

Msc. Food & Tech.

14P/280/6

Question Booklet No. ....

~~C-354~~  
C-354

(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) .....

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 10 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।]

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14P/280/6

No. of Questions/प्रश्नों की संख्या : 120

Time/समय : 2 Hours/घंटे

Full Marks/पूर्णांक : 360

**Note/नोट :** (1) Attempt as many questions as you can. Each question carries 3 marks. One mark will be deducted for each incorrect answer. Zero mark will be awarded for each unattempted question.

अधिकतम प्रश्नों को हल करने का प्रयत्न करें। प्रत्येक प्रश्न 3 अंक का है। प्रत्येक गलत उत्तर के लिए एक अंक काटा जाएगा। प्रत्येक अनुत्तरित प्रश्न का प्रत्यांक शून्य होगा।

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

यदि एक अधिक वैकल्पिक उत्तर सही उत्तर के निकट प्रतीत हों, तो निकटतम सही उत्तर दें।

1. IARI is located at

- (1) Izatnagar      (2) Karnal      (3) Delhi      (4) Hyderabad

2. World Food Day is celebrated on

- (1) March 13      (2) May 30      (3) October 16      (4) November 3

3. First Agricultural University established in India is located at

- (1) Patna      (2) Agra      (3) Coimbatore      (4) Bangalore

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4. *Khaira* disease of paddy occurs due to deficiency of  
(1) phosphorus      (2) boron      (3) zinc      (4) nitrogen
5. Which of the following requires maximum irrigation?  
(1) Soyabean      (2) Maize      (3) Paddy      (4) Lentil
6. Malting of barley is done to activate  
(1) catalase      (2) pectinase  
(3) amylase      (4) polyphenol oxidase
7. The two main ingredients used for curing of meat are  
(1) phosphate and nitrite      (2) sodium chloride and nitrite  
(3) iso-ascorbic acid and nitrite      (4) sugar and nitrite
8. Which of the following is a dough conditioner?  
(1) Sodium nitrite      (2) Sodium sulphite  
(3) SSL      (4) Calcium acetate
9. The radiation dose required for commercial sterilization of meat is  
(1) 5-10 KGy      (2) 10-20 KGy      (3) 20-25 KGy      (4) 30-40 KGy
10. Hemagglutinins are found in  
(1) linseed      (2) soyabean      (3) potato      (4) groundnut

11. The moisture content in butter should not be more than  
(1) 4%                      (2) 8%                      (3) 12%                      (4) 16%
12. HTST method of pasteurization involves a treatment of  
(1) 161 °F for 15 sec                      (2) 145 °F for 30 min  
(3) 161 °F for 45 sec                      (4) 165 °F for 10 sec
13. Lactose is made up of  
(1) galactose and glucose                      (2) galactose and fructose  
(3) glucose and fructose                      (4) glucose and maltose
14. The typical flavour of butter obtained from ripened cream is mainly due to  
(1) acetic acid              (2) lactic acid              (3) propionic acid              (4) diacetyl
15. Pasteurization of milk is based on destruction of following pathogen  
(1) *E. coli*                      (2) *Mycobacterium tuberculosis*  
(3) *Coxiella burnetti*                      (4) *Clostridium botulinum*
16. Which of the following has maximum specific gravity?  
(1) Water                      (2) Fat                      (3) Protein                      (4) Lactose
17. According to PFA rules, toned milk should have a minimum of  
(1) 3.0% fat and 8.0% SNF                      (2) 3.0% fat and 8.5% SNF  
(3) 3.5% fat and 8.5% SNF                      (4) 3.5% fat and 8.0% SNF



18. According to BIS, ice cream must have the following minimum percentage of  
(1) 8%                      (2) 10%                      (3) 12%                      (4) 14%
19. Sweet curdling of milk is due to production of the enzyme  
(1) lipase                      (2) rennin                      (3) lactase                      (4) protease
20. Following method is used for determination of fat in milk  
(1) Soxhlet method                      (2) Weende method  
(3) Kjeldahl method                      (4) Gerber method
21. Which test is conducted to determine the efficiency of milk sterilization?  
(1) Turbidity test                      (2) Alcohol precipitation test  
(3) Phosphatase test                      (4) COB test
22. Following is a broad spectrum preservative  
(1) Calcium sorbate                      (2) Calcium propionate  
(3) Sodium benzoate                      (4) Potassium metabisulfite
23. Which of the following denotes accumulation of solutes on surface of foods during drying?  
(1) Scalding                      (2) Thickening                      (3) Wilting                      (4) Case hardening
24. Microbial cells are most resistant to heat in  
(1) lag phase                      (2) log phase                      (3) decline phase                      (4) stationary phase



32. Which of the following is a non-climacteric food?  
(1) Mango (2) Banana (3) Tomato (4) Pineapple
33. Which of the following is an antioxidant?  
(1) Sodium propionate (2) Calcium sulphate  
(3) Propyl gallate (4) Potassium nitrate
34. Met-myoglobin imparts following colour to meat  
(1) Brown (2) Bright red (3) Greenish tinge (4) Purple
35. The temperature range for Ultra High Temperature (UHT) sterilization of milk is  
(1) 90-100 °C (2) 100-115 °C (3) 135-150 °C (4) 180-210 °C
36. BOD stands for  
(1) Biological Oxygen Depletion (2) Biological Oxygen Demand  
(3) Biochemical Oxygen Demand (4) British Oxygen Depletion
37. Process time is independent of can size in  
(1) in-bottle pasteurization (2) canning  
(3) bottling (4) aseptic canning
38. Which of the following is a flavour enhancer?  
(1) Potassium bromate (2) Monosodium glutamate  
(3) Glycerol mono stearate (4) Sodium alginate



39. A thermocouple used in temperature regulators is made of two metals having different
- (1) coefficient of thermal expansion      (2) densities  
(3) weight      (4) malleability
40. The chief muscle pigment is a protein called
- (1) globulin      (2) myoglobin      (3) elastin      (4) collagen
41. Microbial rennet is mainly prepared from
- (1) *Aspergillus fumigatus*      (2) *Bacillus subtilis*  
(3) *B. stearothermophilus*      (4) *Aspergillus niger*
42. BHA is added into food products as
- (1) antibacterial agent      (2) antioxidant  
(3) antifoaming agent      (4) anticaking agent
43. Freezer burn, a defect which occurs generally in frozen foods is due to
- (1) osmosis      (2) rehydration  
(3) thermal conductivity      (4) dehydration
44. Refrigerant changes from vapour to liquid state in the following
- (1) Compressor      (2) Evaporator      (3) Condenser      (4) Metering device
45. For complete oxidation of glucose, respiratory quotient is
- (1) 0.7      (2) 1.0      (3) 1.3

46. Which of the following amino acids is deficient in pulses?  
(1) Lysine                      (2) Methionine                      (3) Tryptophan                      (4) Threonine
47. Sulphur resistant cans are used for canning of  
(1) peas                      (2) lettuce                      (3) apples                      (4) tomatoes
48. Loss factor term is associated with the following  
(1) Irradiation                      (2) Microwave heating  
(3) Ohmic heating                      (4) Thermal processing
49. The micro-organisms associated with pickling of vegetables are  
(1) *Acetobactor aceti*                      (2) *Lactic acid bacteria*  
(3) *Saccharomyces cereviseae*                      (4) *Staphylococcus aureus*
50. Which of the following enzymes should be inactivated prior to or immediately after homogenization of milk?  
(1) Lipase                      (2)  $\beta$ -galactosidase                      (3) Invertase                      (4) Protease
51. Which of the following organisms is used in tempeh production?  
(1) *Aspergillus niger*                      (2) *Neurospora sitophila*  
(3) *Rhizopus oligosporus*                      (4) *Aspergillus oryzae*
52. Erucic acid is found in  
(1) linseed oil                      (2) cottonseed oil                      (3) soyabean oil                      (4) mustard oil



53. Thiobarbituric Acid Test is used to determine
- (1) hydrolytic rancidity                      (2) oxidative rancidity  
(3) proteolysis                                      (4) -SH groups
54. The principal site of water absorption in case of globular protein is
- (1) hydroxyl group                                      (2) peptide bond  
(3) carboxylic group                                      (4) amino group
55. Multiple effect evaporator is used to
- (1) save energy                                      (2) concentrate heat sensitive materials  
(3) concentrate any food                                      (4) increase steam economy
56. Which of the following exhibits maximum sweetness?
- (1) Maltose                      (2) Sucrose                      (3) Fructose                      (4) Glucose
57. Fraction of wheat protein soluble in 70% alcohol is called
- (1) gluten                      (2) globulin                      (3) glutenin                      (4) gliadin
58. Winterization step is associated with the following
- (1) Vegetable oils                                      (2) Animal protein  
(3) Winter vegetables                                      (4) Freeze drying
59. Who is known as father of canning?
- (1) Louis Pasteur                                      (2) N. W. Durocher  
(3) Nicholas Appert                                      (4) Peter Durrum

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60. A basis box of tin plate has an area of  
(1) 11360 sq inch (2) 21360 sq inch  
(3) 31360 sq inch (4) 41360 sq inch
61. A solution having 25% sodium chloride will correspond to  
(1) 70° Salometer (2) 80° Salometer (3) 90° Salometer (4) 100° Salometer
62. Which of the following is not a natural colour?  
(1) Lycopene (2) Lutein (3) Xanthophyll (4) Erythrosine
63. Sauerkraut is manufactured from  
(1) cauliflower (2) cucumber (3) cabbage (4) grapes
64. Syneresis of fruit jelly occurs due to  
(1) insufficient pectin (2) insufficient sugar  
(3) hydrolysis of sugar (4) use of immature fruit
65. Red colour of apples is due to  
(1) Anthocyanins (2) Lycopene (3) Carotenes (4) Xanthophylls
66. What is a mono-meric unit of pectin?  
(1) Glucose (2) Galactose  
(3) Mannose (4) Galacturonic acid

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67. Which one of the following is a substrate for polyphenol oxidase?  
(1) Guaiacol (2) Tartaric acid  
(3) Chlorogenic acid (4) Ferulic acid
68. Minimum content of juice in squash is  
(1) 10 percent (2) 25 percent (3) 40 percent (4) 65 percent
69. Rice bran is a good source of the following  
(1) Vitamin A (2) Vitamin B<sub>2</sub> (3) Vitamin D (4) Vitamin B<sub>12</sub>
70. The pH of medium acid foods is in the range of  
(1) above 5.3 (2) 4.5-5.3 (3) 3.7-4.5 (4) below 3.7
71. *Clostridium botulinum* does not grow in foods having pH below  
(1) 4.6 (2) 5.0 (3) 5.6 (4) 6.0
72. Which of the following is an index organism for sanitary quality of a food?  
(1) Lactic acid bacteria (2) *Shigella*  
(3) *Salmonella* (4) Coliforms
73. Time in minutes at a specific temperature required to destroy 90% of organisms in a population is known as  
(1) F value (2) D value (3) Z value (4) ~~F value~~

74. Following is a Class I preservative
- (1) Sodium chloride (2) Potassium meta bisulphate  
(3) Sodium meta bisulphate (4) Sodium benzoate
75. The approximate lower limit of water activity for growth of moulds is
- (1) 0.60 (2) 0.80 (3) 0.88 (4) 0.94
76. The minimum concentration of tomato solids in tomato paste is
- (1) 12 percent (2) 25 percent (3) 40 percent (4) 50 percent
77. Jel meter is used for assessment of
- (1) viscosity of pectin extract (2) activity of jelly  
(3) colour of fruit juice (4) TSS of jelly
78. In jam, the total soluble solids should not be less than
- (1) 68.5 percent (2) 72.5 percent (3) 76.5 percent (4) 80.5 percent
79. Water absorption of wheat flour is measured by
- (1) Viscograph (2) Extesograph (3) Mixograph (4) Farinograph
80. Pasta products are usually made from the following type of wheat
- (1) soft wheat (2) hard wheat (3) red wheat (4) durum wheat
81. Which of the following is a branched polysaccharide present in most cereals?
- (1) Amylase (2) Amylopectin (3) Cellulose (4) Glycogen



82. The ratio of glutenin and gliadin in good quality wheat protein is  
(1) 1:1                      (2) 2:1                      (3) 1:2                      (4) 1:3
83. Which of the following is not a unit of roller flour mill?  
(1) Break roll system                      (2) Reduction roll system  
(3) Cone polisher                      (4) Purifier
84. Wheat kernel has bran content of  
(1) 9-11 percent      (2) 13-17 percent      (3) 18-21 percent      (4) 22-25 percent
85. For avoiding development of cracks paddy should be harvested at  
(1) 10-12% moisture                      (2) 12-14% moisture  
(3) 20-22% moisture                      (4) 30-32% moisture
86. Which of the following is a chemical leavening agent?  
(1) Ammonium bicarbonate                      (2) Acid calcium phosphate  
(3) Sodium citrate                      (4) GMS
87. Which of the following causes ropiness in bread?  
(1) *Bacillus cereus*                      (2) *Bacillus subtilis*  
(3) *Bacillus coagulans*                      (4) *Bacillus circulans*
88. Normally the % extraction rate of wheat flour for bread making is  
(1) 50-55                      (2) 60-62                      (3) 70-72                      (4) 75-78

89. Baking of double bread is done at  
(1) 130-150 °F      (2) 230-250 °F      (3) 330-350 °F      (4) 430-450 °F
90. Following solvent is used for extraction of oil from oilseeds  
(1) Ethyl alcohol      (2) Hexane      (3) Acetone      (4) Benzene
91. Calcium propionate is a  
(1) mould inhibitor      (2) emulsifier  
(3) leavening agent      (4) bleaching agent
92. Gossypol is found in  
(1) sesame      (2) mustard      (3) groundnut      (4) cottonseed
93. Following is a crystal clear product  
(1) Crush      (2) Cordial      (3) Jelly      (4) Nectar
94. It is not utilized by yeasts  
(1) sucrose      (2) lactose      (3) glucose      (4) fructose
95. Which of the following value is added to convert temperature in °C into absolute temperature?  
(1) 273.15      (2) 373.15      (3) 300.15      (4) 325.15
96. If the pressure is reduced below atmospheric pressure, the boiling point of milk will be  
(1) greater than 100 °C      (2) less than 100 °C  
(3) 100 °C      (4) 101 °C



97. The perfect gas law states that

- (1)  $PT = NvR$       (2)  $PR = TNv$       (3)  $PV = NRT$       (4)  $PN = vRT$

98. What is Gluten?

- (1) Carbohydrate      (2) Protein  
(3) Vitamin      (4) Mixture of carbohydrate and protein

99. The unit of thermal conductivity is

- (1)  $W/m-K$       (2)  $W/m^2-K$       (3)  $W/m^2-K-h$       (4)  $W-m/K$

100. The Parrall index is used to determine the degree of

- (1) centrifugation      (2) homogenization  
(3) sterilization      (4) irradiation

101. The second stage in two stage homogenization is used to

- (1) reduce the size of fat globules further  
(2) increase the size of fat globules  
(3) increase the size of clusters of fat globules  
(4) uniformly disperse the fat globules

102. For good quality ice cream, the overrun at  $-5.6^\circ C$  should be

- (1) 50%      (2) 100%      (3) 150%      (4) 75%

103. 100% moisture content on dry basis is equal to a moisture content on wet basis of

- (1) 25%      (2) 50%      (3) 75%

104. Cyclone separator is used to separate the materials by the application of  
(1) centripetal force (2) gravitational force  
(3) magnetic force (4) centrifugal force
105. Recommended moisture content (wet basis) of paddy for safe storage is  
(1) less than 5% (2) 6-8% (3) 12-13% (4) 18-20%
106. Steam economy of single effect evaporator without vapour compression is  
(1) less than one (2) equal to one (3) equal to two (4) equal to three
107. In constant rate drying period, the surface of the food material equals to which temperature of drying air?  
(1) Dry bulb temperature  
(2) Wet bulb temperature  
(3) Dew-point temperature  
(4) Lower temperature than wet bulb temperature
108. Triple point of water occurs at  
(1) 30 °F and 2.7 mm Hg (2) 30 °F and 3.7 mm Hg  
(3) 32 °F and 4.7 mm Hg (4) 32 °F and 5.7 mm Hg
109. Which of the following is the major component of glass?  
(1) Calcium oxide (2) Potassium oxide  
(3) Sodium oxide (4) Silica oxide



110. A ton of refrigeration is equal to  
 (1) 100000 BTU (2) 188000 BTU (3) 200000 BTU (4) 288000 BTU
111. For strongly corrosive foods, following type of steel plate is recommended for canning  
 (1) Type L (2) Type MS (3) Type MR (4) Type MC
112. Non-enzymatic browning reaction occurs between  
 (1) sugars and ascorbic acid (2) amino acids and sugars  
 (3) amino acids and ascorbic acid (4) polyphenols and oxygen
113. What concentration of benzoates is generally used in preservation of tomato products?  
 (1) 0.1% (2) 0.3% (3) 0.5% (4) 0.7%
114. Homogenized milk must have 90% of fat globules of size smaller than  
 (1) 1  $\mu$  (2) 2  $\mu$  (3) 3  $\mu$  (4) 4  $\mu$
115. Under the most ideal conditions a bacterium may reproduce itself as often as  
 (1) every 20 to 30 seconds (2) every 20 to 30 minutes  
 (3) every 40 to 50 seconds (4) every 40 to 50 minutes
116. Best set jelly is obtained at a pH of  
 (1) 3.0 (2) 6.0 (3) 7.0 (4) 8.0
117. Which is the most essential constituent in jelly formation?  
 (1) Starch (2) Cellulose (3) Pectin (4) Hemicellulose

(117) (21) \(\cup\)



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118. FPO stands for

- |                                |                              |
|--------------------------------|------------------------------|
| (1) Food Products Organization | (2) Fruit Products Order     |
| (3) Food Products Order        | (4) Fruit Panel Organization |

119. Beany flavour in soyabean is associated with

- |                          |                            |
|--------------------------|----------------------------|
| (1) lipoxygenase oxidase | (2) polyphenol             |
| (3) protease             | (4) pectin methyl esterase |

120. Cereals are generally deficient in

- |            |                |                |                |
|------------|----------------|----------------|----------------|
| (1) lysine | (2) methionine | (3) isoleucine | (4) tryptophan |
|------------|----------------|----------------|----------------|

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## 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 10 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. ओ० एम० आर० पत्र पर अनुक्रमांक संख्या, प्रश्न-पुस्तिका संख्या व सेट संख्या (यदि कोई हो) तथा प्रश्न-पुस्तिका पर अनुक्रमांक सं० और ओ० एम० आर० पत्र सं० 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 ओ०एम०आर० 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।