

NFPAT 2026- MOCK TEST

Total no. of questions: 25

Total time: 25 min

Sections: Aptitude, Attitude, Basic Computer Knowledge, General Food Awareness, Food Safety

Instructions: 1 minute is allocated for each question



Section A: Aptitude					
S.No	Questions	Option A	Option B	Option C	Option D
1	Rework in a process mainly signals what?	Extra capacity	Hidden inefficiency	Better inspection	High skill level
2	When comparing two processes, which measure best reflects real performance?	Installed capacity	Planned output	Actual output versus plan	Age of equipment
3	A process improvement increases output by 10% but increases energy use by 18%. Under what condition should this improvement be accepted?	When targets are met	When management approves	When cost per unit decreases	When output looks higher
4	If 12 workers complete a job in 15 days, how many workers are required to complete it in 9 days at the same efficiency?	18	20	22	24
5	A system has three independent components with reliabilities 0.9, 0.8, and 0.95. What is the overall reliability of the system?	0.684	0.702	0.72	0.756

Section B: Attitude					
S.No	Questions	Option A	Option B	Option C	Option D
1	What does completing assigned work consistently on time indicate?	Reliability in execution	High speed	Pressure handling	Strict discipline
2	Why is learning from mistakes encouraged in professional environments?	It reduces audits	It avoids blame	It supports continuous improvement	It increases speed
3	When an employee accepts responsibility for team outcomes, what does this show?	Seniority	Control	Shared ownership mindset	Desire for authority
4	When performance issues recur despite reminders, what attitude-based action is most effective?	Repeating instructions	Increasing supervision	Reflecting on behavioural causes	Applying penalties
5	During a crisis, a leader shares the rationale behind difficult decisions even when outcomes are uncertain. What does this primarily strengthen?	Acceptance of authority	Speed of execution	Role clarity in teams	Trust in leadership judgement

Section C: Basic Computer Knowledge					
S.No	Questions	Option A	Option B	Option C	Option D
1	Which chart is most suitable to show monthly production trends?	Pie chart	Line chart	Table	SmartArt

2	Which format should be used to share a non-editable final report?	DOCX	XLSX	PPTX	PDF
3	Which shortcut is used to insert a hyperlink?	Ctrl + K	Ctrl + H	Ctrl + Shift + K	Ctrl + L
4	Which function combines first name and last name into one cell?	CONCAT	COUNTIF	SUMIF	LEN
5	Which chart type is used to create a gauge KPI?	Bar chart	Line chart	Doughnut + Pie combo	Area chart

Section D: General Food Industry Awareness

S.No	Questions	Option A	Option B	Option C	Option D
1	Which sector is considered part of primary food processing?	Milk pasteurisation	Wheat harvesting	Frozen meals manufacturing	Snack extrusion
2	Which factor most influences food industry growth?	Consumer demand trends	To increase nutrition of product	Warehouse size	Label font
3	MSP in agricultural supply chains primarily helps in:	Increasing retailer profit margins	Promoting private label products	Assuring minimum price protection to farmers	Raising processing taxes
4	From a market perspective, sustainability certification enables food companies to:	Reduce production output	Appeal to environmentally responsible consumers	Avoid regulatory audits	Decrease product durability
5	Why is scenario-based risk modelling critical in global food strategy?	To anticipate external shocks and disruptions	To reduce packaging size	To increase cold chain speed	To simplify labelling norms

Section E: Food Safety

S.No	Questions	Option A	Option B	Option C	Option D
1	Pest control program is consist of?	List of chemicals, their concentration, location, method and frequency of application	a map of the location of pest control devices that are monitored.	Record and trend analysis of insects and rodents.	All three Options (A+B+C)
2	The extent of documentation of the food safety system should be determined by	Top management	The requirements of ISO 22000.	The culture of the organization.	all of the above
3	What does “hold and release” status primarily protect against?	Equipment failure	Dispatch of unverified product	Labelling errors	Temperature fluctuation
4	Why is allergen risk assessment required when introducing a new product?	Improve market reach	Increase labelling size	Identify cross-contact risks	Enhance packaging
5	What is the primary food safety concern when validation studies are conducted under ideal rather than worst-case conditions?	Reduced cost	Faster approval	Overestimation of control effectiveness	Increased documentation

Answer Keys

Section A: Aptitude	
Q No.	Correct Option
1	B
2	C
3	C
4	B
5	A

Section B: Attitude	
Q No.	Correct Option
1	A
2	C
3	C
4	B
5	D

Section C: Basic Computer Knowledge	
Q No.	Correct Option
1	B
2	D
3	A
4	A
5	C

Section D: General Food Industry Awareness	
Q No.	Correct Option
1	B
2	A
3	C
4	B
5	A

Section E: Food Safety	
Q No.	Correct Option
1	D
2	B
3	B
4	C
5	C