Mse·im Food Sciences Technology code No. 35

	Question Booklet No
(To be filled up by the ca	indidate by blue/black ball-point pen)
Roll No.	
Roll No. (Write the digits in words)	2017 163.
Serial No. of OMR Answer Sheet	
Day and Date	(Signature of Invigilator)

INSTRUCTIONS TO CANDIDATES

(Use only blue/black ball-point pen in the space above and on both sides of the Answer Sheet)

- Within 30 minutes of the issue of the Question Booklet, check the Question Booklet to ensure that it contains all the pages in correct sequence and that no page/question is missing. In case of faulty Question Booklet bring it to the notice of the Superintendent/Invigilators immediately to obtain a fresh Question Booklet.
- 2. Do not bring any loose paper, written or blank, inside the Examination Hall except the Admit Card without its envelope.
- 3. A separate Answer Sheet is given. It should not be folded or mutilated. A second Answer Sheet shall not be provided. Only the Answer Sheet will be evaluated.
- 4. Write your Roll Number and Serial Number of the Answer Sheet by pen in the space provided above.
- 5. On the front page of the Answer Sheet, write by pen your Roll Number in the space provided at the top, and by durkening the circles at the bottom. Also, wherever applicable, write the Question Booklet Number and the Set Number in appropriate places.
- 6. No overwriting is allowed in the entries of Roll No., Question Booklet No. and Set No. (if any) on OMR sheet and also Roll No. and OMR sheet No. on the Question Booklet.
- 7. Any change in the aforesaid entries is to be verified by the invigilator, otherwise it will be taken as unfair means.
- 8. Each question in this Booklet is followed by four alternative answers. For each question, you are to record the correct option on the Answer Sheet by darkening the appropriate circle in the corresponding row of the Answer Sheet, by ball-point pen as mentioned in the guidelines given on the first page of the Answer Sheet.
- 9. For each question, darken only one circle on the Answer Sheet. If you darken more than one circle or darken a circle partially, the answer will be treated as incorrect.
- 10. Note that the answer once filled in ink cannot be changed. If you do not wish to attempt a question, leave all the circles in the corresponding row blank (such question will be awarded zero mark).
- 11. For rough work, use the inner back page of the title cover and the blank page at the end of this Booklet.
- 12. Deposit only the OMR Answer Sheet at the end of the Test.
- 13. You are not permitted to leave the Examination Hall until the end of the Test.
- 14. If a candidate attempts to use any form of unfair means, nevene shall be liable to such punishment as the University may determine and impose on him/her.

| उपर्युक्त निर्देश हिन्दी में अन्तिय आवरण-पृष्ठ पर दिये गए हैं]

Total No. of Printed Pages: 23



ROUGH WORK एक कार्य

163.

Mrc. im Food. Sciences Technology wden (359)

2014

17P/280/24

No. of Questions: 120

Tir	ne : 2 Ho	XIIS	Full Marks : 36
No	te : (i)	marks. One mar.	puestions as you can. Each question carries 3 (Three k will be deducted for each incorrect answer awarded for each unattempted question.
	(ii)	If more than one a	alternative answers seem to be approximate to the
1.	The ch	neaper materials add	led to food items for more profit are called
		dulterants	(2) Drugs
	(3) B	oth of these	(4) None of these
2.	The or	ganisms who can sy	nthesize their own food are termed as
	(1) Au	totrophic	(2) Heterotrophic
	(3) Che	moautotrophic	(4) Chemoheterotrophic
3.	The org	ganisms obtain their known as	nutrients from dead and decaying organic mate-
	(1) Par	asitic	(2) Saprophytic
	(3) Hete	erotrophic	(4) Autotrophic
		No because	(1) (Turn Over)

•	Relationship between EMC and RH for biological materials has been given by		
	(1) Perry	(2) Rankine	
	(3) Janssen	(4) Henderson	
	Stroke's law is applied when Ro	eynolds number is	
	(1) Less than 2	(2) Greater than 2	
	(3) Less than or equal to 2	(4) Greater than or equal to 2	
) .	If the moisture content of a focontent on dry basis will be	od product on wet basis is 50.76%, its moisture	
	(1) 33.67%	(2) 103.09%	
	(3) 150.76%	(4) 49.24%	
).	The amount of heat required to comparison to water is	o raise the temperature of 1 g of milk by 1 °C in	
	(1) 85%	(2) 93%	
	(3) 107%	(4) The same	
8.	Consider a spherical object had down into smaller particles of the comminuted material in co	iving a volume of 1000 cc. The object is broken f about 1 mm size. The storage requirement of will be about	f
	(1) 1000 cc	(2) 800 cc	
	(3) 1200 cc	· (4) 1400 cc	
		(2) (Continue	d)

and the same section is the same of the same of the same

9.	A dimensionless ratio of convective heat transfer to conduction heat transfer within a solid is known as				
	(1) Nusselt number		(2) I	randtl number	
	(3) Lewis number		(4) I	Biot number	
16	Particle density of an bulk is 36%. The bulk	agricult density	ural pro	duce is 1.95 g/cc. The roduce is	porosity of the
	(1) 1.00	(2) 1.	25	(3) 1.50	(4) 1.75
11.	Air at 40 °C and 50% R humidity decreases to 40	H has a	wet bu	lb depression of 10 ℃	. If the relative
	(1) Increase		, (2) D	Decrease	
	(3) Remain constant		(4) F	ollow no definite trend	ı
12.	Decimal reduction time	in micro	bial des	truction is inversely pr	roportional to
	(1) Z value		(2) Ur	niversal gas constant	98
	(3) Initial concentration		(4) Re	action rate	
13.	Which among the folion buffalo milk?		present	more in cow milk as	compared to
	(1) Fat		(2) Ca	rotene	
	(3) Minerals	4 . 8	(4) Sug	ar	
		(3)		(Turn Over)

14.	As pressure is reduced, the latent	heat value	
	(1) Increases	(2) Decreases	
	(3) Remains the same	(4) None of these	
15.	The energy required in grinding to the function of	large solid particles is inversely prop	ortional
	(1) Diameter	(2) Density	
	(3) Strength	(4) Shape	
16.	Specific heat, coefficient of visc	osity and thermal conductivity are rel	ated in
	(1) Thermal diffusivity	(2) Prandtl number	
	(3) Schmidt number	(4) Froude number	
17.	Which of the following is not a	measure of central tendency?	
	(1) Mean	(2) Mode	
	(3) Median	(4) Standard deviation	
18	. The scientific name of rice is		
	(1) Oryza sativa	(2) Cajanus cajan	
	(3) Cicer aritinum	(4) None of these	
		(4)	Continued)

19.	Essential oil obtained fro	m tulsi is called
	(i) Oil of basil	(2) Oil of essence
	(3) Oil of olive	(4) None of the above
20.	Density of water is maxim	num at
	(I) 0°C	(2) 4 °C
	(3) 10 °C	(4) 100 °C
- 21.	For drying, fruits and veg	etables are sliced for increasing
	(1) Temperature	(2) Humidity
	(3) Surface area	(4) None of the above
22.	Yoghurt contains useful	态 類
	(1) Bacteria	(2) Vinus
	(3) Yeast	(4) None of the above
23.	Redness in apple is due to	
2	(1) Anthocyanin	(2) Lycopens
	(3) Carotene	(4) Xanthonhylis
24.	Wax coating treatment cui	sences the self-life of fruits because it blocks
	(1) Transpiration	(2) Respiration
8	(3) Ripening process	(4) None of the above
	·	(5) (Turn Over)

25.	The yellow colour in onion is due to the pigment		
	(1) Anthocyanin	(2) Quercetin	
	(3) Lycopene	(4) Carotene	
26.	Which one of the following is eth	ylene absorbent?	
	(1) KCl (2) KMnO ₄	(3) KNO_3 (4) K_2SO_4	
27.	Fruits which show either a rise in of ethylene during the ripening p	respiration rate or an associated production rocess are called	
	(1) Climacteric	(2) Non-climacteric	
	(3) Parthenocarpic	(4) Parthenogenetic	
28.	The yellow pigment in papaya fro	uit is	
	(1) Carotene	(2) Xanthophylls	
	(3) Anthocyanin	(4) Caricaxanthin	
29.	Fruit stored in cold chamber exhi	bit longer life because	
	(1) The rate of respiration decrea	ses	
	(2) There is an increase in humidi	ity	
	(3) Exposure to sunlight is preven		
	(4) CO ₂ concentration in the envi	ironment is increased	
	8	(Continued)	

(6)

30.	Pectin is measured by	92 SE
	(I) Jelly meter	(2) Thermometer
	(3) Refractometer	(4) Spectrophotometer
31.	Pungency in chilli is due to	the presence of
	(1) Capsaicin	(2) Sulphur
	(3) Amides	(4) Magnesium
32.	Which of the following fruit	contains the highest amount of ascorbic acid?
	(1) Indian Gooseberry	(2) Mango
	(3) Apple	(4) Orange
33.	Which one of the following i	s a richest source of vitamin A?
	(1) Ripe mango fruit	(2) Carrot root
	(3) Ripe papaya fruit	(4) Ripe tomato fruit
34.	The plant growth hormone wh	ich kelpe in enlarging the grape fruit is
	(1) Ascorbic acid	(2) Gibberelic acid
((3) Cytokinins	(4) Ethylene
	**)	(2)
		(Turn Our

35.	Which of the following is commonly used as preservative in the preparation of tomato ketchup?		
	(1) Potassium metabisulphite	(2) Sodium benzoate	
	(3) Sodium metabisulphite	(4) Citric acid	
36.	Which one of the following is a and vegetables?	method of long term preservation of fruits	
	(1) Pasteurization	(2) Blanching	
	(3) Refrigeration	(4) Drying	
37.	Yellow coloured fruits and veget	ables are rich sources of	
	(1) Vitamin E	(2) Vitamin C	
	(3) Vitamin A	(4) Vitamin B	
38.	Which of the following fruit is no	ot suitable for jam making?	
	(1) Mango	(2) Banana	
	(3) Aonla	(4) Lemon	
39.	Refractometer is used to determ	ine	
8 5 086	(1) Minerals	(2) TSS	
	(3) Vitamins	(4) None of these	
	(5) 11-	(8) (Continued)	

40.	Vegetables are canned in	
52	(1) Brine	(2) Syrup
	(3) Distilled water	(4) None of these
.41.	Central Food Technologic	al Research Institute is located at
	(1) New Delhi	(2) Mysore
	(3) Bangalore .	(4) Hyderabad
42.	The edible part of pomegra	nate is
	(1) Thalamus	(2) Mesocarp
	(3) Endocarp	(4) Arij
43.	Which of the following is t	he richest source of iron?
		(2) Spinach
((4) Green peas
4. A	in lideal flate for many	
(1) Pectin and sugars	
(2) Acids and proteins	_
(3) Sugars and acids	
(4) Pectin and acids	
	: 17 HO - 28	(9)
		(Time o

45. A cyclone separator is used for separating		
(1) Particles from liquids	~	
(2) Liquid droplets from gases	¥.	
(3) Fine particles from solids		
(4) All of the above	3. F 2	
46. In single effect evaporator the eco	onomy is	
(1) Equal to 1	(2) Greater than 1	
(3) Less than 1	(4) Less than or equal to 1	
47. The most commonly used fumiga	ant for storage of cereals is	
(1) Zinc phosphide	(2) Ethylene dibromide	
(3) Aluminium phosphide	(4) DDT	
48. Extraction of soluble constituent	is from a solid by means of solvent is known	
as (1) Distillation	(2) Leaching	
(3) Evaporation	(4) Sublimation	
49. An object which reflects all the	incident radiation is called a	
(1) Grey object	(2) White object	
(3) Black object	(4) None of these	
\$2 . 000000	(10) (Continued)	

50. Addition of salt to ice w	ill	
(1) Increase the tempera	ture of the mixture	
(2) Decrease the temper	sture of the mixture	Ä
(3) Not alter the tempera	ture of the mixture	
(4) Do nothing of the typ	e said earlier	
51. The first law of thermody	marnics is a special case of	
(1) Newton's law		
(2) Law of conservation of	of energy	er Ç
(3) Charle's law		
(4) The laws of heat excha	Nge	81
52. Pascal is a unit of	·	·
(1) Displacement	(2) Temperature	3
(3) Pressure	(4) Viscosity	
53. A pyrometer is used to mer	asure	- .
(1) Temperature	(2) Pressure	¥
(3) Humidity	(4) Displacement	- ·
	(11)	Tion Over

54.	One ton of retrigeration is equiva-	alent to	
	(1) 50 kcal/min	(2). 100 kcal/min	
	(3) 150 kcal/min	(4) 200 kcal/min	
55.	The temperature range for ultra	nigh temperature sterilization of mil	k is
	(1) 90 °C-100 °C	(2) 100 °C-115 °C	
	(3) 135 ℃-150 ℃	(4) None of the above	
56.	Loss of nutrients during thermal equation of the following order	processing of food is generally gui	ded by an
	(1) Zero	(2) First	
	(3) Second	(4) None of these	,
57.	The boiling point of milk in deg	ree Celsius is	**
	(1) 99.5	(2) 100.17	
	(3) 99	(4) 101	
58.	Dielectric constant of a food ma	aterial depends upon	
	(1) Temperature	(2) Moisture content	
	(3) Density	(4) Electrical conductivity	
		(12)	(Continued)

59.	 A boy has 240 gram which he must add to 	as of water at 50 °C the water to lower	. The number of granthe water temperatur	ms of ice at 0 ≪ e to 0 ℃ is
袭	(1) 135	(2) 150	(3) 120	(4) 175
60.	Which one of the fol	lowing is deficient	in milk'?	8
	(1) Iron	(2) C	alcium	
	(3) Phosphorous	'' (4) L	actose	8
61.	Headquarters of the F	ood and Agriculture	Organization is loca	ted at
	(1) Geneva	(2) No	w Delhi	5 33 Ng
	(3) Rome	(4) Ne	w York	
62.	Which of the followin	g pairs is not correc	tly matched ?	
	(1) Stone grafting	Mango		
9	(2) Cutting	Strawberry		te e
	(3) Tongue grafting	Apple	in the second	1.
	(4) Ring budding	hinbe		
63.	The force of attraction	that binds the molec	sules of the same kind	is called
	(1) Adhesion	(2) Met		5000 0 0 0
((3) Cohesion	(4) None	of these	
		(13)		
			A	(Tion O.

64.	The antisterility vitamin is	
	(1) Vitamin A	(2) Vitamin B
	(3) Vitamin E	(4) Vitamin D
65.	International Institute of Horticu	lture is situated in
	(1) Italy	(2) Brazil
	(3) India	(4) China
66.	The oil and protein content of gro	oundnut are
	(1) 20% & 50%	(2) 26% & 45%
	(3) 45% & 26%	(4) 50% & 26%
67.	Agriculture and Processed Foo (APEDA) came in existence in	od Products Export Development Authority
	(1) 1975	(2) 1980
	(3) 1985	(4) 1990
68	Which of the following fruits is	most suited for preparation of marmalade?
	(1) Litchi	(2) Guava
	(3) Orange	(4) Mango
	*	(14) (Continued)

69	. Which of the following s	augars is sweetest?	
	(1) Galactose	(2) Glucose	,
	(3) Fructose	(4) Sucrose	32
70.	. The medicinal plant know	vn as 'Second shilajeet' is	•
	(1) Asparagus	(2) Safed musli	
	(3) Kal Megh	(4) Isabgol	
71.	Zero energy cool chambe	rs operate on the principle of	W
	(1) Second law of thermos	, j.	
	(2) Evaporative cooling		
	(3) Boyle's law	a track drive and	
	(4) Charle's law		
72.	Which one of the following peninsular India; is one of	ng fruit, grown in semi-wild form	in wasteland of
	(1) Coconut	(2) Mango	60° -
	(3) Cashew	(4) Benena	
73.	Oleoresin is extracted from		
	(i) Onion	(2) Garlic	
	(3) Chilli	(4) Fenugreek	
		(15)	•
	V 100	•	(Turn Over)

74.	In India, date is harvested at	18	
	(1) Doka stage	(2) Dang stage	40
	(3) Pind stage	(4) All of these	
75.	Site of protein synthesis in a ce	ll is	
	(1) Ribosomes	(2) Endoplasmic reticulum	
	(3) Chloroplasts	(4) Mitochondria	
76.	Who discovered X-ray First?		
	(1) Wilson	(2) Roentgen	
	(3) Benzer	(4) Muller	
77.	Aflatoxins are produced by	•	
	(1) Yeast	(2) Bacteria	
	(3) Molds	(4) Nematodes	
78.	Among cucurbits, which fruit i	s richest in iron content?	
	(1) Musk melon	(2) Watermelon	
	(3) Bottle gourd	(4) Bitter gourd	
79	. Pungency in onion is due to th	e presence of	
	(1) Allyl propyl disulphide	(2) Diallyl disulphide	
	(3). Isothiocynate	(4) Capsaicin	
	(J) AND THE	(16)	(Continued)

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80. Which of the following	is not a bio-pesticide?
(1) Bioneem	(2) Biolep
(3) Dipel	(4) Carbaryl
81. Which of the following fungal properties?	s is a phenolic factor present in onion having anti-
(1) Quercetin	(2) Catechol
(3) Sinigrin	(4) Allyl propyl disulphide
82. Major pest of potato duri	ing storage is
(1) Cut worms	(2) Aphids
(3) Jassids	(4) Potato tuber moth
83. Which vitamin is called co	agulating vitamin?
(1) Vitamin A	(2) Vitamin E
(3) Vitamin K	(4) Vitamin C
84. The pest which attack the	pulses both in fields and at storage
(1) Pulse beetle	(2) Gram pod borer
(3) Red gram pod fly	(4) Pod borer
66 56	(Turn Over)

85.	The first Indian scie	ntist who collected and ide	ntified fungi in India	
	(1) E. J. Butler	(2) K. R. K	irtikar `	
	(3) J. F. Dastur	(4) K.C.M	lehta	
86.	Which of the follow	ing cannot synthesize prot	ein by own enzymes?	
	(1) Bacteria	(2) Мусор	lasma	
	(3) RLO .	(4) Virus	×	
87.	Mad cow disease is	caused by		
	(1) Virion	(2) Pirion		
	(3) Bacteria	(4) MLO		
88,	Which one of the fo	llowing cannot be detected	by ELISA technique?	٠
	(1) Virus	(2) Bacter	ia	
	(3) Viroid	(4) Fungus	**	
89.	The strongest bond	is	1	
	(1) Ionic bond	(2) Covale	ant bond	
	(3) Hydrogen bono	(4) van de	r Waals	
90.	90. Latent heat of fusion (ice to water) is			
	(1) 540 cal	(2) 620 ca	1	
73	(3) 80 cal	(4) 40 cal		
		(18)	(Continue	d)

91. Which of the following is	deficient in rice grain?
(1) Lysine	(2) Glycine
(3) Isoleucine	(4) Alanine
92. The process of breakdown releases energy is known a	n of large molecules to small molecules which oftens
(1) Anabolism	(2) Catabolism
(3) Both (1) and (2)	(4) None of these
93. Wavelength of visible light	t is
(1) 260 nm-350 nm	(2) 360 nm-760 nm
(3) 390 nm-760 nm	(4) 400 nm-700 nm
94. Most dangerous gas for dep	pletion of ozone layer is
(1) Chlorine	(2) CFC
(3) Benzene	(4) CO ₂
95. Among the following which	has antioxidant property
(1) Quinones	(2) Tocopherole
(3) Phenols	(4) Sorbitols
	(19) (Turn Over)
	· · · · · · · · · · · · · · · · · · ·

96.	Respiratory Quoti	ent (RQ) for car	rbohydrates is approxim	atcly
	(1) 0.5	(2) 1.0	(3) 1.33	(4) 0.7
97.	The end product	of glycolysis is		
	(1) Glucose	3	(2) Sucrose	
	(3) Pyruvic acid	l ·	(4) NADH	¥
98	. Krebs cycle pro	duces	9.48 •	
	(1) 18 ATP	(2) 30 ATP	(3) 32 ATP	(4) 36 ATP
99	. Cellulose is a po	olymer of		
	(1) β-D Glucos	se	(2) a-D Glucose	
	(3) β-L Fructos	se .	(4) α-D Galactose	
1	90. Greenhouse ga	s for global war	rming is	
	(1) O ₂	(2) CH ₄	(3) SO ₂	(4) CO ₂
1	01. Unit of pressur	re in SI system i	S	
	(1) Atmosphe	re	(2) Dynes per squar	re cm
	(3) Pascal	35 g	(4) mm of mercury	
	# W	#U (3)	(20)	(Continued)

102. Coconut fat is a rich source of	
(1) Palmitic acid	(2) Stearic acid
(3) Lauric acid	(4) Ricinoleic acid
193. Temperature of LTLT pasteuriza	sion of milk is
(1) 61 °C-63 °C	(2) 42 ℃-49 ℃
(3) 62 °C-65 °C	(4) 51 °C-65 °C
104. Rickets is caused due to the def	iciency of
(1) Vitamin C	(2) Vitamin D
(3) Vitamin A	(4) Vitamin B ₁₂
105. Milk sugar is	· · · · · · · · · · · · · · · · · · ·
. (1) Lactoce	(2) Maltose
(3) Glucose	(4) Sucrose
106. Which of the following States of	India produces maximum quantity of fish?
(1) West Bengal	(2) Utter Pradesh
(3) Kerala	(4) Tamil Nadu
107. Egg shell is made up of	an p
(1) Ca(OH),	(2) Ca.(PO.).
(3) CaCO _y	(4) CaO
	(I)

108. Quality of egg can be judged	by	
(1) Candling	(2) Annealing	
(3) Temperature test	(4) pH	
109. White revolution related to		
(1) Cotton	(2) Milk	, T.
(3) Rice	(4) Sheep	
110. Yellow color of egg is due to	0	
(1) Carotene	(2) Anthocyanin	28
(3) Vitamin B	(4) Xanthphyli	
111. Hormone from milk secreti	on is	
(1) Oxytocin	(2) ACH	
(3) Prolactin	(4) TSH	
112. Crude fibre content in rough	hage is approximately	
(1) 18% - 20%	(2) 30% - 32%	
(3) 25% - 27%	(4) 35% - 37%	
113. Enzyme coagulated milk pr	roduct is	
(1) Paneer	(2) Dahi	
(3) Cheese	(4) Chhana	
, <u></u>	(22)	(Continued)

114. Lactic acid con	atent in fresh co	w milk is	SI 6
(1) 0.10%		(2) 0.15%	
(3) 0.20%		(4) None of these	
115. pH of fresh bu	ffalo milk is	*	
(1) 4.6	(2) 5.6	(3) 6.6	(4) 7.6
116. Which of the f	ollowing vitami	ns remains most resistant	on heat treatment o
(1) Vitamin A		(2) Vitamin C	
(3) Vitamin B		(4) Vitamin B,	* 2
118. Hormone secret		s that lowers down blood	Sugar level is
(1) Overy		(3) Pituitary	(4) Phyroid
(1) Glucagon		(3) Epinephrine	
119. Out of the total	body calcium, be		(4) Relaxin
(1) 79%	(2) 89%	(3) 7570	(4) 99%
20. Which one of th	e following is no	ot a bacterial disease?	
(1) Rinderpest	_ \	(2) Haemorrhagic sept	3 emia
(3) Anthrax	eV 98	(4) Black quarter	
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अभ्यर्थियों के लिए निर्देश

(इस पुस्तिका के प्रथम आवरण-पृष्ठ पर तथा उत्तर-पन्न के दोनों पृष्ठों पर केवल नीली या काली बाल-प्वाइंट पेन से ही लिखें)

- प्रश्न पुस्तिका भिलने के 30 मिनट के अन्दर ही देख लें कि प्रश्नपत्र में सभी पृष्ठ मौजूद हैं और कोई प्रश्न छूटा नहीं है । पुस्तिका दोषयुक्त पाये जाने पर इसकी सूचना तत्काल कक्ष-निरीक्षक को देकर सम्पूर्ण प्रश्नपत्र की दूसरी पुस्तिका प्राप्त कर लें ।
- परीक्षा भवन में लिफाफा रहित प्रवेश-यत्र के अतिरिक्त, लिखा या सादा कोई भी खुला कागज साथ में न लायें।
- उत्तर-पत्र अलग से दिया गया है । इसे न तो मोई और न ही विकृत करें । दूसरा उत्तर-पत्र नहीं दिया जायेगा, केवल उत्तर-पत्र का ही मूल्यांकन किया जायेगा ।
- अपना अनुक्रमांक तथा उत्तर-पत्र का क्रमांक प्रथम आवरण-पृष्ठ पर पेन से निर्धारित स्थान पर लिखें ।
- उत्तर-पत्र के प्रथम पृष्ठ पर पेन से अपना अनुक्रमांक निर्धारित स्थान पर लिखें तथा नीचे दिये वृत्तों को गादा कर दें।जहाँ-जहाँ आवश्यक हो वहाँ प्रश्न-पुस्तिका का क्रमांक तथा सेट का नम्बर उचित स्थानों पर लिखें।
- 6. औ. एम. आर. पत्र पर अनुक्रमांक संख्या, प्रश्न-पुस्तिका संख्या व सेट संख्या (यदि कोई हो) तथा प्रश्न-पुस्तिका पर अनुक्रमांक मंख्या और ओ. एम. आर. पत्र संख्या की प्रविष्टियों में उपरिलेखन की अनुमति नहीं है ।
- उपर्युक्त प्रविष्टियों में कोई भी परिवर्तन कक्ष निरीक्षक द्वारा प्रमाणित होना चाहिये अन्यथा यह एक अनुचित साधन का प्रयोग माना जायेगा।
- 8. प्रश्न-पुस्तिका में प्रत्येक प्रश्न के चार वैकल्पिक उत्तर दिये गये हैं। प्रत्येक प्रश्न के वैकल्पिक उत्तर के लिये आपको उत्तर-यत्र की मम्बन्धित पंक्ति के सामने दिये गये वृत्त को उत्तर-पत्र के प्रथम पृष्ठ पर दिये गये निर्देशों के अनुसार पेन से गाइ। करना है।
- प्रत्येक प्रश्न के उत्तर के लिये केवल एक ही वृत्त को गाइ। करें । एक से अधिक वृतों को गाइ। करने पर अथवा
 एक वृत्त को अपूर्ण भरने पर वह उत्तर गलत माना जायेगा।
- 10. ध्यान दें कि एक बार स्याही द्वारा अंकित उत्तर बदला नहीं जा सकता है। यदि आप किसी प्रश्न का उत्तर नहीं देना चाहते हैं, तो सम्बन्धित पंक्ति के सामने दिये गये सभी वृत्तों को खाली छोड़ दें। ऐसे प्रश्नों पर शून्य अंक दिये जायेंगे।
- एफ कार्य के लिये प्रश्न-पुश्तिका के मुखपृष्ठ के अन्दर वाले पृष्ठ तथा अंतिम पृष्ठ का प्रयोग करें ।
- 12. परीक्षा के उपरान्त केवल ओ. एम. आर. उत्तर-पत्र परीक्षा भवन में जमा कर दें।
- 13. परीक्षा समाप्त होने से पहले परीक्षा भवन से बाहर जाने की अनुपति नहीं होगी।
- वित कोई अध्यक्षी परीक्षा में अनुचित साधनों का प्रयोग करता है, तो वह विश्वविद्यालय द्वारा निर्धारित दंड का/की, भागी होगा/होगी 1

