0.1	-	\ E		one m		
5 J. I	- 1	J. 7	carry	one m	isirk i	eacn.
~~ ~		C =		U-11-C 111		

0.1

(A) bare with

0.2

(A) Managable

(B) Manageable (C) Mangaeble (D) Managible

0.3 Pick the odd one out in the following:

13, 23, 33, 43, 53

(A) 23

(C) 43

(D) 53

0.4 R2D2 is a robot. R2D2 can repair aeroplanes. No other robot can repair aeroplanes.

Which of the following can be logically inferred from the above statements?

- (A) R2D2 is a robot which can only repair aeroplanes
- (B) R2D2 is the only robot which can repair aeroblanes.
- W3 is Ranker Com
 (B) -1/3
 (B) -1/3
 (C) -1/3 (C) R2D2 is a robot which can repair only aeroplanes.
- (D) Only R2D2 is a robot.

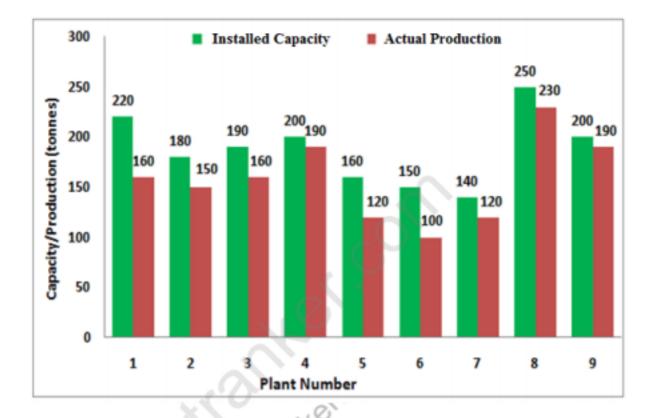
0.5 If |9y-6|=3, then y





Q. 6 - Q. 10 carry two marks each.

Q.6 The following graph represents the installed capacity for cement production (in tonnes) and the actual production (in tonnes) of nine cement plants of a cement company. Capacity utilization of a plant is defined as ratio of actual production of cement to installed capacity. A plant with installed capacity of at least 200 tonnes is called a large plant and a plant with lesser capacity is called a small plant. The difference between total production of large plants and small plants, in tonnes is



Q.7 A poll of students appearing for master in origineering indicated that 60 % of the students believed that mechanical engineering is a profession unsuitable for women. A research study on women with masters or higher degrees in mechanical engineering found that 99 % of such women were successful in their professions.

Which of the following car be logically inferred from the above paragraph?

- (A) Many students have misconceptions regarding various engineering disciplines.
- (B) Men with advanced degrees in mechanical engineering believe women are well suited to be mechanical engineers.
- (C) Mechanical engineering is a profession well suited for women with masters or higher degrees in mechanical engineering.
- (D) The number of women pursuing higher degrees in mechanical engineering is small.



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Q.8 Sourya committee had proposed the establishment of Sourya Institutes of Technology (SITs) in line with Indian Institutes of Technology (IITs) to cater to the technological and industrial needs of a developing country.

Which of the following can be logically inferred from the above sentence?

Based on the proposal,

- In the initial years, SIT students will get degrees from IIT.
- SITs will have a distinct national objective.
- SIT like institutions can only be established in consultation with IIT.
- (iv) SITs will serve technological needs of a developing country.
- (A) (iii) and (iv) only.

(B) (i) and (iv) only

(C) (ii) and (iv) only.

- (D) (ii) and (iii) only.
- Q.9 Shaquille O' Neal is a 60% career free throw shooter, meaning that he successfully makes 60 free throws out of 100 attempts on average. What is the probability that he will successfully make exactly 6 free throws in 10 attempts?
 - (A) 0.2508
- (B) 0.2816
- (C) 0,2934
- (D) 0.6000
- Q.10 The numeral in the units position of 211870 + 146107 × 3124 is ______

END OF THE OUESTION PAPER





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GATE 2016 Food Technology (XE-G)

G: FOOD TECHNOLOGY

Q. 1 -	Q. 9 carry one ma	rk each.		
Q.1	Bread staling is cause	d by		
	(A) Caramelisation	(B) Gelatinisation	(C) Retrogradation	(D) Aggregation
Q.2	Arrange the grades of	tea in the increasing or	der of their leaf size	, and
	(A) Souchang, pekoe (B) Pekoe, souchang a (C) Orange pekoe, so (D) Orange pekoe, pe	and orange pekoe uchang, and pekoe		
Q.3		l area is 3 seconds. If		ention time in holding tube of s 0.4 m ³ s ⁻¹ , the length of the
Q.4	The oil, which experiences flavor reversion even at the lower peroxide value is			
	(A) Mustard (C) Palm		(B) Soybean (D) Sesame	
Q.5			e has been dried to a moi ng. The drying rate in kg	isture content of 8% wet basis h ⁻¹ is
Q.6	The rate of cream sep	aration in a disc bowl c	entrifuge can be increase	d by
	(A) Increasing the siz (C) Increasing RPM of	/ / \	(B) Lower viscosity of (D) All of these	of fluid
Q.7	Which one of the following is not used in mass transfer analysis?			
	(A) Biot number (C) Schmidt number		(B) Peclet number (D) Sherwood nun	
Q.8				I solubility coefficient 'S'. If sygen through the film will be
	(A) D/t	(B) D/S	(C) D×S	(D) S/D

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Condensing steam is used to heat vegetable oil in a double pipe co-current heat exchanger. If the 0.9inlet and outlet temperature of steam are Thi and Tho, and for vegetable oil Tci and Tco, respectively, the log mean temperature difference (ΔT_{IM}) will be _

$$(A)\frac{T_{ki}-T_{co}}{\ln\frac{T_{ki}-T_{ci}}{T_{ki}-T_{co}}}$$

$$(\mathrm{B}) \ \frac{\left(T_{ho}-T_{co}\right)-\left(T_{hi}-T_{co}\right)}{\ln \frac{T_{ho}-T_{ci}}{T_{ho}-T_{co}}}$$

(C)
$$\frac{(T_{ht} - T_{co}) - (T_{hv} - T_{ct})}{\ln \frac{T_{ht} - T_{ct}}{T_{--} - T_{--}}}$$

$$(\mathrm{D})\frac{T_{co}-T_{ci}}{\ln\frac{T_{hi}-T_{ci}}{T_{hi}-T_{co}}}$$

Q. 10 - Q. 22 carry two marks each.

Q.10 Match the food spoilage organisms given in Column I with the associated foods given in Column II

Column I

P. Clostridium botulinum

Q. Salmonella spp.

R. Vibrio parahaemolyticus

S. Bacillus cereus

(A) P-4, Q-3, R-1, S-2

(C) P-2, O-1, R-3, S-4

Column II

1. Fish

2. Cooked starch foods

Meat, egg and poultry

Canned foods

(B) P-3, Q-4, R-2, S-1 (D) P-4, Q-3, R-2, S-1

Q.11 Fluid is flowing inside a pipe of radius 'R' in fully developed laminar flow. If the velocity of the fluid at the centre at a distance 'L' is 'v max', velocity at radial distance of % (R) will be __times v max

(A) 9/16

Q.12 A meat ball with a radius of 25.4 mm at a temperature of 700 K, is suddenly plunged into a medium whose temperature is held at 395 K. Assume a convective heat transfer coefficient of 11.5 W m⁻² K⁻¹ and take the average physical properties as: K = 44 W m⁻¹ K⁻¹, ρ = 7850 kg m⁻³ and cp = 0.4606 kJ kg⁻¹K⁻¹. The temperature (K) of the meat ball after one hour is

Q.13 a) Assertion: Acidulates are added in soft drinks to provide a buffering action.

 Reason: Buffers tend to prevent changes in pH and prevent excessive tartness. Choose the correct answer from the following

(A) Both a) and r) are true but r) is not the correct reason

(B) Both a) and r) are true and r) is the correct reason for a)

(C) a) is true but r) is false

(D) Both a) and r) are false

The D₁₂₁ and Z values for C. botulinum spores in canned food are 0.2 min and 10 °C respectively. O.14 Total time required in min, to reduce the spores from 102 to 106 at 111 °C is _____.

GATE 2016 Food Technology (XE-G)

- Q.15 a) Assertion: Olestra is used as a zero calorie fat replacer
 - Reason: It is a sucrose polyester with 6-8 acyl group and is not absorbed in the human digestive system.

Choose the correct answer from the following

- (A) Both a) and r) are false
- (B) Both a) and r) are true, but r) is not the correct reason for a)
- (C) a) is true but r) is false
- (D) Both a) and r) are true and r) is the correct reason for a)
- Q.16 Match the enzymes in Column I with their functions in Column II

Column II
 Conversion of sucrose to glucose and fructose
Softening of dough
Effectiveness of pasteurization
Conversion of starch to maltose
(B) P-4, Q-1, R-3, S-2
(D) P-2, Q-4, R-3, S-1

Q.17 Match the terms in Column I with their most appropriate description in Column II

Column I	Column II
P. Enrichment	 Overcome the deficiency of nutrient by mixing of two plant sources
Q. Fortification	Overcome the deficiency of nutrient from a synthetic source
R. Supplementation	Restoration of nutrient which is lost during processing
S. Complementation	 Addition of nutrient which may or may not originally present
(A) P-3, Q-4, R-2, S-1	(B) P-4, Q-3, R-1, S-2
(C) P-1, Q-2, R-3, S-4	(D) P-2, Q-3, R-1, S-4

Q.18 Match the products in Column I with their Original Phase in Column II

Column I	· · · · · · · · · · · · · · · · · · ·	Column II
P. Milk	1.	 Colloidal
Q. Butter	120	2. Solution
R. Lactose	" Ch	Water in oil emulsion
S. Casein	20	Oil in water emulsion
(A) P-3, Q-4, I	R-1, S-2	(B) P-3, Q-4, R-2, S-1
(C) P-4, Q-3, I	R-2, S-1	(D) P-4, Q-3, R-1, S-2

- Q.19 a) Assertion: Presence of low sulphur containing amino acids make casein in milk to boil, sterilize and concentrate without coagulation even at higher temperature.
 - Reason: This is due to the restricted formation of di-sulphide bonds resulting in increased stability.

Choose the correct answer from the following

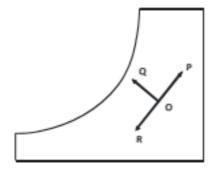
- (A)Both a) and r) are true and r) is the correct reason for a)
- (B) Both a) and r) are true but r) is not the correct reason for a)
- (C) Both a) and r) are false
- (D) a) is true but r) is false



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GATE 2016 Food Technology (XE-G)

Q.20 In a typical Psychrometric Chart shown below, the processes OP, OQ and OR related to air water vapor mixture are _____, ____ and _____.



- (A) Cooling & dehumidification, cooling & humidification, heating & humidification
- (B) Cooling & dehumidification, heating & humidification, drying
- (C) Heating & humidification, cooling & humidification, cooling & dehumidification
- (D) Heating & humidification, cooling & dehumidification, drying
- Q.21 A fruit juice with a negligible boiling point rise is being evaporated using saturated steam at 121.1 °C in a triple effect evaporator having equal area in each effect. The pressure of the vapor in the last effect is 25.6 kPa absolute and the corresponding saturation temperature is 65.7 °C. The heat transfer coefficients are U₁ = 2760, U₂ =1875 and U₃ = 1350 W m⁻² K⁻¹. The boiling point (°C) in the first effect is ____.
- Q.22 In an aeration system, 520 kg of wheat grains having average size of 0.15 mm, shape factor of 0.88 and density of 1040 kg m³ are fluidized using air at 2 atm absolute and 25 °C. If the cross section of empty bed is 0.4 m², the minimum height (m) of the fluidized bed, with voidage of 0.45 will be

END OF THE QUESTION PAPER

