

13P/280/7

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) .....

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.



13P/280/7

**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. Which of the following is the largest producer and consumer of tea in the world?

- (1) China                      (2) Sri Lanka                      (3) West Indies                      (4) India

2. The fruit crop which has the largest area under cultivation in India is

- (1) banana                      (2) citrus fruit                      (3) mango                      (4) apple

3. Geographical area of India in Mha is

- (1) 328                      (2) 282                      (3) 228                      (4) 382

(318)

4. The gas that generally emits from the rice field is  
(1) ethane                      (2) methane                      (3) CO<sub>2</sub>                      (4) O<sub>2</sub>
5. The paddy variety which is also known as Miracle rice of India is  
(1) IR-8                      (2) Jaya                      (3) Jyoti                      (4) Annapurna
6. Botanical name of wheat is  
(1) *Triticum aestivum*                      (2) *Triticum durum*  
(3) *Oriza sativum*                      (4) None of these
7. Worlds' staple food grain is  
(1) rice                      (2) wheat                      (3) maize                      (4) sorghum
8. The protein which is essential for good bread quality and *chapatti* making is  
(1) gluten                      (2) albumin                      (3) glyadin                      (4) prolin
9. At its proper maturity, the TSS of sugarcane juice (in ° Brix) should be  
(1) 10-12                      (2) 6-10                      (3) 20-24                      (4) 16-18
10. The average sucrose content of sugarcane juice in g per 100 ml is  
(1) 3-9                      (2) 13-24                      (3) 30-38                      (4) 45-50
11. Developed bitterness of groundnut kernel is mainly due to  
(1) botulinus toxins                      (2) aflatoxins  
(3) bacterial toxins                      (4) cholera toxin

12. The fruit type of tomato is

- (1) Berry                      (2) Drupe                      (3) False berry                      (4) Pome

13. Tomato is also known as

- (1) Wolf apple                      (2) Poor man's apple  
(3) Rose apple                      (4) Red apple

14. Botanical name of mango is

- (1) *Solanum tuberosum*                      (2) *Mangifera pentandria*  
(3) *Mangifera calunera*                      (4) *Mangifera indica*

15. Edible portion of a mango fruit is its

- (1) mesocarp                      (2) endosperm                      (3) seed                      (4) plumule

16. Blue Revolution is related to

- (1) crops                      (2) oilseeds                      (3) fisheries                      (4) energy source

17. FMD is caused by

- (1) virus                      (2) bacteria                      (3) fungus                      (4) None of these

18. Yellow colour of cow milk is due to the presence of

- (1) carotene                      (2) anthocyanin                      (3) quinons                      (4) lycopene

19. Temperature of LTLT pasteurization of milk in °C is

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

20. Of the total milk proteins, the casein (%) is about  
(1) 60-65                      (2) 70-71                      (3) 42-45                      (4) 80-83
21. Shape of RBC is  
(1) round                      (2) biconcave                      (3) sickle shaped                      (4) rectangular
22. Immunity is caused by  
(1) lymphocytes                      (2) basophils                      (3) eosinophils                      (4) All of these
23. The most suitable temperature (°C) for separation of cream by centrifugal cream separator is  
(1) 20                      (2) 25                      (3) 30                      (4) 40
24. The % moisture content of paneer is not less than  
(1) 70                      (2) 65                      (3) 60                      (4) 55
25. Specific gravity of milk is  
(1) 0.85                      (2) 0.93                      (3) 1.03                      (4) 1.05
26. The % fat content of double toned milk is  
(1) 0.5                      (2) 1.5                      (3) 3.0                      (4) 4.5
27. Protein in milk exists in the form of  
(1) emulsion                      (2) solution                      (3) colloidal                      (4) None of these

28. Enzyme coagulated milk product is  
(1) Paneer (2) Dahi (3) Cheese (4) Chhana
29. UHT milk is heated to a temperature (°C)  
(1) 110 (2) 120 (3) 145 (4) 160
30. Ash content (%) of human milk is  
(1) 0.2 (2) 0.5 (3) 0.7 (4) 0.8
31. Flavouring compound for butter is  
(1) lactic acid (2) diacetyl  
(3) acetyl methyl carbinol (4) None of these
32. Paneer is a  
(1) concentrated milk product (2) fermented milk product  
(3) coagulated milk product (4) dried milk product
33. Gerber method is used for testing  
(1) fat (2) protein (3) lactose (4) vitamins
34. 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>
35. After how many days of incubation the egg should be candled?  
(1) 2 (2) 3 (3) 4 (4) 5

36. Which of the following is a non-reducing sugar?  
 (1) Glucose            (2) Maltose            (3) Lactose            (4) Sucrose
37. If the moisture content on wet basis is 20%, then what would be the % moisture content on dry basis?  
 (1) 18                    (2) 20                    (3) 22                    (4) 25
38. Refrigerated storage means storing below a temperature (°C) of  
 (1) 2                      (2) 4                      (3) 8                      (4) None of the above
39. Safe moisture content (% w.b.) for storage of paddy is  
 (1) 10                      (2) 11                      (3) 12                      (4) 13
40. In a ball mill if  $R$  is the radius of mill,  $g$  is acceleration due to gravity and  $r$  is the radius of a ball, then critical speed is given by  
 (1)  $\gamma_c = \frac{1}{2\pi} \sqrt{\frac{g}{(R-r)}}$                       (2)  $\gamma_c = 2\pi \sqrt{\frac{g}{(R-r)}}$   
 (3)  $\gamma_c = \frac{1}{2\pi} \sqrt{\frac{(R-r)}{g}}$                       (4)  $\gamma_c = 2\pi \sqrt{\frac{(R-r)}{g}}$
41. Separation of liquids from solids by the application of pressure is known as  
 (1) extraction            (2) expression            (3) filtration            (4) leaching
42. Which of the following is more applicable in size reduction of fine powders?  
 (1) Kick's law            (2) Rittinger's law            (3) Bond's law            (4) All of the above

43. Stokes' law is applied when Reynolds' number is
- (1) equal to 2 (2) greater than 2  
(3) less than or equal to 2 (4) All of the above
44. Food spoilage occurs due to growth of
- (1) bacteria (2) molds (3) yeasts (4) All of the above
45. Stokes' law is used to find out
- (1) terminal velocity (2) drag coefficient  
(3) surface tension (4) specific gravity
46. The percentage of bran received from paddy is
- (1) 5 (2) 10 (3) 15 (4) 20
47. A sling psychrometer contains
- (1) one thermometer covered with wet cloth  
(2) two separate thermometers, one of which has wet cloth covered bulb  
(3) both the bulbs covered with wet cloth  
(4) None of these
48. 100 kg of grain is dried from 18% (w.b.) to 13% (w.b.) moisture. The amount of water removed (in kg) is
- (1) 4.8 (2) 5.0 (3) 5.7 (4) 6.2

49. The percent of edible oil in rice bran is about  
(1) 10-12                      (2) 14-16                      (3) 18-20                      (4) 22-24
50. In vinegar preparation, the proportion of sliced fruit and sugar juice is kept  
(1) 1 : 1                      (2) 2 : 1                      (3) 3 : 1                      (4) 4 : 1
51. During fruit juice canning pasteurization is done at the temperature (°C)  
(1) 40                      (2) 50                      (3) 74                      (4) 90
52. Pulses are major source of  
(1) carbohydrate      (2) protein                      (3) vitamin A                      (4) vitamin C
53. Angle of repose (°) of wheat grain is  
(1) 20-25                      (2) 23-28                      (3) 30-35                      (4) 35-40
54. The dimensionless number in mass transfer operations which is analogues to Nusselt number in heat transfer is known as  
(1) Lewis number                      (2) Sherwood number  
(3) Peclet number                      (4) Schimdt number
55. It is proposed to concentrate orange juice by boiling-off excess water. The relevant unit operation in this process is known as  
(1) distillation                      (2) evaporation                      (3) drying                      (4) crystallization
56. Fluid flow in circular pipe is said to be laminar if the Reynolds' number is  
(1) more than 2010                      (2) equal to 2100  
(3) less than 2000                      (4) equal to 2001

57. One unit of electricity is equal to
- (1) one kilowatt (2) one horsepower  
(3) one kilowatt-hour (4) one horsepower-hour
58. One atmospheric pressure is equal to
- (1)  $1.0 \text{ kg/cm}^2$  (2)  $1.0 \text{ kg/m}^2$  (3)  $1.0 \text{ ton/m}^2$  (4)  $1.0 \text{ N/m}^2$
59. The amount of heat required to raise the temperature of a given mass by unit value is also known as
- (1) specific heat (2) thermal conductivity  
(3) heat capacity (4) None of the above
60. A dimensionless ratio of inertial to viscous forces in case of fluid flow is better known as
- (1) Reynolds number (2) Froude's number  
(3) Prandit number (4) Stanton number
61. A constant volume non-flow thermodynamic process is known as
- (1) isobaric process (2) isochoric process  
(3) isentropic process (4) adiabatic process
62. One ton of refrigeration implies the cooling effect equal to
- (1) 1.0 ton of ice melted in one hour  
(2) 200 BTU/min  
(3) 60 kcal/min  
(4) 144 BTU/sec

63. Quantity of heat required to raise the temperature of a unit mass of a material by one degree is known as
- (1) specific heat (2) volume thermal conductivity  
(3) heat capacity (4) None of the above
64. A mixture of air and water vapour is adiabatically cooled. The lowest temperature of the mixture thus achieved is equal to
- (1) dry bulb temperature (2) wet bulb temperature  
(3) dew-point temperature (4) some other temperature
65. The quantity of heat (MJ) required to convert one kg of ice into vapour is about
- (1) 2.53 (2) 2.26 (3) 3.10 (4) 1.30
66. The first law of thermodynamics is a special case of
- (1) Newton's law (2) law of conservation of energy  
(3) Charles' law (4) the law of heat exchange
67. A gaseous mixture has oxygen and hydrogen in equal proportions. What would be the molecular weight of the mixture?
- (1) 17 (2) 30 (3) 32 (4) 34
68. Which of the following represents an infrared wavelength?
- (1)  $10^{-4}$  cm (2)  $10^{-5}$  cm (3)  $10^{-6}$  cm (4)  $10^{-7}$  cm
69. Meat to feed conversion ratio is the maximum for
- (1) chicken (2) cow (3) horse (4) pig

70. Pascal is a unit of  
(1) displacement (2) temperature (3) pressure (4) viscosity
71. One nanometer is equal to  
(1)  $10^9$  mm (2)  $10^{-6}$  cm (3)  $10^6$  cm (4)  $10^{-9}$  cm
72. On the Celsius temperature scale, the absolute zero temperature is  
(1)  $0^\circ\text{C}$  (2)  $-32^\circ\text{C}$  (3)  $-100^\circ\text{C}$  (4)  $-273.15^\circ\text{C}$
73. Which of the following quantities is not a scalar?  
(1) Speed (2) Temperature (3) Pressure (4) Momentum
74. The insulating materials have  
(1) high thermal conductivity (2) low thermal conductivity  
(3) zero thermal conductivity (4) negative thermal conductivity
75. One ton of refrigeration is the amount of heat required to melt 1 ton of ice at  $0^\circ\text{C}$  in  
(1) 1 hour (2) 6 hours (3) 12 hours (4) 24 hours
76. For separation of milk, faster process is  
(1) separation by gravity  
(2) separation by centrifugal process  
(3) separation by frictional force  
(4) None of these

77. The ratio of steam consumption to water evaporation in drum drying is  
(1) 0.4 to 0.8      (2) 0.8 to 1.2      (3) 1.2 to 1.6      (4) 1.6 to 2.0
78. How much space the milk powder takes up as compared to liquid milk?  
(1) one-fifth      (2) one-sixth      (3) one-seventh      (4) one-eighth
79. Difference between a pasteurizer and a sterilizer is only in  
(1) heating agent used      (2) temperature attained  
(3) design of equipment      (4) None of the above
80. The destruction of all microorganisms in food by thermal processing is known as  
(1) pasteurization      (2) sterilization  
(3) blanching      (4) scalding
81. Losses of nutrients during heating of food products are guided by a reaction having following order  
(1) Zero      (2) First      (3) Second      (4) None of the above
82. Homogenized milk must have 90% of fat globules of size smaller than  
(1) 1  $\mu$       (2) 2  $\mu$       (3) 3  $\mu$       (4) 4  $\mu$
83. Solid food materials are generally  
(1) elastic      (2) viscoplastic      (3) viscoelastic      (4) plastic
84. Unit for measurement of vacuum in SI system is  
(1)  $\text{kgf/cm}^2$       (2) torr      (3) mm of Hg      (4) None of the above

85. Dry ice is known as
- (1) solidified water kept in moisture free environment
  - (2) solidified freon-12
  - (3) solidified carbon dioxide
  - (4) solidified nitrogen
86. Most spoilage and pathogenic bacteria which contaminate food materials have water activity in the range of
- (1) 0.91-0.99
  - (2) 0.86-0.90
  - (3) 0.81-0.85
  - (4) 0.75-0.80
87. 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 60 to 50 minutes
88. Decimal reduction time in microbial destruction is inversely proportional to
- (1)  $Z$  values
  - (2) universal gas constant
  - (3) initial concentration
  - (4) reaction rate
89. Heat is shown to be closely related to
- (1) momentum
  - (2) temperature
  - (3) energy
  - (4) waveform
90. The process of heat transfer from one particle of the body to another by the actual motion of the heated particle is
- (1) conduction
  - (2) convection
  - (3) radiation
  - (4) None of the above

91. The specific gravity of ammonia is approximately  
(1) 0.6                      (2) 1.0                      (3) 1.1                      (4) 1.2
92. For concentrating milk, commonly employed evaporation system is  
(1) multiple effect falling film                      (2) multiple effect climbing film  
(3) MVR evaporator                      (4) plate evaporator
93. During thermal processing of a liquid food, if data is collected on number of survival organisms ( $N$ ) per ml of the product at various instants of time ( $t$ ) and if a graph is plotted between  $\log N$  and  $t$ , the relationship obtained will be  
(1) hyperbola                      (2) parabola                      (3) exponential                      (4) straight line
94.  $D$ -value (decimal reduction time) depends upon  
(1) temperature  
(2) number of microorganisms initially present in the product  
(3) heating time  
(4) death rate constant
95. Dielectric constant of a food material depends on  
(1) temperature                      (2) moisture content  
(3) density                      (4) electrical conductivity
96. Permeate from reverse osmosis membrane consists of  
(1) water  
(2) water with very low molecular weight solutes  
(3) water with high molecular weight solutes  
(4) water with dissolved gases

97. Bacteria is present everywhere, *except* in  
(1) ice                      (2) soil                      (3) seawater                      (4) distilled water
98. The unique properties of each amino acid are determined by its particular  
(1) R-groups                      (2) H-bonds                      (3) peptide                      (4) amino groups
99. Alanine is found in  
(1) skin                      (2) muscles                      (3) brain                      (4) All of the above
100. Pyruvate is used to produce  
(1) glucose                      (2) fructose                      (3) sucrose                      (4) maltose
101. In the breakdown of glucose to pyruvic acid, how many enzymes catalyze these successive steps?  
(1) 3                      (2) 6                      (3) 9                      (4) 11
102. Which among the following contains only one type of nucleic acid?  
(1) Bacteria                      (2) Virus                      (3) Dead virus                      (4) All of the above
103. Which of the following organelles lack membrane?  
(1) Mitochondria                      (2) Ribosomes                      (3) Microtubules                      (4) Peroxisomes
104. Virions are  
(1) DNA viruses                      (2) RNA viruses  
(3) naked DNA viruses                      (4) naked RNA viruses

- 105.** AIDS leads destruction of immune system due to depletion of  
(1) B-cells (2) T helper cells  
(3) macrophages (4) plasma cells
- 106.** Which among the following microorganisms is used as bio-fertilizer?  
(1) Rhizobium (2) Bacillus (3) Pseudomonas (4) *E. coli*
- 107.** In most of the cancer cases, the gene mutated is  
(1) p<sup>53</sup> (2) p<sup>31</sup> (3) p<sup>16</sup> (4) p<sup>15</sup>
- 108.** IPR stands for  
(1) Intellectual Property Rights (2) Intellectual Product Right  
(3) International Property Rights (4) International Product Rights
- 109.** Browning in cauliflower is due to  
(1) boron deficiency (2) nitrogen deficiency  
(3) excess of boron (4) molybdenum deficiency
- 110.** The plant growth hormone which helps in enlarging the grape fruit is  
(1) abscisic acid (2) gibberellic acid  
(3) cytokinins (4) ethylene
- 111.** Kinnow is basically a  
(1) tangerine (2) tangor (3) mandarin (4) citrange

112. Redness in apple is due to  
(1) anthocyanin (2) lycopene (3) carotene (4) xanthophyll
113. Central Institute of Subtropical Horticulture is located at  
(1) Lucknow (2) Udham Singh Nagar  
(3) Jorhat (4) Bangaluru
114. Which of the following preservatives is used in preparation of tomato ketchup?  
(1) Potassium metabisulphite (2) Sodium benzoate  
(3) Sodium metabisulphite (4) Citric acid
115. The leading Indian State in floriculture trade is  
(1) Uttar Pradesh (2) Punjab  
(3) Karnataka (4) Jharkhand
116. Which of the following is the method of long-term preservation of fruits and vegetables?  
(1) Pasteurization (2) Blanching  
(3) Canning and bottling (4) Exclusion of moisture
117. Which of the following fruits hotanically called as Hesperidium?  
(1) Jack fruit (2) Orange (3) Litchi (4) Apple

118. Yellow coloured fruits and vegetables are rich source of

- (1) vitamin E      (2) vitamin C      (3) vitamin A      (4) vitamin B

119. Which one of the following is a rich source of iron?

- (1) Mango      (2) Date palm      (3) Apple      (4) Karanda

120. Defence Food Research Laboratory is located at

- (1) New Delhi      (2) Bangaluru      (3) Hyderabad      (4) Mysore

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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 हूँगा/होगी।