

ECAT Chemistry Chapter 25 Macromolecules Online Test

Sr	Questions	Answers Choice
1	C ₆ H ₁₂ O ₆ is molecular formula of:	A. Glucose B. Dextrose C. Fructose D. All of these
2	Polyester resins have special use in:	A. Clothing B. Paints C. Emulsion D. Floor covering
3	Two or more similar monomers combine to form:	A. Homopolymer B. Copolymer C. Ter polymer D. Thermoplastic polymers
4	Molar mass of high molecular w.f. polymers ranges from:	A. 1000 to 10000 B. 10000 to 100000 C. 100000 to 1000000 D. 1000 to 100000000
5	The simplest separating unit of a polymer is called:	A. Monomer B. Dimer C. Trimer D. Macromer
6	Poly hydroxyl compounds of aldehyde and ketones are:	A. Carbohydrates B. Proteins C. Fats D. Lipids
7	Simple sugars are :	A. Monosaccharides B. Disaccharides C. Oligo saccharides D. Trisaccharides
8	Cotton has cellulose in it:	A. 96% B. 97% C. 98% D. 99%
9	Cellulose does:	A. Satisfy human appetite B. Stimulates intestinal peristalsis C. Gives fibre and bulk to the food D. All of these
10	The high molecular weight materials which yield on hydrolysis the amino acids is called:	A. Carbohydrates B. Lipids C. Fatty acids D. Proteins
11	Factors affecting denaturation of proteins:	A. Change in temp and pH B. Strong reducing agent C. Strong oxidizing agent D. All of these
12	Major food factors are:	A. Fats and oils B. Carbohydrates C. Proteins D. All of these
13	Which is the derived lipid?	A. Common fats B. Vitamin-D C. Common oils D. Spinolipids
14	Which property is not present in lipids?	A. Liquid B. Solid or semi solid C. Soluble in water D. Form emulsion
15	An oil or fat with no double bond have iodine number:	A. Zero B. 100% C. 50% D. Minimum

16	The steroids of fungi and yeast are called:	A. Vitamin D B. Vitamin D ₂ C. Ergosterol D. Cholesterol
17	Which behaves as insulator for animals body?	A. Carbohydrates B. Proteins C. Fats D. Skin
18	Which one of the following statements of glucose and sucrose is incorrect?	A. Both are soluble in water B. Both are naturally occurring C. Both are carbohydrates D. Both are disaccharides
19	The reaction between fat and NaOH is called:	A. Esterification B. Hydrogenolysis C. Fermentation D. Saponification
20	Which of the following enzymes brings about the hydrolysis of fats?	A. Urease B. Maltase C. Zymase D. Lipase
21	Which of the following is a water soluble vitamin?	A. Niacin B. Riboflavin C. Trypsin D. Ascorbic acid
22	Which of the following elements is not present in all proteins?	A. Carbon B. Hydrogen C. Nitrogen D. Sulphur
23	Vegetable oils are:	A. Unsaturated fatty acids B. Glycerides of unsaturated fatty acids C. Essential oils obtained from plants D. None of these
24	A polymeric substance that is formed in the liquid state and then hardened to a rigid solid is called a:	A. Fiber B. Plastic C. Varnish D. Polyamide resin
25	The fiber which is made from acrylonitrile as monomer:	A. PVC B. Rayon Fiber C. Acrylic fiber D. Polyester fiber
26	Plastics are pollution problem because many plastics:	A. Are made from petroleum B. Are very inflammable C. Burn to produce toxic fumes D. Decompose to produce toxic products
27	Which of these polymers is a synthetic polymer?	A. Animal fat B. Starch C. Cellulose D. Polyester
28	Which of these polymers is an addition polymer?	A. Nylon-6,6 B. Polystyrene C. Terylene D. Epoxy resin
29	In which of these processes are small organic molecules made into macromolecules?	A. The cracking of petroleum fractions B. The fractional distillation of crude oil C. The polymerization of ethane D. The hydrolysis of proteins
30	Which of the following is fully fluorinated polymer?	A. Neoprene B. Teflon C. Thiokol D. PVC