

## ECAT Chemistry Online Test

Sr	Questions	Answers Choice
1	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
2	The simplest separating unit of a polymer is called:	A. Monomer B. Dimer C. Trimmer D. Macromer
3	Poly hydroxyl compounds of aldehyde and ketones are:	A. Carbohydrates B. Proteins C. Fats D. Lipids
4	Simple sugars are :	A. Monosaccharides B. Disaccharides C. Oligo saccharides D. Trisaccharides
5	Cotton has cellulose in it:	A. 96% B. 97% C. 98% D. 99%
6	Cellulose does:	A. Satisfy human appetite B. Stimulates intestinal peristalsis C. Gives fibre and bulk to the food D. All of these
7	The high molecular weight materials which yield on hydrolysis the amino acids is called:	A. Carbohydrates B. Lipids C. Fatty acids D. Proteins
8	Factors affecting denaturation of proteins:	A. Change in temp and pH B. Strong reducing agent C. Strong oxidizing agent D. All of these
9	Major food factors are:	A. Fats and oils B. Carbohydrates C. Protiens D. All of these
10	Which is the derived lipid?	A. Common fats B. Vitamin-D C. Common oils D. Spinolipids
11	Which property is not present in lipids?	A. Liquid B. Solid or semi solid C. Soluble in water D. Form emulsion
12	An oil or fat with no double bond have iodine number:	A. Zero B. 100% C. 50% D. Minimum
13	The stroids of fungi and yeast and yeast are called:	A. Vitamin D B. Vitamin D <sub>2</sub> C. Ergostrol D. Cholestrol
14	Which behaves as insulator for animals body?	A. Carbohydrates B. Proteins C. Fats D. Skin
15	Which one of the following statements of glucose and sucrose is incorrect?	A. Both are soluble in water B. Both are naturally occuring C. Both are carbohydrates D. Both are disaccharides

16	The reaction between fat and NaOH is called:	A. Esterification B. Hydrogenolysis C. Fermentation D. Saponification
17	Which of the following enzymes brings about the hydrolysis of fats?	A. Urease B. Maltase C. Zymase D. Lipase
18	Which of the following is a water soluble vitamin?	A. Niacin B. Riboflavin C. Trypsin D. Ascorbic acid
19	Which of the following elements is not present in all proteins?	A. Carbon B. Hydrogen C. Nitrogen D. Sulphur
20	Vegetable oils are:	A. Unsaturated fatty acids B. Glycerides of unsaturated fatty acids C. Essential oils obtained from plants D. None of these
21	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
22	The fiber which is made from acrylonitrile as monomer:	A. PVC B. Rayon Fiber C. Acrylic fiber D. Polyester fiber
23	Plastics are a 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
24	Which of these polymers is a synthetic polymer?	A. Animal fat B. Starch C. Cellulose D. Polyester
25	Which of these polymers is an addition polymer?	A. Nylon-6,6 B. Polystyrene C. Terylene D. Epoxy resin
26	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
27	Carboxylic acids having a carboxyl group are called:	A. Mono carboxylic acid B. Di-carboxylic acid C. Tri carboxylic acid D. Tetra carboxylic acid
28	General formula of aliphatic carboxylic acids:	A. R-OH B. R-COH C. R-CO-R D. RCOOH
29	Aromatic carboxylic acids have a carboxyl group attached to a group:	A. Alkyl group B. Aryl group C. Phenyl group D. Benzyl group
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