

Msc. in Food Science & Technology  
code No. (354)

17P/280/24

Question Booklet No .....

(To be filled up by the candidate by blue/black ball-point pen)

Roll No.

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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)

1. 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 darkening 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, *he/she shall be liable to such punishment as the University may determine and impose on him/her.*

[ उपर्युक्त निर्देश हिन्दी में अन्तिम आवरण-पृष्ठ पर दिये गए हैं ]

Total No. of Printed Pages : 23

140.

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ROUGH WORK  
रफ़ कार्य

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# M.Sc. in Food Science & Technology code No. (354)

2017

17P/280/24

No. of Questions : 120

Time : 2 Hours

Full Marks : 360

Note : (i) Attempt as many questions as you can. Each question carries 3 (Three) marks. *One mark will be deducted for each incorrect answer. Zero mark will be awarded for each unattempted question.*

(ii) If more than one alternative answers seem to be approximate to the correct answer, choose the closest one.

1. The cheaper materials added to food items for more profit are called

- (1) Adulterants (2) Drugs  
(3) Both of these (4) None of these

2. The organisms who can synthesize their own food are termed as

- (1) Autotrophic (2) Heterotrophic  
(3) Chemoautotrophic (4) Chemoheterotrophic

3. The organisms obtain their nutrients from dead and decaying organic materials are known as

- (1) Parasitic (2) Saprophytic  
(3) Heterotrophic (4) Autotrophic

(1)

(Turn Over)



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

(2)

(Continued)

9. A dimensionless ratio of convective heat transfer to conduction heat transfer within a solid is known as
- (1) Nusselt number                      (2) Prandtl number  
(3) Lewis number                        (4) Biot number
10. Particle density of an agricultural produce is 1.95 g/cc. The porosity of the bulk is 36%. The bulk density of the produce is
- (1) 1.00                      (2) 1.25                      (3) 1.50                      (4) 1.75
11. Air at 40 °C and 50% RH has a wet bulb depression of 10 °C. If the relative humidity decreases to 40%, the wet bulb depression will
- (1) Increase                                      (2) Decrease  
(3) Remain constant                              (4) Follow no definite trend
12. Decimal reduction time in microbial destruction is inversely proportional to
- (1) Z value                                      (2) Universal gas constant  
(3) Initial concentration                              (4) Reaction rate
13. Which among the following is present more in cow milk as compared to buffalo milk ?
- (1) Fat    (2) Carotene  
(3) Minerals                                      (4) Sugar  
(3)

(Turn Over)



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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 large solid particles is inversely proportional to the function of

- (1) Diameter (2) Density  
(3) Strength (4) Shape

16. Specific heat, coefficient of viscosity and thermal conductivity are related 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 from tulsi is called
- (1) Oil of basil (2) Oil of essence  
(3) Oil of olive (4) None of the above
20. Density of water is maximum at
- (1) 0 °C (2) 4 °C  
(3) 10 °C (4) 100 °C
21. For drying, fruits and vegetables are sliced for increasing
- (1) Temperature (2) Humidity  
(3) Surface area (4) None of the above
22. Yoghurt contains useful
- (1) Bacteria (2) Virus  
(3) Yeast (4) None of the above
23. Redness in apple is due to
- (1) Anthocyanin (2) Lycopene  
(3) Carotene (4) Xanthophylls
24. Wax coating treatment enhances the self-life of fruits because it blocks
- (1) Transpiration (2) Respiration  
(3) Ripening process (4) None of the above  
(5)

(Turn Over)



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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 ethylene absorbent ?
- (1) KCl              (2)  $\text{KMnO}_4$               (3)  $\text{KNO}_3$               (4)  $\text{K}_2\text{SO}_4$
27. Fruits which show either a rise in respiration rate or an associated production of ethylene during the ripening process are called
- (1) Climacteric                      (2) Non-climacteric  
(3) Parthenocarpic                 (4) Parthenogenetic
28. The yellow pigment in papaya fruit is
- (1) Carotene                         (2) Xanthophylls  
(3) Anthocyanin                     (4) Caricaxanthin
29. Fruit stored in cold chamber exhibit longer life because
- (1) The rate of respiration decreases  
(2) There is an increase in humidity  
(3) Exposure to sunlight is prevented  
(4)  $\text{CO}_2$  concentration in the environment is increased



30. Pectin is measured by
- (1) 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 is 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 which helps in enlarging the grape fruit is
- (1) Ascorbic acid (2) Gibberelic acid  
(3) Cytokinins (4) Ethylene  
(7)

(Turn Over)



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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 method of long term preservation of fruits and vegetables ?

(1) Pasteurization      (2) Blanching

(3) Refrigeration      (4) Drying

37. Yellow coloured fruits and vegetables are rich sources of

(1) Vitamin E      (2) Vitamin C

(3) Vitamin A      (4) Vitamin B

38. Which of the following fruit is not suitable for jam making ?

(1) Mango      (2) Banana

(3) Aonla      (4) Lemon

39. Refractometer is used to determine

(1) Minerals

(2) TSS

(3) Vitamins

(4) None of these

(8)

(Continued)

40. Vegetables are canned in
- (1) Brine (2) Syrup  
(3) Distilled water (4) None of these
41. Central Food Technological Research Institute is located at
- (1) New Delhi (2) Mysore  
(3) Bangalore (4) Hyderabad
42. The edible part of pomegranate is
- (1) Thalamus (2) Mesocarp  
(3) Endocarp (4) Aril
43. Which of the following is the richest source of iron?
- (1) Parsley (2) Spinach  
(3) Celery (4) Green peas
44. An ideal fruit for jamming is
- (1) Pectin and sugars  
(2) Acids and proteins  
(3) Sugars and acids  
(4) Pectin and acids



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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

46. In single effect evaporator the economy 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 fumigant for storage of cereals is

- (1) Zinc phosphide
- (2) Ethylene dibromide
- (3) Aluminium phosphide
- (4) DDT

48. Extraction of soluble constituents 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

(10)

(Continued)

50. Addition of salt to ice will

- (1) Increase the temperature of the mixture
- (2) Decrease the temperature of the mixture
- (3) Not alter the temperature of the mixture
- (4) Do nothing of the type said earlier

51. The first law of thermodynamics is a special case of

- (1) Newton's law
- (2) Law of conservation of energy
- (3) Charle's law
- (4) The laws of heat exchange

52. Pascal is a unit of

- (1) Displacement
- (2) Temperature
- (3) Pressure
- (4) Viscosity

53. A pyrometer is used to measure

- (1) Temperature
- (2) Pressure
- (3) Humidity
- (4) Displacement

(11)

(Turn Over)

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54. One ton of refrigeration is equivalent to

- (1) 50 kcal/min
- (2) 100 kcal/min
- (3) 150 kcal/min
- (4) 200 kcal/min

55. The temperature range for ultra high temperature sterilization of milk is

- (1) 90 °C-100 °C
- (2) 100 °C-115 °C
- (3) 135 °C-150 °C
- (4) None of the above

56. Loss of nutrients during thermal processing of food is generally guided by an equation of the following order

- (1) Zero
- (2) First
- (3) Second
- (4) None of these

57. The boiling point of milk in degree Celsius is

- (1) 99.5
- (2) 100.17
- (3) 99
- (4) 101

58. Dielectric constant of a food material depends upon

- (1) Temperature
- (2) Moisture content
- (3) Density
- (4) Electrical conductivity

(12)

(Continued)

59. A boy has 240 grams of water at  $50^{\circ}\text{C}$ . The number of grams of ice at  $0^{\circ}\text{C}$  which he must add to the water to lower the water temperature to  $0^{\circ}\text{C}$  is
- (1) 135                      (2) 150                      (3) 120                      (4) 175
60. Which one of the following is deficient in milk ?
- (1) Iron                                      (2) Calcium  
(3) Phosphorous                      (4) Lactose
61. Headquarters of the Food and Agriculture Organization is located at
- (1) Geneva                                      (2) New Delhi  
(3) Rome                                      (4) New York
62. Which of the following pairs is not correctly matched ?
- (1) Stone grafting                      ~~Mango~~  
(2) Cutting                                      Strawberry  
(3) Tongue grafting                      ~~Apple~~  
(4) Ring budding                      ~~Jujube~~
63. The force of attraction ~~that binds~~ the molecules of the same kind is called
- (1) Adhesion                                      (2) Metric force  
(3) Cohesion                                      (4) None of these

(13)

(Turn Over)



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64. The antisterility vitamin is

- |               |               |
|---------------|---------------|
| (1) Vitamin A | (2) Vitamin B |
| (3) Vitamin E | (4) Vitamin D |

65. International Institute of Horticulture is situated in

- |           |            |
|-----------|------------|
| (1) Italy | (2) Brazil |
| (3) India | (4) China  |

66. The oil and protein content of groundnut are

- |               |               |
|---------------|---------------|
| (1) 20% & 50% | (2) 26% & 45% |
| (3) 45% & 26% | (4) 50% & 26% |

67. Agriculture and Processed Food Products Export Development Authority (APEDA) came in existence in

- |          |          |
|----------|----------|
| (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 sugars is sweetest ?
- (1) Galactose (2) Glucose  
(3) Fructose (4) Sucrose
70. The medicinal plant known as 'Second shilajeet' is
- (1) Asparagus (2) Safed musli  
(3) Kal Megh (4) Isabgol
71. Zero energy cool chambers operate on the principle of
- (1) Second law of thermodynamics  
(2) Evaporative cooling  
(3) Boyle's law  
(4) Charle's law
72. Which one of the following fruit, grown in semi-wild form in wasteland of peninsular India, is one of the largest foreign exchange earners ?
- (1) Coconut (2) Mango  
(3) Cashew (4) Banana
73. Oleoresin is extracted from
- (1) Onion (2) Garlic  
(3) Chilli (4) Fenugreek  
(15)

(Turn Over)



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74. In India, date is harvested at

- (1) Doka stage
- (2) Dang stage
- (3) Pind stage
- (4) All of these

75. Site of protein synthesis in a cell 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 is richest in iron content ?

- (1) Musk melon
- (2) Watermelon
- (3) Bottle gourd
- (4) Bitter gourd

79. Pungency in onion is due to the presence of

- (1) Allyl propyl disulphide
- (2) Diallyl disulphide
- (3) Isothiocynate
- (4) Capsaicin

(16)

(Continued)

80. Which of the following is not a bio-pesticide ?
- (1) Bioncem (2) Biolep  
(3) Dipel (4) Carbaryl
81. Which of the following is a phenolic factor present in onion having anti-fungal properties ?
- (1) Quercetin (2) Catechol  
(3) Sinigrin (4) Allyl propyl disulphide
82. Major pest of potato during storage is
- (1) Cut worms (2) Aphids  
(3) Jassids (4) Potato tuber moth
83. Which vitamin is called coagulating 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

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85. The first Indian scientist who collected and identified fungi in India

- |                  |                    |
|------------------|--------------------|
| (1) E. J. Butler | (2) K. R. Kirtikar |
| (3) J. F. Dastur | (4) K. C. Mehta    |

86. Which of the following cannot synthesize protein by own enzymes ?

- |              |                |
|--------------|----------------|
| (1) Bacteria | (2) Mycoplasma |
| (3) RLO      | (4) Virus      |

87. Mad cow disease is caused by

- |              |            |
|--------------|------------|
| (1) Virion   | (2) Pirion |
| (3) Bacteria | (4) MLO    |

88. Which one of the following cannot be detected by ELISA technique ?

- |            |              |
|------------|--------------|
| (1) Virus  | (2) Bacteria |
| (3) Viroid | (4) Fungus   |

89. The strongest bond is

- |                   |                   |
|-------------------|-------------------|
| (1) Ionic bond    | (2) Covalent bond |
| (3) Hydrogen bond | (4) van der Waals |

90. Latent heat of fusion (ice to water) is

- |             |             |
|-------------|-------------|
| (1) 540 cal | (2) 620 cal |
| (3) 80 cal  | (4) 40 cal  |

(18)

(Continued)

91. Which of the following is deficient in rice grain ?
- (1) Lysine (2) Glycine  
(3) Isoleucine (4) Alanine
92. The process of breakdown of large molecules to small molecules which often releases energy is known as
- (1) Anabolism (2) Catabolism  
(3) Both (1) and (2) (4) None of these
93. Wavelength of visible light 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 depletion of ozone layer is
- (1) Chlorine (2) CFC  
(3) Benzene (4) CO<sub>2</sub>
95. Among the following which has antioxidant property
- (1) Quinones (2) Tocopherols  
(3) Phenols (4) Sorbitols



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96. Respiratory Quotient (RQ) for carbohydrates is approximately

- (1) 0.5                      (2) 1.0                      (3) 1.33                      (4) 0.7

97. The end product of glycolysis is

- (1) Glucose                      (2) Sucrose  
(3) Pyruvic acid                      (4) NADH

98. Krebs cycle produces

- (1) 18 ATP                      (2) 30 ATP                      (3) 32 ATP                      (4) 36 ATP

99. Cellulose is a polymer of

- (1)  $\beta$ -D Glucose                      (2)  $\alpha$ -D Glucose  
(3)  $\beta$ -L Fructose                      (4)  $\alpha$ -D Galactose

100. Greenhouse gas for global warming is

- (1)  $O_2$                       (2)  $CH_4$                       (3)  $SO_2$                       (4)  $CO_2$

101. Unit of pressure in SI system is

- (1) Atmosphere                      (2) Dynes per square cm  
(3) Pascal                      (4) mm of mercury

(20)

(Continued)

102. Coconut fat is a rich source of

- (1) Palmitic acid                      (2) Stearic acid  
(3) Lauric acid                        (4) Ricinoleic acid

103. Temperature of LTLT pasteurization of milk is

- (1) 61 °C-63 °C                      (2) 42 °C-49 °C  
(3) 62 °C-65 °C                      (4) 51 °C-65 °C

104. Rickets is caused due to the deficiency of

- (1) Vitamin C                          (2) Vitamin D  
(3) Vitamin A                        (4) Vitamin B<sub>12</sub>

105. Milk sugar is

- (1) Lactose                              (2) Maltose  
(3) Glucose                            (4) Sucrose

106. Which of the following States of India produces maximum quantity of fish ?

- (1) West Bengal                      (2) Uttar Pradesh  
(3) Kerala                              (4) Tamil Nadu

107. Egg shell is made up of

- (1)  $\text{Ca(OH)}_2$                           (2)  $\text{Ca}_3(\text{PO}_4)_2$   
(3)  $\text{CaCO}_3$                             (4)  $\text{CaO}$

(21)  
(Turn Over)



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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  |
| (3) Rice   | (4) Sheep |

110. Yellow color of egg is due to

- |               |                 |
|---------------|-----------------|
| (1) Carotene  | (2) Anthocyanin |
| (3) Vitamin B | (4) Xanthophyll |

111. Hormone from milk secretion is

- |               |         |
|---------------|---------|
| (1) Oxytocin  | (2) ACH |
| (3) Prolactin | (4) TSH |

112. Crude fibre content in roughage is approximately

- |               |               |
|---------------|---------------|
| (1) 18% - 20% | (2) 30% - 32% |
| (3) 25% - 27% | (4) 35% - 37% |

113. Enzyme coagulated milk product is

- |            |            |
|------------|------------|
| (1) Paneer | (2) Dahi   |
| (3) Cheese | (4) Chhana |

(22)

(Continued)



114. Lactic acid content in fresh cow milk is
- (1) 0.10% (2) 0.15%  
(3) 0.20% (4) None of these
115. pH of fresh buffalo milk is
- (1) 4.6 (2) 5.6 (3) 6.6 (4) 7.6
116. Which of the following vitamins remains most resistant on heat treatment of milk?
- (1) Vitamin A (2) Vitamin C  
(3) Vitamin B<sub>1</sub> (4) Vitamin B<sub>12</sub>
117. Estrogen, progesterone and relaxin hormones are secreted from
- (1) Ovary (2) Adrenal (3) Pituitary (4) Thyroid
118. Hormone secreted from pancreas that lowers down blood sugar level is
- (1) Glucagon (2) Insulin (3) Epinephrine (4) Relaxin
119. Out of the total body calcium, bone and teeth have
- (1) 79% (2) 89% (3) 95% (4) 99%
120. Which one of the following is not a bacterial disease?
- (1) Rinderpest (2) Haemorrhagic septicemia  
(3) Anthrax (4) Black quarter



THE UNIVERSITY OF THE SOUTH ALABAMA

**ROUGH WORK**  
रफ़ कार्य

## अभ्यर्थियों के लिए निर्देश

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

1. प्रश्न पुस्तिका मिलने 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।
2. परीक्षा भवन में लिफाफा रहित प्रवेश-पत्र के अतिरिक्त, लिखा या सादा कोई भी खुला कागज साथ में न लायें।
3. उत्तर-पत्र अलग से दिया गया है। इसे न तो मोड़ें और न ही विकृत करें। दूसरा उत्तर-पत्र नहीं दिया जायेगा, केवल उत्तर-पत्र का ही मूल्यांकन किया जायेगा।
4. अपना अनुक्रमांक तथा उत्तर-पत्र का क्रमांक प्रथम आवरण-पृष्ठ पर पेन से निर्धारित स्थान पर लिखें।
5. उत्तर-पत्र के प्रथम पृष्ठ पर पेन से अपना अनुक्रमांक निर्धारित स्थान पर लिखें तथा नीचे दिये वृत्तों को गाढ़ा कर दें। जहाँ-जहाँ आवश्यक हो वहाँ प्रश्न-पुस्तिका का क्रमांक तथा सेट का नम्बर उचित स्थानों पर लिखें।
6. ओ. एम. आर. पत्र पर अनुक्रमांक संख्या, प्रश्न-पुस्तिका संख्या व सेट संख्या (यदि कोई हो) तथा प्रश्न-पुस्तिका पर अनुक्रमांक संख्या और ओ. एम. आर. पत्र संख्या की प्रविष्टियों में उपरिलेखन की अनुमति नहीं है।
7. 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-पत्र की सम्बन्धित पंक्ति के सामने दिये गये वृत्त को उत्तर-पत्र के प्रथम पृष्ठ पर दिये गये निर्देशों के अनुसार पेन से गाढ़ा करना है।
9. प्रत्येक प्रश्न के उत्तर के लिये केवल एक ही वृत्त को गाढ़ा करें। एक से अधिक वृत्तों को गाढ़ा 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।
11. रफ़ कार्य के लिये प्रश्न-पुस्तिका 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 अनुमति नहीं होगी।
14. यदि कोई अभ्यर्थी परीक्षा में अनुचित साधनों का प्रयोग करता है, तो वह विश्वविद्यालय द्वारा निर्धारित दंड का/की, भागी होगा/होगी।