

Chemistry Fsc Part 2 Chapter 13 Online Test

Sr	Questions	Answers Choice
1	Which amino acid is present in cheese	A. Glycine B. Alanine C. Tyrosine D. Valine
2	Essential amino acids are those which	A. Are present in every protein B. Must be supplied to body through diet C. Contain two carbocyclic acid and one amino group D. Is synthesised by our body
3	Which is simplest amino acid	A. Alanine B. Protein C. Lysine D. Glycine
4	The number of peptide bonds in dipeptide is	A. 0 B. 1 C. 2 D. 3
5	In which process, an amino acid is produced	A. Wurtz synthesis B. Strecker synthesis C. Kolbe synthesis D. Cannizzaro reaction
6	Which one of the following is not amino acid.	A. Alanine B. Glycine C. Aspartic acid D. Aniline
7	Flavour of ethyl butyrate is	A. Orange B. Pine apple C. Banana D. Apricot
8	What is Glacial acetic acid	A. Pure acetic acid B. 95% acetic acid C. a mixture of acetic acid and glycerol D. Vinegar
9	Which substance is used to coagulate rubber latex	A. Ethyl alcohol B. Acetaldehyde C. Acetic acid D. Water
10	Acetic acid form a dimer in liquid phase because.	A. Low ionization constant of acid B. High solubility in water C. Hydrogen bonding D. Greater polarity
11	Which one of the following is not use of acetic acid.	A. Coagulant for rubber latex B. Local irritant C. Formation of rayon and silk D. Formation of alcohol
12	Which one of the following product is not formed when acetic acid is reacted with HI and red phosphorus.	A. I ₂ B. H ₂ O C. CH ₃ CH ₃ D. CH ₃ CH ₂ OH
13	Which one of the following substance does not react with Na.	A. CH ₃ COOH B. CH ₃ OCH ₃ C. CH ₃ OH D. C ₂ H ₅ OH
14	Which one of the following products is not formed when acetic acid reacts with PCl ₅	A. C ₂ H ₅ Cl B. HCl C. POCl ₃ D. CH ₃ COCl
		A. Benzoic acid

15	Which one is fatty acid	B. Malonic acid C. Phtalic acid D. Palmitic acid
16	An ester can be prepared by the reaction of.	A. Two alcohols B. Alcohol and an aldehyde C. An alcohol and an organic acid D. an acid and a ketone
17	Reverse of esterification is known as	A. Trans esterification B. Saponification C. Hydrolysis D. Neutralization