INSTRUCTIONS TO CANDIDATES

(Use only blue/black ball-point pen in the space above and on both sides of the OMR 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 in 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 changes 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 marks).

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.

[हर्षपुरुक्त निर्देश हिंदी में अनित्य आवश्यक-पृष्ठ पर दिये गये हैं।]
No. of Questions : 120

Time : 2 Hours

Full Marks : 360

Note: (i) Attempt as many questions as you can. Each question carries 3 (three) marks. One mark will be deducted for each incorrect answer. Zero mark will be awarded for each unattempted question.

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

1. Thermophilic bacteria grows best in the temperature range of :
   (1) $40 - 50^\circ C$   (2) $65 - 80^\circ C$   (3) $80 - 90^\circ C$   (4) $25 - 40^\circ C$

2. Most bacteria requires $a_w$ in the range of :
   (1) $0.50 - 0.65$   (2) $0.65 - 0.75$   (3) $0.75 - 0.85$   (4) $0.90 - 1.0$

3. Fibre in food helps :
   (1) Digestion of food
   (2) Increases the nutritional quality
   (3) Increases the food intake
   (4) Lowers the cholesterol level

4. Microwave heating takes place :
   (1) $250 - 300$ MHz
   (2) $950 - 2450$ MHz
   (3) $3000 - 4500$ MHz
   (4) $5000 - 7500$ MHz

5. The z value in thermal death time calculation :
   (1) Required to kill 90% bacterial population
   (2) Number of degrees required for specific thermal death time curve to pass through one log cycle
   (3) Number of bacterial population at $250^\circ F$
   (4) Number of minutes at a specific temperature to destroy required to destroy a specific number of organisms having specific z value

6. Canning of vegetable pieces requires :
   (1) Conduction heating
   (2) Convection heating
   (3) Combination of conduction and convection heating
   (4) Broken heating curve

(1)
7. Lethal rate in canned food should be:
   (1) 1.0  (2) 0.25  (3) 0.5  (4) 0.75

8. Coffee beans are best roasted for desired optimum flavor of:
   (1) 200°C for 5 min  (2) 100°C for 5 min
   (3) 150°C for 5 min  (4) 260°C for 5 min

9. Sodium benzoate is most effective preservative in the pH range of:
   (1) 2.5 – 4.0  (2) 4.5 – 6.0  (3) 3.5 – 4.5  (4) 5.5 – 6.5

10. Aspartame is sweeter than sucrose:
    (1) 50 times  (2) 100 times  (3) 150 times  (4) 200 times

11. Gelatin type A is mostly used in:
    (1) Ice cream  (2) Evaporated milk
        (3) Shrikhand  (4) Confectionery products

12. Saffron is dried stigma of:
    (1) Dactylolius coccus  (2) Loccus cacti
        (3) Crocus sativus  (4) Cochineal coccus

13. Polydextrose is used for replacement of:
    (1) Fat  (2) Carbohydrate
        (3) Protein  (4) Vitamins and minerals

14. Potassium sorbate is effective antimicrobial agent against:
    (1) Bacteria  (2) Mould
        (3) Fungi  (4) Yeast

15. Clostridium botulinum micro organism is most effectively controlled by:
    (1) Sodium nitrite  (2) Sodium nitrate
        (3) Sodium benzoate  (4) Sodium metabisulfite

16. Pectin for high degree of esterification contains value of:
    (1) 75  (2) 100  (3) 25  (4) 50

17. Nisin preservative is produced by:
    (1) Lactococcus lactis ssp lactis  (2) Bifidobacterium bifidus
        (3) Lactobacillus bulgaricus  (4) Streptococcus lactis

18. Total permitted synthetic food colours are listed under PFA:
    (1) 11  (2) 8  (3) 13  (4) 5

19. Citric acid is most favourly used as:
    (1) Curing accelerators  (2) Acidulant
        (3) Flavouring agent  (4) Preservative
20. Norbixin is used as colouring matter in:
   (1) Butter                       (2) Cheese
   (3) Confectionery products       (4) Soft drinks

21. Tea leaf for black tea is processed at:
   (1) 27°C for 2 – 5 hrs           (2) 40°C for 2 – 5 hrs
   (3) 30°C for 8 – 10 hrs          (4) 25°C for 1 – 3 hrs

22. Conching process in chocolate manufacture:
   (1) Increases yield               (2) Decreases mouthfeel
   (3) Decreases fat melting         (4) Increases smoothness and viscosity

23. Calcium sulfate is best suitable coagulant for soy paneer production at coagulation temperature of:
   (1) 60 – 65°C                    (2) 50 – 60°C
   (3) 85 – 90°C                    (4) 95 – 100°C

24. Retrogradation of starch involves:
   (1) Reassociation of starch polymer molecules
   (2) Breakdown of starch structure
   (3) Formation of network in gelatinized starch
   (4) Swelling of starch granules

25. FPO stands for:
   (1) Food products organization   (2) Food products order
   (3) Fruit products order         (4) Food processors organization

26. Respiratory activity in climacteric fruits:
   (1) Decreases after harvest
   (2) Increases after harvest
   (3) Remains same after harvest
   (4) First decreases and subsequently increases

27. Tomato ketchup contains minimum tomato solids in final product:
   (1) 5%                           (2) 12%
   (3) 15%                          (4) 26%

28. Cane sugar is inverted during the manufacture of jamor jelly to the extent of:
   (1) 10 – 15%                     (2) 25 – 30%
   (3) 50 – 55%                     (4) 70 – 80%

29. High acid food contains pH:
   (1) 3.5 – 4.5
   (2) 4.5 – 5.5
   (3) Less than 3.5
   (4) Less than 2.5

P.T.O.
30. Food additives help in:
   (1) To increase the nutritive quality
   (2) To increase the aesthetic quality
   (3) To disguise the inferior ingredients
   (4) To reduce the risk of food allergens

31. Cereals are generally deficient in:
   (1) Methionine    (2) Lysine    (3) Tryptophan    (4) Isoleucine

32. Fruits and vegetables loose moisture during storage due to:
   (1) Respiration    (2) Transpiration
   (3) Photosynthesis (4) Oxidation and reduction

33. Fruit jelly contains fruit as per PFA requirement:
   (1) 25%    (2) 35%    (3) 45%    (4) 55%

34. Tomato ketchup contains sodium benzoate at maximum permissible level of:
   (1) 100 ppm    (2) 350 ppm    (3) 1000 ppm    (4) 750 ppm

35. First food processing industry was established in India:
   (1) 1947    (2) 1955    (3) 1950    (4) 1942

36. The maximum post harvest losses occurs in vegetables:
   (1) Cauliflower    (2) Tomato    (3) Brinjal    (4) Cabbage

37. Which of the following is non-climacteric fruit?
   (1) Mango    (2) Papaya    (3) Litchi    (4) Tomato

38. Very good quality of raw milk as per IS&I standards consists of:
   (1) Not exceeding 1,000,000    (2) Not exceeding 5,000,000
   (3) Not exceeding 200,000    (4) Not exceeding 1,00,000

39. Homogenization of milk breaks down the fat globule of milk to:
   (1) 3 micron    (2) 5 micron    (3) 10 micron    (4) 2 micron

40. Flavoured drink contains fat level:
   (1) 3.5 - 4.5%    (2) 2.5 - 3.5%    (3) 1 - 2%    (4) 4.5 - 5.5%

41. Recombined milk per PFA standard contains:
   (1) 3.0% fat and 5% SNF    (2) 4.5% fat and 8.5% SNF
   (3) 1.5% fat and 8% SNF    (4) 6% fat and 9.0% SNF
42. Centrifugal separation involves revolution of revolving bowl:
   (1) 2000 to 3000 times of gravitational force
   (2) 3000 to 6000 times of gravitational force
   (3) 6000 to 9000 times of gravitational force
   (4) 9000 to 12000 times of gravitational force

43. Coffee cream contains milk fat:
   (1) 20 - 25%
   (2) 5 - 10%
   (3) 10 - 15%
   (4) 35 - 40%

44. Double toned milk contains PFA requirement of:
   (1) 3.0% fat and 8.5% SNF
   (2) 3.5% fat and 8.5% SNF
   (3) 1.5% fat and 9.0% SNF
   (4) 4.5% fat and 8.5% SNF

45. The optimum churning temperature of cream for the manufacture of butter should be:
   (1) 2 to 4°C
   (2) 6 to 8°C
   (3) 15 to 18°C
   (4) 9 to 11°C

46. The optimum fat percentage of cream for the manufacture of butter:
   (1) 40 - 45%
   (2) 10 - 15%
   (3) 50 - 55%
   (4) 30 - 35%

47. Icecream as per PFA requirement should contain minimum fat:
   (1) 5%
   (2) 10%
   (3) 15%
   (4) 20%

48. Hard cheese as per PFA requirement should contain minimum fat on dry matter basis:
   (1) 28%
   (2) 35%
   (3) 42%
   (4) 55%

49. Meito rennet is used for clotting of milk at the temperature of:
   (1) 20°C
   (2) 25°C
   (3) 30°C
   (4) 40°C

50. Cooking of cheese curd is carried out:
   (1) 40°C for 60 min
   (2) 50°C for 60 min
   (3) 60°C for 60 min
   (4) 70°C for 60 min

51. Cold curing of cheddar cheese is carried out:
   (1) 0-4°C for 6 - 8 month
   (2) 5-8°C for 6 - 8 month
   (3) 10-12°C for 6 - 8 month
   (4) 15-16°C for 6 - 8 month

52. Processed cheese contains fat as per PFA specification:
   (1) 30% milk fat
   (2) 40% milk fat
   (3) 50% milk fat
   (4) 80% milk fat
53. Sweetened condensed milk as per PFA specification contains:
(1) 8% fat and 25% total milk solids
(2) 9% fat and 31% total milk solids
(3) 10% fat and 30% total milk solids
(4) 15% fat and 30% total milk solids

54. Sweetened condensed milk contains sucrose to the level of:
(1) 20% (2) 30% (3) 40% (4) 50%

55. Entrainment separator in vacuum concentration of milk helps in:
(1) To reduce the high build of pressure
(2) To reclaim the particles of milk entrained by vapour space
(3) To reduce the losses of milk solids
(4) To help in efficient separation of milk with vapour

56. Lactose crystallization in sweetened condensed milk is carried out:
(1) α-lactose monohydrate (2) β-lactose monohydrate
(3) Lactose powder (4) Sucrose

57. Heat stability in milk is improved by:
(1) Increasing the concentration of calcium and magnesium ions
(2) Increasing the concentration of citrate and phosphate ions
(3) Concentration of milk to higher total solids
(4) Lowering the concentration of calcium and magnesium ions

58. Whole milk powder should contain maximum moisture on weight basis:
(1) 4% (2) 2% (3) 8% (4) 10%

59. Spray dried whole milk powder should contain insolubility index of:
(1) 1 ml (2) 2 ml (3) 5 ml (4) 15 ml

60. Milk for spray drying are concentrated to the total solids level of:
(1) 20% (2) 30% (3) 40% (4) 50%

61. Cyclone separator in spray drying process removes the powder particles on the basis of:
(1) Centrifugal force (2) Gravitational force
(3) High velocity jet pumps (4) Under vacuum

62. Bulk density of roller dried milk powder should contain:
(1) 0.6 - 0.8 g/ml (2) 0.2 - 0.3 y/ml
(3) 0.3 - 0.5 g/ml (4) 0.8 - 1.0 y/ml
63. The major whey proteins are:
   (1) α-lactalbumin
   (2) Bovine serum albumin
   (3) Immunoglobulins
   (4) β-lactoglobulin

64. Malted milk powder contains milk fat:
   (1) Not less than 7%
   (2) Not less than 5%
   (3) Not less than 10%
   (4) Not less than 15%

65. The mashing process in malted milk involves:
   (1) Breakdown of sugar
   (2) Breakdown of disaccharides
   (3) Breakdown of polysaccharides
   (4) Breakdown of wheat flour

66. Khoa as per PFA specification contains milk fat:
   (1) Not less than 10% milk fat
   (2) Not less than 15% milk fat
   (3) Not less than 20% milk fat
   (4) Not less than 25% milk fat

67. Dhap variety of khoa is suitable for:
   (1) Burfi
   (2) Peda
   (3) Pantooa
   (4) Kalakand

68. Among the indigenous dairy products, the fermented dairy product is:
   (1) Kalakand
   (2) Paneer
   (3) Shrikhand
   (4) Ghee

69. Paneer contains milk fat as per PFA specification:
   (1) Not less than 25% on dry matter basis
   (2) Not less than 50% on dry matter basis
   (3) Not less than 75% on dry matter basis
   (4) Not less than 40% on dry matter basis

70. Good quality of rossogolla sweets from channa can be prepared from:
   (1) 0.5% milk fat
   (2) 2.0% milk fat
   (3) 4.0% milk fat
   (4) 6.0% milk fat

71. The shelf life of paneer under refrigerated storage is:
   (1) 2 days
   (2) 5 days
   (3) 7 days
   (4) 15 days

72. Ghee as per PFA specification contains moisture:
   (1) Not more than 0.5%
   (2) Not more than 1.0%
   (3) Not more than 2.0%
   (4) Not more than 5.0%

(7)
73. Deaeration process in fruit juice processing involves:
   (1) Improves clarification process
   (2) Retains the colour of juice
   (3) Minimizes destruction of vitamin C
   (4) Improves the flavour of juice

74. Fruit pieces before processing are dipped into sugar syrup:
   (1) To minimize the oxidative browning reactions
   (2) To prevent the losses of nutrients
   (3) To improve the flavor of fruits
   (4) To increase the shelf life of fruits

75. The most common sugar used in soft drinks is:
   (1) High fructose corn syrup
   (2) Low fructose corn syrup
   (3) Sucrose
   (4) Blend of sucrose and high fructose corn syrup

76. Hard wheat is preferred for:
   (1) Bread       (2) Cake      (3) Biscuit    (4) Cookies

77. Maillard reaction in food refers to:
   (1) Reaction between protein and vitamin
   (2) Reaction between protein and carbohydrate
   (3) Reaction between two groups of carbohydrate
   (4) Reaction between protein and fat

78. Blanching treatment in fruits and vegetables:
   (1) Stabilizes colour
   (2) Reduces cooking time
   (3) Inactivates enzymes
   (4) Maintains aseptic condition

79. Moisture content in fruits and vegetables is:
   (1) Between 10-20%
   (2) Between 30-40%
   (3) Between 60-70%
   (4) Between 90-95%

80. The percent of edible oil in rice bran is about:
    (1) 10 - 12
    (2) 14 - 16
    (3) 18 - 20
    (4) 22 - 24

81. The most heat resistance enzyme in fruits and vegetables is:
    (1) Catalase
    (2) Lipase
    (3) Proteinase
    (4) Peroxidase
82. Fruits and vegetables are generally preferred in human diet because:
   (1) High protein content  
   (2) High fat content  
   (3) High energy content  
   (4) High vitamins and minerals content  

83. The baking temperature and time combination in cake is:
   (1) 100°C for 30 min  
   (2) 80°C for 30 min  
   (3) 180°C for 30 min  
   (4) 250°C for 30 min  

84. Steeping preservation of fruits and vegetables refers:
   (1) Preservation in potassium metabisulfite solution  
   (2) Preservation in brine solution  
   (3) Preservation in acidic solution  
   (4) The combination of all the above  

85. Fruits and vegetables are generally dried at:
   (1) 50-55°C for 6-8 hrs  
   (2) 35-45°C for 6-8 hrs  
   (3) 60-65°C for 6-8 hrs  
   (4) 75-80°C for 6-8 hrs  

86. Marmalade is basically:
   (1) Fruit jelly  
   (2) Mixing of fruit jelly to fruit jam  
   (3) Addition of citrus juice in fruit jam  
   (4) Addition of citrus peel in fruit jelly  

87. Climacteric fruits are generally harvested:
   (1) At under ripe stage  
   (2) At fully ripe stage  
   (3) At any stage of ripening  
   (4) All of the above  

88. Lye peeling is generally carried out in:
   (1) Banana  
   (2) Mango  
   (3) Orange  
   (4) Guava  

89. Shelf stable foods are generally stored at:
   (1) Refrigerated storage temperature  
   (2) Frozen storage temperature  
   (3) Ambient storage temperature  
   (4) None of the above  

90. The taste of slaughtered mutton is increased during:
   (1) Pre rigour stage  
   (2) Rigour stage  
   (3) Post rigour stage  
   (4) At all the above stage  

(9)
91. A fruit which develops from an inflorescence is known as:
   (1) Simple fruit
   (2) Aggregate fruit
   (3) Composite fruit
   (4) Multiple fruit

92. Asepsis refers to:
   (1) Treatment with chemicals
   (2) Treatment with radiation
   (3) Treatment in packaged foods
   (4) Keeping out of microorganism

93. Whey, bye-product of cheese, paneer, chhana and shrikhand is rich source of:
   (1) Proteins
   (2) Fat
   (3) Lactose
   (4) Vitamins

94. Ethylene is most optimum for ripening in fruits at the concentration of:
   (1) 1-10 µl/L
   (2) 0.1-1 µl/L
   (3) 10-20 µl/L
   (4) 100-1000 µl/L

95. Endosperm of food grains is rich in:
   (1) Vitamin
   (2) Fat
   (3) Starch
   (4) Protein

96. The sweetness in corn sugar is due to:
   (1) Sucrose
   (2) Maltose
   (3) Glucose
   (4) Fructose

97. Dry milling of corn kernel is conditioned to the moisture content of:
   (1) 5-7%
   (2) 2-4%
   (3) 18-20%
   (4) 10-12%

98. Fruit squash contains minimum fruit juice as per PFA requirement:
   (1) 15%
   (2) 25%
   (3) 35%
   (4) 45%

99. Soy protein concentrate contains protein:
   (1) 10%
   (2) 30%
   (3) 50%
   (4) 70%

100. The density of milk after fat separation is:
    (1) Unchanged
    (2) Increased
    (3) Decreased
    (4) Varies with surrounding factors

101. Jelly sets at the end point temperature of:
    (1) 100°C
    (2) 105°C
    (3) 110°C
    (4) 120°C

102. Marmalades must have:
    (1) 2% pectin
    (2) 1.25% pectin
    (3) 0.75% pectin
    (4) 1.0% pectin

103. The fruits most suitable in human diet to avoid scurvy disease is:
    (1) Orange
    (2) Guava
    (3) Aonla
    (4) Apple
    (10)
104. The flat sour spoilage of canned vegetables is due to:
   (1) Development of sour taste without gas production by microorganisms
   (2) Gas formation by the microorganisms
   (3) Corrosion of the tin plate
   (4) Decrease in pH

105. Soybean is classified as:
   (1) Oilseed crop
   (2) Legume crop
   (3) Pulse crop
   (4) Fodder crop

106. The most acceptable preservative in fruit squash preparation is:
   (1) Acetic acid
   (2) Sodium benzoate
   (3) Sugar
   (4) Potassium metabisulfite

107. Separated skim milk contains fat to the level of:
   (1) 0.1 – 0.3%
   (2) 0.04 – 0.06%
   (3) 0.004 – 0.006%
   (4) 0.01 – 0.03%

108. Intermediate moisture foods contain moisture:
   (1) 15 – 50%
   (2) 5 – 10%
   (3) Less than 5%
   (4) 60 – 80%

109. The shelf life of fruit jam is more than fruit jelly due to:
   (1) Higher sugar content
   (2) Higher acid content
   (3) Higher fruit pulp content
   (4) All of the above factors

110. CCFS refers to:
   (1) Central Committee for Food Supply
   (2) Central Committee for Fodder Supply
   (3) Central Committee for Food Standards
   (4) Core Committee for Food Standards

111. Nestle food industry is located in:
   (1) Anand, Gujarat
   (2) Sonepat, Haryana
   (3) New Delhi
   (4) Moga, Punjab

112. Freezing of liquid food in freeze dryer works on the principle of:
   (1) Freezing and drying at 25-30°C
   (2) Freezing and air drying under vacuum
   (3) Freezing and sublimation of ice under vacuum
   (4) None of the above
113. The beany flavour in soybean is prevented by:
(1) Soaking soybean in water overnight
(2) Fine grinding of soy slurry
(3) Dry grinding of soybean
(4) Heat treatment of soy slurry

114. Milk clot-in-boiling test is positive at the acidity of:
(1) 0.12% lactic acid
(2) 0.14% lactic acid
(3) 0.18% lactic acid
(4) All of the above acidity level

115. Food freezing is carried out to reduce large ice crystal formation at the temperature not less than:
(1) −5°C
(2) −10°C
(3) −15°C
(4) −18°C

116. Red colour in tomato is due to presence of:
(1) Anthocyanin
(2) β-carotene
(3) Lycopene
(4) Xanthophyll

117. Soy paneer differs from milk paneer:
(1) More total solids
(2) More fat
(3) More moisture
(4) More acidic taste

118. Vinegar contains acetic acid concentration of:
(1) 4 – 5% acetic acid
(2) 8 – 10% acetic acid
(3) 14 – 16% acetic acid
(4) 20 – 22% acetic acid

119. Leafy vegetables are stored at relative humidity of:
(1) Not less than 60%
(2) Not less than 70%
(3) Not less than 80%
(4) Not less than 90%

120. Kimchi is fermented vegetable of:
(1) Cabbage
(2) Beet root
(3) Cucumber
(4) Pumpkin
अभ्यार्थियों के लिए निर्देश
(इस पुस्तिका के अभ्यास आवश्यक तथा अभ्यास मार्गदर्शक के दोनों पृष्ठों पर केवल नीली/काली बाल-पाइंट पेन से ही लिखें)

1. प्रश्न पुस्तिका मिलने के 10 मिनट के अन्दर ही देखें तथा प्रश्नपत्र में सभी पृष्ठ मौजूद हैं और कोई प्रश्न छूटा नहीं है। पुस्तिका में दो पृष्ठ प्रकाश जाने पर इसकी सूचना तत्काल क्रम निरीक्षक को देकर सम्पूर्ण प्रश्नपत्र को दूसरी पुस्तिका प्राप्त कर लें।

2. परीक्षा भवन में लिखाया रहित प्रश्न-पत्र के अंतिक्रिक्त, शिखा या सादा कोई भी खुला कागज साथ में न लायें।

3. उत्तर-पत्र अलग से दिखा गया है। इसे न तो खोज़ें और न ही विकृत करें। दूसरा उत्तर-पत्र नहीं दिखा जायेगा। केवल उत्तर-पत्र का ही मूल्यांकन किया जायेगा।

4. अपना अनुक्रमांक तथा उत्तर-पत्र का क्रमांक प्रश्न आवश्यक एक पृष्ठ पर लिखें।

5. उत्तर-पत्र के प्रथम पृष्ठ पर लिखें तथा अपना अनुक्रमांक निर्धारित स्थान पर लिखें। तथा सीधे इसे बूट को गाढ़ा कर दें। जहाँ-जहाँ आवश्यक हो वहाँ प्रश्न-पुस्तिका का क्रमांक तथा सेट का संबंध उपस्थित स्थानों पर लिखें।

6. ओए एम आर 20 पत्र पर अनुक्रमांक संख्या, प्रश्न-पुस्तिका संख्या व सेट संख्या (यदि कोई हो) तथा प्रश्न-पुस्तिका पर अनुक्रमांक संख्या और ओए एम आर 20 पत्र संख्या की प्रविधियों में उपरलिखन की अनुमति नहीं है।

7. उपर्युक्त प्रविधियों में कोई भी परिवर्तन क्रम निरीक्षक द्वारा प्रामाणित होना चाहिये अन्यथा यह एक अनुनिष्ठ मानव का प्रयोग भारी जायेगा।

8. प्रश्न पुस्तिका में प्रत्येक प्रश्न के चार वैकल्पिक उत्तर दिये गये हैं। प्रत्येक प्रश्न के वैकल्पिक उत्तर के तरीके आपको उत्तर-पत्र की साधारण पृष्ठ पर लिखने के लिए दिये गये वृत्त को उत्तर-पत्र के प्रथम पृष्ठ पर दिखे गये निर्देशों के अनुसार बाल-पाइंट 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 अवश्य एक वृत्त को अनुसूची भरने पर वह उत्तर गलत माना जायेगा।

10. ध्यान दें कि एक बार स्थायी द्वारा अंकित उत्तर बदलना नहीं जा सकता है। यदि आप दिशा में प्रश्न का उत्तर नहीं देना चाहें, तो साधारण पृष्ठ के साथ दिखे गये सभी वृत्तों को खाली छोड़ दें। ऐसे प्रश्नों पर शून्य अंक दिखे जायेंगे।

11. ऐसे कार्य के लिए इस पुस्तिका के मूख्य पृष्ठ के अंदर चाला पृष्ठ तथा अंतिम खाली वृत्त का प्रयोग करें।

12. परीक्षा के उपरांत केवल ओए एम आर 20 उत्तर-पत्र ही परीक्षा भवन में जमा करें।

13. परीक्षा समाप्त होने से पहले परीक्षा भवन से बाहर जाने की अनुमति नहीं होगी।

14. यदि कोई असमिक धारियों में अनुनिष्ठित साधनों का प्रयोग करता है, तो वह विश्वविद्यालय द्वारा निरीक्षित दंड का/की भारी होगा/होगी।