

# M.Sc in Food Science & Technology

16P/280/9

Question Booklet No. ....

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

Roll No.

Roll No.

(Write the digits in words) .....

code No (354)

Serial No. of OMR Answer Sheet ..... (2016)

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 OMR 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 changes 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 marks).
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, **she shall be liable to such punishment as the University may determine and impose on n/her.**

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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. Thermophilic bacteria grows best in the temperature range of :  
(1) 40 – 50°C      (2) 65 – 80°C      (3) 80 – 90°C      (4) 25 – 40°C
2. Most bacteria requires  $a_w$  in the range of :  
(1) 0.50 – 0.65      (2) 0.65 – 0.75      (3) 0.75 – 0.85      (4) 0.90 – 1.0
3. Fibre in food helps :  
(1) Digestion of food      (2) Increases the nutritional quality  
(3) Increases the food intake      (4) Lowers the cholesterol level
4. Microwave heating takes place :  
(1) 250 – 300 MHz      (2) 950 – 2450 MHz  
(3) 3000 – 4500 MHz      (4) 5000 – 7500 MHz
5. The z value in thermal death time calculation :  
(1) Required to kill 90% bacterial population  
(2) Number of degrees required for specific thermal death time curve to pass through one log cycle  
(3) Number of bacterial population at 250°F  
(4) Number of minutes at a specific temperature to destroy required to destroy a specific number of organisms having specific z value
6. Canning of vegetable pieces requires :  
(1) Conduction heating  
(2) Convection heating  
(3) Combination of conduction and convection heating  
(4) Broken heating curve

(1)

P. T. O.

7. Lethal rate in canned food should be :  
(1) 1.0                      (2) 0.25                      (3) 0.5                      (4) 0.75
8. Coffee beans are best roasted for desired optimum flavor of :  
(1) 200°C for 5 min                      (2) 100°C for 5 min  
(3) 150°C for 5 min                      (4) 260°C for 5 min
9. Sodium benzoate is most effective preservative in the pH range of :  
(1) 2.5 – 4.0                      (2) 4.5 – 6.0                      (3) 3.5 – 4.5                      (4) 5.5 – 6.5
10. Aspartame is sweeter than sucrose :  
(1) 50 times                      (2) 100 times                      (3) 150 times                      (4) 200 times
11. Gelatin type A is mostly used in :  
(1) Ice cream                      (2) Evaporated milk  
(3) Shrikhand                      (4) Confectionery products
12. Saffron is dried stigma of :  
(1) *Dactylopius coccus*                      (2) *Loccus cacti*  
(3) *Crococus sativus*                      (4) *Cochineal coccus*
13. Polydextrose is used for replacement of :  
(1) Fat                      (2) Carbohydrate  
(3) Protein                      (4) Vitamins and minerals
14. Potassium sorbate is effective antimicrobial agent against :  
(1) Bacteria                      (2) Mould                      (3) Fungi                      (4) Yeast
15. *Clostridium botulinum* micro organism is most effectively controlled by :  
(1) Sodium nitrite                      (2) Sodium nitrate  
(3) Sodium benzoate                      (4) Sodium metabisulfite
16. Pectin for high degree of esterification contains value of :  
(1) 75                      (2) 100                      (3) 25                      (4) 50
17. Nisin preservative is produced by :  
(1) *Lactococcus lactis ssp lactis*                      (2) *Bifidobacterium bifidus*  
(3) *Lactobacillus bulgaricus*                      (4) *Streptococcus lactis*
18. Total permitted synthetic food colours are listed under PFA :  
(1) 11                      (2) 8                      (3) 13                      (4) 5
19. Citric acid is most favourably used as :  
(1) Curing accelerators                      (2) Acidulant  
(3) Flavouring agent                      (4) Preservative

(2)

20. Norbixin is used as colouring matter in :
- (1) Butter (2) Cheese  
(3) Confectionery products (4) Soft drinks
21. Tea leaf for black tea is processed at :
- (1) 27°C for 2 – 5 hrs (2) 40°C for 2 – 5 hrs  
(3) 30°C for 8 – 10 hrs (4) 25°C for 1 – 3 hrs
22. Conching process in chocolate manufacture :
- (1) Increases yield (2) Decreases mouthfeel  
(3) Decreases fat melting (4) Increases smoothness and viscosity
23. Calcium sulfate is best suitable coagulant for soy paneer production at coagulation temperature of :
- (1) 60 – 65°C (2) 50 – 60°C (3) 85 – 90°C (4) 95 – 100°C
24. Retrogradation of starch involves :
- (1) Reassociation of starch polymer molecules  
(2) Breakdown of starch structure  
(3) Formation of network in gelatinized starch  
(4) Swelling of starch granules
25. FPO stands for :
- (1) Food products organization (2) Food products order  
(3) Fruit products order (4) Food processors organization
26. Respiratory activity in climacteric fruits :
- (1) Decreases after harvest  
(2) Increases after harvest  
(3) Remains same after harvest  
(4) First decreases and subsequently increases
27. Tomato ketchup contains minimum tomato solids in final product :
- (1) 5% (2) 12% (3) 15% (4) 26%
28. Cane sugar is inverted during the manufacture of jam or jelly to the extent of :
- (1) 10 – 15% (2) 25 – 30% (3) 50 – 55% (4) 70 – 80%
29. High acid food contains pH :
- (1) 3.5 – 4.5 (2) 4.5 – 5.5 (3) Less than 3.5 (4) Less than 2.5

(3)

P.T.O.

30. Food additives help in :  
(1) To increase the nutritive quality  
(2) To increase the aesthetic quality  
(3) To disguise the inferior ingredients  
(4) To reduce the risk of food allergens
31. Cereals are generally deficient in :  
(1) Methionine      (2) Lysine      (3) Tryptophan      (4) Isoleucine
32. Fruits and vegetables loose moisture during storage due to :  
(1) Respiration      (2) Transpiration  
(3) Photosynthesis      (4) Oxidation and reduction
33. Fruit jelly contains fruit as per PFA requirement :  
(1) 25%      (2) 35%      (3) 45%      (4) 55%
34. Tomato ketchup contains sodium benzoate at maximum permissible level of :  
(1) 100 ppm      (2) 350 ppm      (3) 1000 ppm      (4) 750 ppm
35. First food processing industry was established in India :  
(1) 1947      (2) 1955      (3) 1950      (4) 1942
36. The maximum post harvest losses occurs in vegetables :  
(1) Cauliflower      (2) Tomato      (3) Brinjal      (4) Cabbage
37. Which of the following is non-climacteric fruit ?  
(1) Mango      (2) Papaya      (3) Litchi      (4) Tomato
38. Very good quality of raw milk as per ISI standards consists of :  
(1) Not exceeding 1,000,000      (2) Not exceeding 5,000,000  
(3) Not exceeding 200,000      (4) Not exceeding 1,00,000
39. Homogenization of milk breaks down the fat globule of milk to :  
(1) 3 micron      (2) 5 micron      (3) 10 micron      (4) 2 micron
40. Flavoured drink contains fat level :  
(1) 3.5 - 4.5%      (2) 2.5 - 3.5%      (3) 1 - 2%      (4) 4.5 - 5.5%
41. Recombined milk's per PFA standard contains :  
(1) 3.0% fat and 5% SNF      (2) 4.5% fat and 8.5% SNF  
(3) 1.5% fat and 8% SNF      (4) 6% fat and 9.0% SNF
- (4)

42. Centrifugal separation involves revolution of revolving bowl :  
 (1) 2000 to 3000 times of gravitational force  
 (2) 3000 to 6000 times of gravitational force  
 (3) 6000 to 9000 times of gravitational force  
 (4) 9000 to 12000 times of gravitational force
43. Coffee cream contains milk fat :  
 (1) 20 – 25%      (2) 5 – 10%      (3) 10 – 15%      (4) 35 – 40%
44. Double toned milk contains PFA requirement of :  
 (1) 3.0% fat and 8.5% SNF      (2) 3.5% fat and 8.5% SNF  
 (3) 1.5% fat and 9.0% SNF      (4) 4.5% fat and 8.5% SNF
45. The optimum churning temperature of cream for the manufacture of butter should be :  
 (1) 2 to 4°C      (2) 6 to 8°C      (3) 15 to 18°C      (4) 9 to 11°C
46. The optimum fat percentage of cream for the manufacture of butter :  
 (1) 40 – 45%      (2) 10 – 15%      (3) 50 – 55%      (4) 30 – 35%
47. Icecream as per PFA requirement should contain minimum fat :  
 (1) 5%      (2) 10%      (3) 15%      (4) 20%
48. Hard cheese as per PFA requirement should contain minimum fat on dry matter basis :  
 (1) 28%      (2) 35%      (3) 42%      (4) 55%
49. Meito rennet is used for clotting of milk at the temperature of :  
 (1) 20°C      (2) 25°C      (3) 30°C      (4) 40°C
50. Cooking of cheese curd is carried out :  
 (1) 40°C for 60 min      (2) 50°C for 60 min  
 (3) 60°C for 60 min      (4) 70°C for 60 min
51. Cold curing of cheddar cheese is carried out :  
 (1) 0-4°C for 6 – 8 month      (2) 5-8°C for 6 – 8 month  
 (3) 10-12°C for 6 – 8 month      (4) 15-16°C for 6 – 8 month
52. Processed cheese contains fat as per PFA specification :  
 (1) 30% milk fat      (2) 40% milkfat  
 (3) 50% milk fat      (4) 80% milkfat

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53. Sweetened condensed milk as per PFA specification contains :
- (1) 8% fat and 25% total milk solids
  - (2) 9% fat and 31% total milk solids
  - (3) 10% fat and 30% total milk solids
  - (4) 15% fat and 30% total milk solids
54. Sweetened condensed milk contains sucrose to the level of :
- (1) 20%
  - (2) 30%
  - (3) 40%
  - (4) 50%
55. Entrainment separator in vacuum concentration of milk helps in :
- (1) To reduce the high build of pressure
  - (2) To reclaim the particles of milk entrained by vapour space
  - (3) To reduce the losses of milk solids
  - (4) To help in efficient separation of milk with vapour
56. Lactose crystallization in sweetened condensed milk is carried out :
- (1)  $\alpha$ -lactose monohydrate
  - (2)  $\beta$ -lactose monohydrate
  - (3) Lactose powder
  - (4) Sucrose
57. Heat stability in milk is improved by :
- (1) Increasing the concentration of calcium and magnesium ions
  - (2) Increasing the concentration of citrate and phosphate ions
  - (3) Concentration of milk to higher total solids
  - (4) Lowering the concentration of calcium and magnesium ions
58. Whole milk powder should contain maximum moisture on weight basis :
- (1) 4%
  - (2) 2%
  - (3) 8%
  - (4) 10%
59. Spray dried whole milk powder should contain insolubility index of :
- (1) 1 ml
  - (2) 2 ml
  - (3) 5 ml
  - (4) 15 ml
60. Milk for spray drying are concentrated to the total solids level of :
- (1) 20%
  - (2) 30%
  - (3) 40%
  - (4) 50%
61. Cyclone separator in spray drying process removes the powder particles on the basis of :
- (1) Centrifugal force
  - (2) Gravitational force
  - (3) High velocity jet pumps
  - (4) Under vacuum
62. Bulk density of roller dried milk powder should contain :
- (1) 0.6 - 0.8 g/ml
  - (2) 0.2 - 0.3 g/ml
  - (3) 0.3 - 0.5 g/ml
  - (4) 0.8 - 1.0 g/ml

(6)



63. The major whey proteins are :
- (1)  $\alpha$ -lactalbumin (2) Bovine serum albumin  
(3) Immunoglobulins (4)  $\beta$ -lactoglobulin
64. Malted milk powder contains milk fat :
- (1) Not less than 7% (2) Not less than 5%  
(3) Not less than 10% (4) Not less than 15%
65. The mashing process in malted milk involves :
- (1) Breakdown of sugar (2) Breakdown of disaccharides  
(3) Breakdown of polysaccharides (4) Breakdown of wheat flour
66. Khoa as per PFA specification contains milk fat :
- (1) Not less than 10% milk fat (2) Not less than 15% milk fat  
(3) Not less than 20% milk fat (4) Not less than 25% milk fat
67. Dhap variety of khoa is suitable for :
- (1) Burfi (2) Peda (3) Pantooa (4) Kalakand
68. Among the indigenous dairy products, the fermented dairy product is :
- (1) Kalakand (2) Paneer (3) Shrikhand (4) Ghee
69. Paneer contains milk fat as per PFA specification :
- (1) Not less than 25% on dry matter basis  
(2) Not less than 50% on dry matter basis  
(3) Not less than 75% on dry matter basis  
(4) Not less than 40% on dry matter basis
70. Good quality of rossogolla sweets from channa can be prepared from :
- (1) 0.5% milk fat (2) 2.0% milk fat  
(3) 4.0% milk fat (4) 6.0% milk fat
71. The shelf life of paneer under refrigerated storage is :
- (1) 2 days (2) 5 days (3) 7 days (4) 15 days
72. Ghee as per PFA specification contains moisture :
- (1) Not more than 0.5% (2) Not more than 1.0%  
(3) Not more than 2.0% (4) Not more than 5.0%

(7)

P.T.O.

73. Deaeration process in fruit juice processing involves :
- (1) Improves clarification process
  - (2) Retains the colour of juice
  - (3) Minimizes destruction of vitamin C
  - (4) Improves the flavour of juice
74. Fruit pieces before processing are dipped into sugar syrup :
- (1) To minimize the oxidative browning reactions
  - (2) To prevent the losses of nutrients
  - (3) To improve the flavor of fruits
  - (4) To increase the shelf life of fruits
75. The most common sugar used in soft drink is :
- (1) High fructose corn syrup
  - (2) Low fructose corn syrup
  - (3) Sucrose
  - (4) Blend of sucrose and high fructose corn syrup
76. Hard wheat is preferred for :
- (1) Bread                      (2) Cake                      (3) Biscuit                      (4) Cookies
77. Maillard reaction in food refers to :
- (1) Reaction between protein and vitamin
  - (2) Reaction between protein and carbohydrate
  - (3) Reaction between two groups of carbohydrate
  - (4) Reaction between protein and fat
78. Blanching treatment in fruits and vegetables :
- (1) Stabilizes colour
  - (2) Reduces cooking time
  - (3) Inactivates enzymes
  - (4) Maintains aseptic condition
79. Moisture content in fruits and vegetables is :
- (1) Between 10-20%
  - (2) Between 30-40%
  - (3) Between 60-70%
  - (4) Between 90-95%
80. The per cent of edible oil in rice bran is about :
- (1) 10 - 12                      (2) 14 - 16                      (3) 18 - 20                      (4) 22 - 24
81. The most heat resistance enzyme in fruits and vegetables is :
- (1) Catalase                      (2) Lipase                      (3) Proteinase                      (4) Peroxidase

- 82.** Fruits and vegetables are generally preferred in human diet because :
- (1) High protein content
  - (2) High fat content
  - (3) High energy content
  - (4) High vitamins and minerals content
- 83.** The baking temperature and time combination in cake is :
- (1) 100°C for 30 min
  - (2) 80°C for 30 min
  - (3) 180°C for 30 min
  - (4) 250°C for 30 min
- 84.** Steeping preservation of fruits and vegetables refers :
- (1) Preservation in potassium metabisulfite solution
  - (2) Preservation in brine solution
  - (3) Preservation in acidic solution
  - (4) The combination of all the above
- 85.** Fruits and vegetables are generally dried at :
- (1) 50-55°C for 6-8 hrs
  - (2) 35-45°C for 6-8 hrs
  - (3) 60-65°C for 6-8 hrs
  - (4) 75-80°C for 6-8 hrs
- 86.** Marmalade is basically :
- (1) Fruit jelly
  - (2) Mixing of fruit jelly to fruit jam
  - (3) Addition of citrus juice in fruit jam
  - (4) Addition of citrus peel in fruit jelly
- 87.** Climacteric fruits are generally harvested :
- (1) At under ripe stage
  - (2) At fully ripe stage
  - (3) At any stage of ripening
  - (4) All of the above
- 88.** Lye peeling is generally carried out in :
- (1) Banana
  - (2) Mango
  - (3) Orange
  - (4) Guava
- 89.** Shelf stable foods are generally stored at :
- (1) Refrigerated storage temperature
  - (2) Frozen storage temperature
  - (3) Ambient storage temperature
  - (4) None of the above
- 90.** The taste of slaughtered mutton is increased during:
- (1) Pre rigour stage
  - (2) Rigour stage
  - (3) Post rigour stage
  - (4) At all the above stage

(9)

P.T.O.

91. A fruit which develops from an inflorescence is known as :  
 (1) Simple fruit (2) Aggregate fruit  
 (3) Composite fruit (4) Multiple fruit
92. Asepsis refers to :  
 (1) *Treatment with chemicals* (2) Treatment with radiation  
 (3) Treatment in packaged foods (4) Keeping out of microorganism
93. Whey, bye-product of cheese, paneer, chhana and shrikhand is rich source of :  
 (1) Proteins (2) Fat (3) Lactose (4) Vitamins
94. Ethylene is most optimum for ripening in fruits at the concentration of :  
 (1) 1-10  $\mu\text{l/L}$  (2) 0.1-1  $\mu\text{l/L}$   
 (3) 10-20  $\mu\text{l/L}$  (4) 100-1000  $\mu\text{l/L}$
95. Endosperm of food grains is rich in :  
 (1) Vitamin (2) Fat (3) Starch (4) Protein
96. The sweetness in corn sugar is due to :  
 (1) Sucrose (2) Maltose (3) Glucose (4) Fructose
97. Dry milling of corn kernel is conditioned to the moisture content of :  
 (1) 5-7% (2) 2-4% (3) 18-20% (4) 10-12%
98. Fruit squash contains minimum fruit juice as per PFA requirement :  
 (1) 15% (2) 25% (3) 35% (4) 45%
99. Soy protein concentrate contains protein :  
 (1) 10% (2) 30% (3) 50% (4) 70%
100. The density of milk after fat separation is :  
 (1) Unchanged (2) Increased  
 (3) Decreased (4) Varies with surrounding factors
101. Jelly sets at the end point temperature of :  
 (1) 100°C (2) 105°C (3) 110°C (4) 120°C
102. Marmalades must have :  
 (1) 2% pectin (2) 1.25% pectin  
 (3) 0.75% pectin (4) 1.0% pectin
103. The fruits most suitable in human diet to avoid scurvy disease is :  
 (1) Orange (2) Guava (3) Aonla (4) Apple

104. The flat sour spoilage of canned vegetables is due to :
- (1) Development of sour taste without gas production by microorganisms
  - (2) Gas formation by the microorganisms
  - (3) Corrosion of the tin plate
  - (4) Decrease in pH
105. Soybean is classified as :
- (1) Oilseed crop
  - (2) Legume crop
  - (3) Pulse crop
  - (4) Fodder crop
106. The most acceptable preservative in fruit squash preparation is :
- (1) Acetic acid
  - (2) Sodium benzoate
  - (3) Sugar
  - (4) Potassium metabisulfite
107. Separated skim milk contains fat to the level of :
- (1) 0.1 – 0.3%
  - (2) 0.04 – 0.06%
  - (3) 0.004 – 0.006%
  - (4) 0.01 – 0.03%
108. Intermediate moisture foods contain moisture :
- (1) 15 – 50%
  - (2) 5 – 10%
  - (3) Less than 5%
  - (4) 60 – 80%
109. The shelf life of fruit jam is more than fruit jelly due to :
- (1) Higher sugar content
  - (2) Higher acid content
  - (3) Higher fruit pulp content
  - (4) All of the above factors
110. CCFS refers to :
- (1) Central Committee for Food Supply
  - (2) Central Committee for Fodder Supply
  - (3) Central Committee for Food Standards
  - (4) Core Committee for Food Standards
111. Nestle food industry is located in :
- (1) Anand, Gujarat
  - (2) Sonapat, Haryana
  - (3) New Delhi
  - (4) Moga, Punjab
112. Freezing of liquid food in freeze dryer works on the principle of :
- (1) Freezing and drying at 25-30°C
  - (2) Freezing and air drying under vacuum
  - (3) Freezing and sublimation of ice under vacuum
  - (4) None of the above

113. The beany flavour in soybean is prevented by :
- (1) Soaking soybean in water overnight
  - (2) Fine grinding of soy slurry
  - (3) Dry grinding of soybean
  - (4) Heat treatment of soy slurry
114. Milk clot-in-boiling test is positive at the acidity of :
- (1) 0.12% lactic acid
  - (2) 0.14% lactic acid
  - (3) 0.18% lactic acid
  - (4) All of the above acidity level
115. Food freezing is carried out to reduce large ice crystal formation at the temperature not less than :
- (1)  $-5^{\circ}\text{C}$
  - (2)  $-10^{\circ}\text{C}$
  - (3)  $-15^{\circ}\text{C}$
  - (4)  $-18^{\circ}\text{C}$
116. Red colour in tomato is due to presence of :
- (1) Anthocyanin
  - (2)  $\beta$ -carotene
  - (3) Lycopene
  - (4) Xanthophyll
117. Soy paneer differs from milk paneer :
- (1) More total solids
  - (2) More fat
  - (3) More moisture
  - (4) More acidic taste
118. Vinegar contains acetic acid concentration of :
- (1) 4 – 5% acetic acid
  - (2) 8 – 10% acetic acid
  - (3) 14 – 16% acetic acid
  - (4) 20 – 22% acetic acid
119. Leafy vegetables are stored at relative humidity of :
- (1) Not less than 60%
  - (2) Not less than 70%
  - (3) Not less than 80%
  - (4) Not less than 90%
120. Kimchi is fermented vegetable of :
- (1) Cabbage
  - (2) Beet root
  - (3) Cucumber
  - (4) Pumpkin



## अभ्यर्थियों के लिए निर्देश

(इस पुस्तिका के प्रथम आवरण-पृष्ठ पर तथा ओ०एम०आर० उत्तर-पत्र के दोनों पृष्ठों पर केवल नीली/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 संख्या और ओ० एम० आर० 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 बाल-प्वाइंट 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. रफ कार्य के लिये इस पुस्तिका के मुखपृष्ठ के अंदर वाला पृष्ठ तथा अंतिम खाली पृष्ठ का प्रयोग करें।
12. परीक्षा के उपरान्त केवल ओ० एम० आर० उत्तर-पत्र ही परीक्षा भवन में जमा करें।
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।