) Curing
(C) Grinding
(D) Use of enzymes
30) The metal is tightly bound with the enzymeTyrosinase is
(A) Copper
(B) Zinc
(C) Selenium
(D) Iron
31) A true food allergy always:
(A) elicits an immune response
(B) causes an immediate reaction
(C) creates an aversion to the offending food
(D) involves symptoms such as headaches
32) Vitamin $A$ is involved in all of the following functions except
(A) Vision and dark adaptation
(B) Hemoglobin synthesis
(C) Resistance to infection
(D) Cell differentiation
33) Sterilization of foods and packaging with assembly understerile conditions is called
(A) Active packaging
(B) Modified atmosphere packaging
(C) Vacuum packaging
(D) Aseptic packaging
34) A prerequisite for the digestion of lipids is
(A) Inhibition
(B) Coagulation
(C) Precipitation
(D) Emulsification
35) The primary function of homogenization of milk is to
(A) Prevent denaturation of milk proteins
(B) Prevent creaming
(C) Increase stability of milk fat
(D) Enhance taste
36) The recommended adequate intake of salt for Indians is
(A) 2 g
(B) 10 g
(C) 5 g
(D) $8 g$
37) Caramelization does not involve
(A) reaction of sugars with protein
(B) decomposition of sugars
(C) formation of brown colored end product
(D) formation of aldehydes and ketones
38) Following are rich sources of vitamin B12
(A) Animal liver, mackerel and shellfish
(B) Soymilk and almond milk
(C) Green leafy vegetables and legumes
(D) Oats and Millets
39) Increased carbohydrate intake suppresses
(A) Lipolysis
(B) Gluconeogenesis
(C) Ketosis
(D) All of the above
40) Reducing sugars give brown colors to bakedgoods when they combine with
(A) Saturated fat
(B) Water
(C) Acids present in foods
(D) Free amino acids in proteins
41) Which of the following is not a problem associated with freezing of foods?
(A) Starch syneresis
(B) Recrystallization
(C) Maillard reaction
(D) Oxidation
42) Patients with mild hypertriglyceridemia may improve their triglyceride levels by :
(A) reducing sodium intake
(B) consuming moderate amounts of alcohol
(C) avoiding a high carbohydrate intake
(D) reducing cholesterol intake
43) Which of the following is used as a sugar substitute and a food additive?
(A) Lactose
(B) Xylitol
(C) Maltodextrin
(D) Resistant starch
44) The denaturation and coagulation of egg mixture in foods are delayed by
(A) Sugar
(B) Salt
(C) Water
(D) Acid
45) Which one of the following is not a synthetic flavoring agent used in foods?
(A) amyl acetate
(B) fumaric acid
(C) methyl salicylate
(D) oleoresins
46) Packaging protects foodstuffs during processing, storage, and distribution from
(A) Influences affecting color, smell and taste
(B) Contamination
(C) Loss or uptake of moisture
(D) All of the above
47) The safe intake of dietary fiber as been recommended by the ICMR is
(A) $15 \mathrm{~g} / 1000 \mathrm{kcals}$
(B) $30 \mathrm{~g} / 1000 \mathrm{kcals}$
(C) $10 \mathrm{~g} / 1000 \mathrm{kcals}$
(D) $5 \mathrm{~g} / 1000$ kcals
48) Which of the following microbes cause toxin-mediated infection?
(A) Shigella spp
(B) Salmonella spp
(C) Yersinia enterocolitica
(D) Listeria monocytogenes
49) Pregnant women should not take supplements of
(A) iron
(B) folate
(C) vitamin A
(D) vitamin C
50) The essential fatty acids that must be supplied through the diet are
(A) Linoleic acid and alpha-linolenic acid
(B) Stearic acid
(C) Oleic acid
(D) Sterols

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## Rough Work

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 ఎంబదన్ను யరిరిలలిసిరి.



 జదాబ్దారరంగిరుత్తిర.


 లుత్తరహస్ను నిధణరిసి.


 కుంబిర:




 ळలళెయల్లిన లుదాळరణి నెలలి.
 యృడ్బొలు.


 かっలగబळుడు.




 అంచగఆన్ను யֹడియత్ర్ప్దు.

## ఓ.ఎం.ఆరా. ळలఆయన్ను కుంబలు ష్యృజసెగళు









Note : English version of the instructions is printed on the front cover of this booklet.

