M.Sc. in Food Sc. & (Ag) Tech.

10P/280/4

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) .....

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 *both the Question Booklet and the 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]

[No. of Printed Pages : 18+2

No. of Questions/प्रश्नों की संख्या : 120

Time/समय : 2 Hours/घण्टे **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.

अधिकाधिक 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 प्राप्तांक शून्य होगा।

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

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

1. FPO stands for

(1) Food Products Organization (2) Fruit Products Order

(3) Food Products Order (4) Fruit Panel Organization

2. Lactose is

(1) more sweeter than glucose (2) less sweeter than glucose

(3) as sweeter as glucose (4) None of these

3. Respiratory activity in climacteric fruits is

(1) decreased after harvest

(2) increased after harvest

(3) remained same after harvest

(4) first increased and afterwards decreased

4. The flesh content in fruits up to maturation stage

(1) increases sharply

(2) declines sharply

(3) remains same

(4) None of these

5. Tomato contains

(1) 5% total soluble solids

(2) 10% total soluble solids

(3) 8% total soluble solids

(4) 15% total soluble solids

6. The heat transfer pattern in tomato paste is

(1) convection type

(2) conduction type

(3) combination of convection and conduction types

(4) None of these

7. Winterization involves

(1) the removal of tocopherol

(2) conversion of low melting unsaturated fatty acids and glycosides to higher melting saturated fatty acids

(3) the removal of higher melting glycerides

(4) All of these

8. Cane sugar is inverted during the manufacture of jam or jelly to the extent of

(1) 10–15% (2) 25–30% (3) 55–60% (4) 75–80%

9. High acid food contains pH

(1) 3·5–4·5 (2) 4·5–5·5 (3) less than 3·5 (4) None of these

10. Food additives helps

(1) to increase aesthetic quality

(2) to disguise inferior ingredients

(3) to reduce the risk of food allergens

(4) to reduce the wastage of raw materials

11. The foods produced from fermentation among all the following groups are as follows

(1) Jam, honey and milk (2) Cheese, paneer and pickle

(3) Honey, salami and pickle (4) Cheese, yoghurt and Shirkhand

12. Gluten is

(1) carbohydrate

(2) protein

(3) vitamin

(4) mixture of carbohydrate and protein

13. Tomato ketchup contains

(1) 5% tomato solids (2) 12% tomato solids

(3) 15% tomato solids (4) 20% tomato solids

14. Wheat flour contains starch to the extent of

(1) 40% (2) 70% (3) 20% (4) 90%

15. Beany flavour in soybean is associated with

(1) lipoxygenase oxidase enzyme (2) polyphenol enzyme

(3) protease enzyme (4) pectin methyl esterase enzyme

16. Soymilk contains total solids

(1) 5–7% (2) 12% (3) 14–16% (4) 18–20%

17. The main objective of blanching is

(1) to kill micro-organisms (2) to inactivate enzymes

(3) to soften the tissue (4) All of these

18. Stainless steel is preferred metal in food processing equipment because

(1) it is cost effective (2) it is abundantly available

(3) it does not react with foods (4) it has very high thermal efficiency

19. Curing of meat involves

(1) rubbing with sodium sulfite (2) rubbing with sodium nitrate

(3) rubbing with sodium bicarbonate (4) None of these

20. Pickle manufacture involves

(1) lactic acid fermentation (2) acetic acid fermentation

(3) alcoholic fermentation (4) gluconic acid fermentation

21. The cans are filled with sugar syrup or brine solution primarily

(1) to improve the taste of canned products

(2) to fill up the interspace between the fruits and vegetables

(3) to facilitate the further processing

(4) All of these

22. MAP is effective as

(1) it prevents the enzymatic activity

(2) it alters the gaseous environment surrounding the food products

(3) it prevents the entry of oxygen to the food products

(4) it limits the entry of micro-organisms to the food products

23. Nisin is

(1) preservative (2) protein (3) vitamin (4) additive

24. Rapid freezing of food refers to the formation of maximum ice crystal formation at 0 to -3 °C in period of

(1) 30 min (2) 60 min (3) 10 min (4) 90 min

25. The cold point determination in convection type of heated products is

(1) central point of the can

(2) 1/10 inch of the height of can from top

(3) 1/20 inch of the height of can from top

(4) the base of the can

26. The best storage temperature of meat is preferred at

(1) -10 °C (2) -18 °C (3) -30 °C (4) -55 °C

27. Fish during storage at –1 to –5 °C results in considerable denaturation of

(1) protein (2) fat (3) vitamin (4) carbohydrate

28. Black neck defect in tomato ketchup is mainly

(1) physical defect
(2) chemical defect
(3) microbiological defect
(4) both physical and chemical defects

29. Asepsis is

(1) removal of micro-organisms
(2) washing under aseptic conditions
(3) use of high pressure
(4) use of high temperature

30. Maillard reaction occurs when

(1) carbonyl group of sugar reacts with amino group of amino acid
(2) carbonyl group of sugar reacts with carboxylic group of amino aci
(3) hydroxyl group of sugar reacts with amino group of amino acid
(4) carboxyl group of sugar reacts with amino group of amino acid

31. Baking powder consists of

(1) sodium bicarbonate
(2) mixture of sodium bicarbonate and starch
(3) mixture of sodium bicarbonate, starch and monocalcium phosphate
(4) mixture of starch, shortening and monocalcium phosphate

32. Soft wheat is preferred for

(1) bread (2) cake (3) biscuit (4) cookies

33. The minimum per cent of fruit juice and total soluble solids in cordials manufacture consists of

(1) 20 and 35 (2) 25 and 40 (3) 15 and 40 (4) 10 and 30

34. Tofu differs with paneer

(1) higher moisture content (2) higher total solids content

(3) higher protein content (4) higher minerals content

35. Potassium metabisulfite preservative is added at maximum permissible level in fruit squash

(1) 100 ppm (2) 250 ppm (3) 350 ppm (4) 500 ppm

36. The baking properties of wheat flour is measured by

(1) amylograph (2) mixograph (3) extenograph (4) None of these

37. The baking time and temperature combination for bread is carried out

(1) 100 °C/50 min (2) 150 °C/25 min

(3) 200 °C/10 min (4) 230 °C/25 min

38. High alpha amylase activity in wheat flour is

(1) harmful for bakery products (2) no effect on bakery products

(3) useful for bakery products (4) None of these

39. Oxidising agents are added in wheat flour

(1) to improve the baking quality

(2) to provide strength to gluten

(3) to increase the water holding capacity

(4) to reduce the fermentation time

40. Cereals are generally deficient in

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

41. Potassium bromate as improver is used at the level of

(1) 1–5 ppm (2) 5-10 ppm

(3) 10–15 ppm (4) 15–20 ppm

42. Good quality wheat flour suitable for bread should possess diastatic activity in the range of

(1) 2·5–3·0% (2) 1·7–2·5% (3) 0·5–1·25% (4) 4·0–5%

43. Wheat flour suitable for bread should have optimum falling number

(1) below 100 (2) 100–150 (3) 200–250 (4) above 350

44. The global trade of processed fruits and vegetables in India is

(1) 4% (2) 10% (3) 1% (4) 20%

45. Tofu is

(1) wheat protein (2) soybean protein

(3) rice protein (4) maize protein

46. Paneer contains fat on dry matter basis as per PFA requirement

(1) not less than 70% (2) not less than 25%

(3) not less than 50% (4) not less than 80%

47. Good quality paneer is manufactured as per PFA specification from

(1) 4% fat and 10% SNF (2) 6% fat and 9% SNF

(3) 8% fat and 10% SNF (4) 10% fat and 9% SNF

48. Yoghurt is produced by

(1) *Streptococcus lactis* (2) *Lactobacillus plantarum*

(3) *Lactobacillus thermophillus* (4) All of these

49. Ice cream mix is maintained with milk solids not fat to the level of

(1) 18–20% (2) 10–11% (3) 34–35% (4) 40–42%

50. Commercial storage of butter is maintained at

(1) –5 to –10 °C (2) –10 to –20 °C (3) –40 to –50 °C (4) –23 to –29 °C

51. Milk ice or milk lollies should contain fat and milk solids not fat content

(1) 2% and 10% (2) 2% and 20% (3) 1% and 10% (4) 1% and 20%

52. The cooling and ageing of ice cream mix is carried out

(1) 5–10 °C (2) 0–4 °C (3) 10–15 °C (4) None of these

53. Flat sour spoilage in canned food is caused by

(1) *Bacillus coagulans* (2) *Clostridium butyricum*

(3) *Clostridium botulinum* (4) *Clostridium thermosaccharolyticum*

54. Dill pickles contain salt concentration of

(1) 8–10% (2) 15–20% (3) 30–40% (4) 3–4%

55. Gerber acid for determination of milk fat is

(1) 99·0% sulphuric acid (2) 90·0% sulphuric acid

(3) 50·0% sulphuric acid (4) 70·0% sulphuric acid

56. Milk powder contains fat as per PFA specification

(1) 10% (2) 20% (3) 35% (4) 26%

57. Milk for spray drying is generally concentrated to

(1) 20% total solids (2) 30% total solids

(3) 40% total solids (4) 50% total solids

58. The bulk density for spray dried milk powder is

(1) 0·1–0·3 g/ml (2) 0·8–1·0 g/ml (3) 1·0–1·5 g/ml (4) 0·5–0·6 g/ml

59. The evaporated milk is sterilized at

(1) 115–118 °C/15 min (2) 121 °C/30 min

(3) 130–150 °C/15 min (4) None of these

60. The solubility index for roller dried powder is

(1) 2·0 ml (2) 5·0 ml (3) 15·0 ml (4) 20·0 ml

61. The final moisture content in infant milk powder should be

(1) 2·0% (2) 5·0% (3) 8·0% (4) 10·0%

62. Milk is deficient in

(1) calcium (2) magnesium (3) phosphorus (4) iron

63. Dhap type Khoa is suitable for

(1) Burfi (2) Peda (3) Gulabjamun (4) Kalakand

64. The yield of Khoa from buffalo milk is

(1) 13–15% (2) 8–10% (3) 20–22% (4) 26–28%

65. The desirable acidity of Shirkhand is

(1) 0·4–0·6% lactic acid (2) 0·7–0·8% lactic acid

(3) 1·0–1·5% lactic acid (4) 1·5–1·8% lactic acid

66. Chhana contains moisture content on dry matter basis as per PFA specification

(1) not less than 50% (2) not less than 70%

(3) not less than 80% (4) not less than 60%

67. The yield of Chhana from cow milk is

(1) 10–12% (2) 12–14% (3) 16–18% (4) None of these

68. The shelf life of Chhana under refrigerated storage temperature is

(1) 7 days (2) 1 day (3) 15–20 days (4) None of these

69. The Reichert-Meissl value for ghee is

(1) not less than 5 (2) not less than 20

(3) not less than 28 (4) not less than 35

70. Casein to fat ratio in the manufacture of Cheddar cheese is

(1) 0·45–0·48 (2) 0·50–0·55 (3) 0·82–0·85 (4) 0·68–0·70

71. Meito rennet is preferred coagulant in the manufacture of Cheddar cheese

(1) 1 gm/100 litres of milk (2) 3 gm/100 litres of milk

(3) 15 gm/litre of milk (4) 10 gm/litre of milk

72. Milk is coagulated with rennet enzyme in the manufacture of Cheddar cheese at optimum temperature

(1) 40 °C (2) 10 °C (3) 30 °C (4) 20 °C

73. The desirable acidity after the completion of Cheddaring process is

(1) 0·12–0·14% lactic acid (2) 0·18–0·2% lactic acid

(3) 0·50–0·55% lactic acid (4) 0·7–0·8% lactic acid

74. Homogenization process in milk refers to breakdown of fat particles to the level of

(1) less than 10 micron (2) less than 5 micron

(3) less than 2 micron (4) less than 15 micron

75. Double tonned milk contains

(1) 3·0% fat and 9·0% SNF (2) 1·5% fat and 8·5% SNF

(3) 1·5% fat and 9·0% SNF (4) 0·5% fat and 8·5% SNF

76. Recombined milk as per PFA specification consists of

(1) 1·5% fat and 9·0% SNF (2) 4·5% fat and 8·5% SNF

(3) 3·0% fat and 8·5% SNF (4) 2·0% fat and 9·0% SNF

77. Yellow heart disease of sugarbeet is caused due to

(1) salt toxicity (2) boron deficiency

(3) moisture stress (4) air pollutant

78. Abscisic acid is

(1) Gibberellin (2) auxin (3) retardant (4) inhibitor

79. The bacteroid rhizobium is

(1) macroaerobic (2) anaerobic (3) microaerobic (4) None of these

80. Anthesis is a phenomenon which occurs

(1) when the flower opens first

(2) after pollination

(3) when anthers are opened in the flower

(4) when fruits drop due to low soil moisture

81. Availability of phosphorus in acidic soil

(1) less (2) more (3) medium (4) equal

82. Available water is

(1) field capacity minus wilting point

(2) wilting point oven dry weight

(3) field capacity minus hygroscopic coefficient

(4) percent water present minus field capacity

83. Ber is genetically propagated by

(1) layering (2) budding (3) grafting (4) cutting

84. Bunchy top in sugarcane is caused by

(1) root borer (2) stock borer (3) internode borer (4) top shoot borer

85. Cytogenetic male sterility is utilized in

(1) pure line selection (2) hybrid seed production

(3) bulk method (4) progeny test

86. Cutworm is a pest of

(1) gram (2) potato (3) maize (4) wheat

87. Edible banana fruit is seedless because of

(1) embryo abortion (2) absence of ovule

(3) vegetative parthenocarpy (4) stimulated parthenocarpy

88. Groundnut is a

(1) fruit (2) modified stem (3) modified leaf (4) storage root

89. Milk fever in lactating cow can be treated by injecting

(1) Penicillin (2) Calcium borogluconate

(3) Phosphorus (4) Streptomycin

90. Hybridization can be

(1) intervarietal (2) interspecific (3) intergeneric (4) All of these

91. Isoproturon is a

(1) fungicide (2) insecticide (3) nematicide (4) herbicide

92. In sugarcane breeding, the initial selection after hybridization is done in the generation

(1) F_0 (2) F_1 (3) F_2 (4) F_6

93. Larma Rojo and Sonara 64 are wheat varieties introduced in India from

(1) Australia (2) Britain (3) Mexico (4) Brazil

94. An individual having different alleles for any gene pair and producing two kinds of gamete is known as

(1) hemizygous (2) homozygous (3) heterozygous (4) heterogenous

95. An organism having the gametic chromosome number is called as

(1) Genome (2) Hybrid (3) Gamete (4) Haploid

96. Callus is

(1) an undifferentiated mass of cells (2) a gamete

(3) a tissue (4) a modification of leaf

97. Conifers are abundant in

(1) Tropical zone (2) Alpine zone

(3) Temperate zone (4) Subtropical zone

98. DNA polymerase

(1) helps in DNA replication (2) helps in RNA replication

(3) helps in protein synthesis (4) None of these

99. Genes are made up of

(1) RNA only (2) DNA only (3) RNA and DNA (4) Protein

100. In mass selection, plants are selected on the basis of

(1) phenotypes (2) genotypes (3) homozygosity (4) None of these

101. Microsporogenesis occurs in

(1) roots (2) stems (3) anthers (4) ovules

102. Saccharin is sweeter than sucrose to the extent of

(1) 100 times (2) 500 times (3) 300 times (4) 1000 times

103. The microbial fermentation of heterofermentative differs from homofermentative in respect of

(1) production of gas bubble in glucose broth

(2) no production of gas bubble in glucose broth

(3) production of gas bubble in MRS broth

(4) None of these

104. The steam engine is

(1) single-stroke engine (2) two-stroke engine

(3) four-stroke engine (4) None of these

105. The fluctuation of engine speed during a cycle depends upon

(1) mass of flywheel (2) mass of crankshaft

(3) speed of flywheel (4) governor speed

106. In an engine, the angle between the cylinder axes and the crankshaft centre line is

(1) 60° (2) 90° (3) 180° (4) 120°

107. The main purpose of piston ring is

(1) to control combustion pressure
(2) to control cylinder wall lubrication
(3) to drain out excessive oil
(4) All of these

108. The work of crankshaft is to

(1) power the piston
(2) turn the flywheel
(3) operate valve
(4) All of these

109. Firing order of an engine indicates

(1) sequence of power stroke
(2) sequence of all strokes
(3) interval between two successive power strokes
(4) interval between all power strokes

110. The indicated horsepower of an engine is measured by

(1) Dyanometer (2) Tachometer (3) Indicator (4) None of these

111. The optimum C:N ratio for maximum microbiological activities in biogas is

(1) 10 : 1 (2) 15 : 1 (3) 25 : 1 (4) 30 : 1

112. Compression ratio of Diesel engine is

(1) 4 : 1 (2) 6 : 1 (3) 15 : 1 (4) 25 : 1

113. Ketosis is caused due to the faulty utilization of

(1) sugar (2) calcium (3) protein (4) magnesium

114. Grasstetany is caused due to the deficiency of

(1) calcium (2) magnesium (3) boron (4) phosphorus

115. Lactometer is the instrument used for measuring

(1) purity of milk (2) density of milk

(3) refractive index of milk (4) fat percentage of milk

116. Rinderpest is caused by

(1) bacteria (2) protozoa (3) virus (4) fungi

117. The breeding between indigenous cows with exotic bulls is called as

(1) Line breeding (2) Inter mating

(3) Species hybridization (4) Cross-breeding

118. The shelf life of pasteurized milk at refrigerated storage temperature is

(1) 12 hours (2) 24 hours (3) 48 hours (4) None of these

119. The acidity in milk is due to

(1) casein (2) acid phosphate

(3) citrates (4) All of these

120. PFA permits permitted food colours

(1) 11 (2) 14 (3) 8 (4) None of these

★★★

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 *प्रश्न-पुस्तिका एवं 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।