



National Food Processing Aptitude Test (NFPAT)

This is sample test paper. The main test will have following components

SI No	Module	Total Number of Questions	Total Marks
I.	Verbal, Logical and Computer Literacy	20	20
II.	Food Processing and Preservation	20	20
III.	Food Safety and Hygiene	20	20
	Total	60	60

Section I: Verbal, logical and computer literacy

1. What Enables us to send the same letter to different persons
 - A) Macros
 - B) Template
 - C) Mail Merge
 - D) None of the Above

2. What can be used for quick access to commonly used commands and tools in Microsoft Word
 - 1) Status Bar
 - 2) Tool Bar
 - 3) Menu Bar
 - 4) Title Bar

3. In a flight of 600 km, an aircraft was slowed down due to bad weather. Its average speed for the trip was reduced by 200 km/hr and the time of flight increased by 30 minutes. The duration of the flight is:
- A) 1 Hour
 - B) 2 Hours
 - C) 3 Hours
 - D) 4 Hours
4. Connect the sentence
He is poor. He is happy.
- I) Despite....
 - II) Admitting that....
 - III) He is poor indeed.....
- A) Only I
 - B) Only I & II
 - C) Only III & II
 - D) Only I and III

5. Blueberries cost more than strawberries.
Blueberries cost less than raspberries.
Raspberries cost more than strawberries and blueberries.
If the first two statements are true, the third statement is

- A) True
- B) False
- C) Uncertain

Section II: Food Processing and Preservation

- 1) Which statement is correct?
- A) Most bacteria are killed in the range 82-93°C. Spores are not destroyed even by boiling water at 100°C for 30 min
 - B) To ensure sterility (total microbial destruction, including spores), a temperature of 121°C must be maintained for 15 min or longer
 - C) None
 - D) All of them
- 2) Sodium Benzoate is
- A) Mould inhibitor

- B)Antibacterial
- C)Yeast Inhibitor
- D) Antimicrobial

3)Which enzyme is denatured at blanching temperature?

- A)Polyphenol Oxidase
- B)Peroxidase
- C)All
- D) None of them

4)Lecithin dispersing fat molecules in aqueous solutions of proteins and carbohydrates. It is an example of

- A)Canning
- B)Emulsification
- C)Crystallization
- D) All of them

5)Advantage of solar drying over open sun drying is

- A)Requirement of drying time is less
- B)It is more cost effective
- C)Both A & B

D) None

Section III: Food Safety and Hygiene

1. Which of the following parts of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011, must be followed for meat and meat products?

- A) Part II of Schedule 2
- B) Part II of Schedule 4
- C) Part IV of Schedule 2
- D) Part IV of Schedule 4

2. State whether the following statement is True or False.

Living areas, toilets and changing rooms must be attached to the room where food is prepared, served or stored, for easy access to food handlers.

- A) True
- B) False

3. Non-vegetarian foods must be cooked thoroughly for at least _____.

- A) 15 Sec

B) 10 Sec

C) 5 Sec

D) 2 Sec

4. State whether the following statement is True or False.

Food should be heated from 5°C to 60°C or cooled from 60°C to 5°C slowly.

A) True

B) False

5. State whether the following statement is True or False.

FIFO system is followed for cooked food only, not for raw material.

A) True

B) False