



MPSC Food Safety Officer

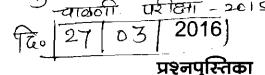
Previous Year Paper 27 March 2016



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चाळणी परीक्षा/SCREENING TEST

वेळ: 1 (एक) तास

सूचमा

(1) सदर प्रश्नपुस्तिकेत 100 अनिवार्य प्रश्न आहेत. उमेदवारांनी प्रश्नांची उत्तरे लिहिण्यास सुरुवात करण्यापूर्वी या प्रश्नपुस्तिकेत सर्व प्रश्न आहेत किंवा नाहीत याची खात्री करून घ्यावी. आणि तसेच अन्य काही दोष आढळल्यास ही प्रश्नपुस्तिका समवेक्षकांकडून लगेच बदलन घ्यावी.

(2) आपला परीक्षा-क्रमांक ह्या चौकोनांत न विसरता बॉलपेनने लिहावा.

- परीक्षा-क्रमांक केंद्राची संकेताक्षरे शेवटचा अंक
- (3) वर छापलेला प्रश्नपुस्तिका क्रमांक तुमच्या उत्तरपत्रिकेवर विशिष्ट जागी उत्तरपत्रिकेवरील सूचनेप्रमाणे न विसरता नमूद करावा.
- (4) या प्रश्नपुस्तिकेतील प्रत्येक प्रश्नाला 4 पर्यायी उत्तरे सुचिवली असून त्यांना 1, 2, 3 आणि 4 असे क्रमांक दिलेले आहेत. त्या चार उत्तरांपैकी सर्वात योग्य उत्तराचा क्रमांक उत्तरपत्रिकेवरील सूचनेप्रमाणे तुमच्या उत्तरपत्रिकेवर नमूद करावा. अशा प्रकारे उत्तरपत्रिकेवर उत्तरक्रमांक नमूद करताना तो संबंधित प्रश्नक्रमांकासमोर छायांकित करून दर्शविला जाईल याची काळजी घ्यावी. ह्याकिरिता फक्त काळ्या शाईचे बॉलपेन वापरावे, पेन्सिल वा शाईचे पेन वापरू नये.
- (5) सर्व प्रश्नांना समान गुण आहेत. यास्तव सर्व प्रश्नांची उत्तरे द्यावीत. घाईमुळे चुका होणार नाहीत याची दक्षता घेऊनच शक्य तितक्या वेगाने प्रश्न सोडवावेत. क्रमाने प्रश्न सोडविणे श्रेयस्कर आहे पण एखादा प्रश्न कठीण वाटल्यास त्यावर वेळ न घालविता पुढील प्रश्नाकडे वळावे. अशा प्रकारे शेवटच्या प्रश्नापर्यंत पोहोचल्यानंतर वेळ शिल्लक राहिल्यास कठीण म्हणून वगळलेल्या प्रश्नांकडे परतणे सोईस्कर ठरेल.
- (6) उत्तरपत्रिकेत एकदा नमूद केलेले उत्तर खोडता ये<mark>णार नाही. नमूद केलेले उत्तर</mark> खोडून नव्याने उत्तर दिल्यास ते तपासले जाणार नाही.
- (7) प्रस्तुत परीक्षेच्या उत्तरपत्रिकांचे मूल्यांकन करताना उमेदवाराच्या उत्तरपत्रिकेतील योग्य उत्तरांनाच गुण दिले जातील. तसेच ''उमेदवाराने वस्तुनिष्ठ बहुपर्यायी स्वरूपाच्या प्रश्नांची दिलेल्या चार उत्तरांपैकी सर्वात योग्य उत्तरेच उत्तरपत्रिकेत नमूद करावीत. अन्यथा त्यांच्या उत्तरपत्रिकेत सोडविलेल्या प्रत्येक चार चुकीच्या उत्तरांसाठी एका प्रश्नाचे गुण वजा करण्यात येतील''.

ताकीव

ह्या प्रश्नपत्रिकेसाठी आयोगाने विहित केलेली वेळ संपेपयैत ही प्रश्नपुस्तिका आयोगाची मालमत्ता असून ती परीक्षाकक्षात उमेदवाराला परीक्षेसाठी वापरण्यास देण्यात येत आहे. ही वेळ संपेपयैत सदर प्रश्नपुस्तिकेची प्रत/प्रती, किंवा सदर प्रश्नपुस्तिकेतील काही आशय कोणत्याही स्वरूपात प्रत्यक्ष वा अप्रत्यक्षपणे कोणत्याही व्यक्तीस पुरविणे, तसेच प्रसिद्ध करणे हा गुन्हा असून अशी कृति करणाऱ्या व्यक्तीवर शासनाने जारी केलेल्या ''परीक्षांमध्ये होणाऱ्या गैरप्रकारांना प्रतिबंध करण्याबाबतचा अधिनियम-82'' यातील तरतुदीनुसार तसेच प्रचलित कायद्याच्या तरतुदीनुसार कारवाई करण्यात येईल व दोषी व्यक्ती कमाल एक वर्षाच्या कारावासाच्या आणि/किंवा रुपये एक हजार रकमेच्या दंडाच्या शिक्षेस पात्र होईल.

तसेच ह्या प्रश्नपत्रिकेसाठी विहित केलेली वेळ संपण्याआधी ही प्रश्नपुस्तिका अनधिकृतपणे बाळगणे हा सुद्धा गुन्हा असून तसे करणारी व्यक्ती आयोगाच्या कर्मचारीवृंदापैकी, तसेच परीक्षेच्या पर्यवेक्षकीयवृंदापैकी असली तरीही अशा व्यक्तीविरूद्ध उक्त अधिनियमानुसार कारवाई करण्यात येईल व दोषी व्यक्ती शिक्षेस पात्र होईल.

पुढील सूचना प्रश्नपुस्तिकेच्या शेवटच्या पानावर पहा

* SEAL *

10

सूचनेवि





L07 2 A



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A 3 L07

- 1. State Bank of India (SBI) launched and inaugurated India's first start-up focussed bank branch called as
 - (1) SBI Startup
 - (2) SBI InCube
 - (3) SBI Progressive
 - (4) SBI Venture
- 2. For the first time since 1950, a foreign army contingent marched down the Rajpath during the Republic Day parade on 26th January, 2016. To which country did this army troop belong?
 - (1) China
 - (2) France
 - (3) Germany
 - (4) Denmark
- 3. Odisha Government announced a new scheme 'Anwesha'. According to this scheme
 - (1) SC and ST women would be enrolled into various employment schemes of the State.
 - (2) SC and ST elderly people would be given pension.
 - (3) SC and ST children would annually be enrolled into Standard I in leading private schools in urban areas of the State.
 - (4) SC and ST youth would annually be enrolled into leading private companies in urban areas of the State.
- 4. Consider the following statements regarding Shrikant Bahulkar:
 - a. He is the recipient of the Bhasha Samman Award of Sahitya Akademi.
 - b. He is the Honorary Secretary and Scholar at Bhandarkar Oriental Research Institute.
 - c. He has made valuable contribution in the area of Dogri literature.

Which of the statements given above are correct?

- (1) a and b
- (2) b and c
- (3) a and c
- (4) a, b and c





L07 4 A

- **5.** Consider the following statements regarding Serena Williams:
 - a. She is an American professional tennis player who is ranked No. 01 in women's singles tennis.
 - b. She became the world No. 01 for the first time on July 8, 2002.
 - c. She has won four Olympic gold medals.
 - d. In December 2015, she was named Sportperson of the Year by the Sports Illustrated magazine.

Which of the statements given above are correct?

- (1) a and b
- (2) b and c
- (3) c and d
- (4) a, b, c and d
- **6.** Consider the following statements:
 - a. Three Urban Development Schemes, viz., AMRUT, Smart Cities Mission and Housing for All (Urban) have been launched.
 - b. AMRUT Scheme aims to develop civic infrastructure in 500 cities and towns having population of one lakh and above.
 - c. Smart Cities Mission has an aim to build 100 smart cities; each selected city would get Central assistance of ₹ 100 crore per year for five years.

Which of the above statements is/are correct?

- (1) Only a
- (2) a and b
- (3) a and c
- (4) All the above
- **7.** Which one of the following statements about BRAHMOS is **not** correct?
 - (1) It is a short range supersonic cruise missile.
 - (2) It is a joint venture between India and France.
 - (3) It can be launched from ships, aircraft or land.
 - (4) It has a maximum range of 290 km.





A 5 L07

- 8. Recently, which of the following has been declared unconstitutional by the Supreme Court of India?
 - (1) National Judicial Appointments Commission
 - (2) National Green Tribunal
 - (3) NITI Aayog
 - (4) Collegium System
- **9.** Which one of the following statements is **not** correct?
 - (1) Vidya Devi Bhandari was elected as Nepal's first woman President by the Parliament.
 - (2) 54-year-old Bhandari secured 327 votes against 214 votes of her rival Kul Bahadur Gurung.
 - (3) She was the President of CPN-UML (Communist Party of Nepal-Unified Marxist Leninist).
 - (4) She succeeded incumbent Ram Baran Yadav who was elected as the country's first President in 2008.
- 10. Consider the following statements:
 - a. The United Nations reached an agreement on a new 'Sustainable Development Agenda'.
 - b. This agenda is for the next 25 years.
 - c. The draft agreement outlines 17 goals with 169 specific targets.
 - d. The agreement calls for eradicating poverty and hunger, achieving gender equality and taking urgent action to combat climate change.

Which of the statements given above is/are false?

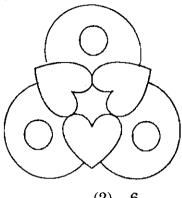
- (1) a
- (2) b
- (3) c and d
- (4) None of the above



Α

L07 6

11. Select the minimum number of colours that are sufficient for colouring the areas of the accompanying image such that there would not be same colour on the two sides of any curve.



- **(1)** 7
- (2)6
- (3)5
- 4 **(4)**
- 12. A statement is given and a and b are assumptions related to it. Select the option that is true with respect to the given statements.

The king has decided to levy 3% tax on the amount payable for funding drought relief programmes.

- a. The king does not have sufficient money to fund drought relief programmes.
- b. The amount collected by way of surcharge may be adequate to fund these drought relief programmes.
- **(1)** Only a implies
- **(2)** Both a and b imply
- (3) Only b implies
- **(4)** Neither a nor b implies
- 13. Which letter replaces the question mark?

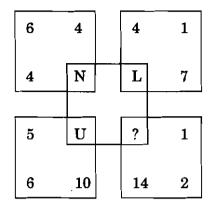
| N | 250 | R |
|---|-----|---|
| Т | 497 | Y |
| Y | 396 | P |
| K | 127 | L |
| G | 176 | ? |

- В
- **(2)**
- (3)U
- **(4)** \mathbf{Z}

L07

A 7

14. Which alphabet will replace the question mark?



- (1) Q
- (2) F
- (3) V
- (4) H

15. Which number does **not** belong to the group?

- (a) 83
- (b) 73
- (c) 46
- (d) 38

(1) 46

(2) 73

(3) 83

(4) 38

16. Two trains running in opposite directions cross a man standing on the platform in 27 seconds and 17 seconds respectively and they cross each other in 23 seconds. The ratio of their speeds is

(1) 3:2

(2) 1:3

(3) 3:4

(4) 4:3

17. Which figure will replace the question mark?













(1)



(2)



(3)



(4) None of these





L07 8 A

18. How many single-coloured triangles are present in the accompanying diagram?



- (1) 36
- (2) 40
- (3) 56
- (4) 60

19. Select the option in which frame a is embedded.



(1)



(2)



(3)



(4)



20. Ani and Kuni decided to meet at a museum that is towards south of their housing society. Ani started at 12:00 noon at the speed of 60 kph. Kuni starts her journey after 15 minutes with the speed of 65 kph. Select the time at which they will meet.

- (1) 3:00 pm
- (2) 3:10 pm
- (3) 3:15 pm
- (4) 3:20 pm

da[24]7

21. Which one of the following statements about 'Secular State' is **not** correct?

- (1) The State shall not discriminate against any citizen on the ground of religion.
- (2) The State shall endeavour to secure for all the citizens a Uniform Civil Code.
- (3) All persons are equally entitled to freedom of conscience and the right to freely profess, practice and propagate any religion.
- (4) All persons shall have the right to establish and administer educational institutions of their choice.





L07 9 Α Match the following: 22. Right to Constitutional Remedies I. Article 24 a. II. Article 21 b. Abolition of untouchability Protection of life and personal liberty III. Article 17 c. d. Prohibition of employment of children in factories IV. Article 32 b d a c **(1)** Ι IIIII \mathbf{IV} I **(2)** II Ш IVШ IV I Π (3) Ι **(4)** IVIII \mathbf{II} Which of the following is/are included in the Directive Principles of State Policy? 23. Prohibition of traffic in human beings and forced labour. a. b. Prohibition of consumption except for medicinal purposes of intoxicating drinks and of other drugs which are injurious to health. Select the correct answer using the code given below: **(1)** a only **(2)** b only Both a and b (3) Neither a nor b **(4)** 24. The President of India is elected by an Electoral College consisting of **(1)** Members of Parliament and State Legislature (2)Elected members of Parliament and elected members of the State Legislative Assemblies (3)Elected members of Lok Sabha and members of Rajya Sabha and State Legislative Assemblies None of the above (4)



| L07 | | 10 A | | | | |
|-------------|-------------|--|--|--|--|--|
| 25. | Wh | at is correct about State Legislative Council ? | | | | |
| | a. | Its tenure is 6 years. | | | | |
| | b. | The tenure of its members is 6 years. | | | | |
| | c. | $\frac{1}{6}$ members are elected by local institutions. | | | | |
| | d. | $\frac{1}{6}$ members are elected by Legislative Assembly. | | | | |
| | e. | $\frac{1}{12}$ members are nominated by the Governor. | | | | |
| | (1) | a, b, c and d | | | | |
| | (2) | b, d and e | | | | |
| | (3) | a and b | | | | |
| | (4) | b only | | | | |
| 26. | GIS | GIS stands for | | | | |
| | (1) | Geographical Information System | | | | |
| | (2) | Graphical Information System | | | | |
| | (3) | Graphic Investigation System | | | | |
| | (4) | Geographical Investigation System | | | | |
| 27 . | In I | Pv6, the field in the base header restricts the life time of a datagram. | | | | |
| | (1) | version | | | | |
| | (2) | next-header | | | | |
| | (3) | hop limit | | | | |
| | (4) | payload length | | | | |
| 28. | "Pu | narjani", one of the media lab Asia projects is a/an | | | | |
| | (1) | Ontology building and management tool | | | | |
| | (2) | Web portal for empowering the disabled | | | | |
| | (3) | Assessment tool for mentally retarded children | | | | |
| | (4) | None of the above | | | | |
| कच्च्य | कामार | गठी जागा / SPACE FOR ROUGH WORK | | | | |





| A | | 11 L07 |
|-----|-------------|---|
| 29. | XM | L stands for |
| | (1) | Extensible Markup Language |
| | (2) | Extra Markup Language |
| | (3) | Extensible Markup Link |
| | (4) | Extra Markup Link |
| 30. | | ording to IT Act, 2000, Clause 65, punishment for tampering with computer ree documents under observation is |
| | (1) | imprisonment up to 3 years, or a fine which may be extended up to 2 lakh rupees, or both. |
| | (2) | Imprisonment up to 2 years, or a fine which may be extended up to 3 lakh rupees, or both. |
| | (3) | imprisonment up to 1 year, or a fine which may be extended up to 2 lakh rupees, or both. |
| | (4) | imprisonment up to 2 years, or a fine which may be extended up to one lakh rupees, or both. |
| 31. | Wha | at is <i>not</i> included in 'Information' under the RTI Act, 2005? |
| | (1) | Opinion |
| | (2) | Data Material |
| | (3) | File Noting |
| | (4) | Contracts |
| 32. | Con | sider the following statements: |
| | a. | State Chief Information Commissioner shall hold office for a term of 7 years and shall be eligible for reappointment. |
| | b. | State Chief Information Commissioner shall hold office till he attains the age of 70 (seventy) years. |
| | (1) | Both a and b are correct |
| | (2) | Both a and b are wrong |
| | (3) | a is correct b is wrong |
| | (4) | b is correct a is wrong |



L07 12 A

33. A complaint is liable to be received by the State/Central Information Commission from a person

- a. who has been refused the information that was requested.
- b. who has not submitted an information request to PIO.
- c. who thinks that the fees charged are unreasonable.

Which of the statements given above is/are correct?

- (1) b only
- (2) a and b only
- (3) a and c only
- (4) a, b and c
- 34. Where the Central or State Information Commission is of the opinion that the PIO has given incorrect, incomplete or misleading information knowingly, then it shall impose a penalty the total amount of which shall not exceed
 - (1) \neq 30,000 (thirty thousand)
 - (2) \neq 50,000 (fifty thousand)
 - (3) \neq 2,50,000 (2 lacs fifty thousand)
 - (4) \neq 25,000 (twenty-five thousand)
- 35. From amongst the following which statement(s) is/are correct about the Right to Information Act?
 - a. This Act does not create any offence on the part of citizens.
 - b. It rather created the wilful failure on the part of the Public Information Officer a punishable offence.
 - (1) Only a
 - (2) Only b
 - (3) Both a and b
 - (4) Neither a nor b



| Α | | | 13 | L07 | |
|-----|---|--|---------------------|---|--|
| 36. | To v | whom does the State Hun | nan Rights Comm | uission submit an annual report? | |
| | (1) | Governor of the State | (2) | President of India | |
| | (3) | State Legislature | (4) | State Government | |
| 37. | Whi | ch of the following is <i>not</i> | a political Right | ? | |
| | (1) | Right to vote | (2) | Right to criticize the Government | |
| | (3) | Right to own property | (4) | Right to file petition | |
| 38. | | | - · | 1955, the person can be punished for ntouchability with regard to | |
| • | a. | access to any shop, pub | olic restaurant, ho | tel or place of entertainment. | |
| • | b. | the practising of any business or employmen | _ | rrying on of any occupation, trade or | |
| | c. the use or access to any private conveyance. | | | | |
| | d. the use of jewellery and finery. | | | | |
| | Which of the statements given above is/are correct: | | | | |
| | (1) | Only a and b | | | |
| | (2) | Only a, b and d | | | |
| | (3) | Only a, b and c | | | |
| | (4) | Only b | | | |
| 39. | | ording to the provisions 6, a child is a person who | | bour (Prohibition and Regulation) Act | |
| | (1) | 16 years of age | (2) | 18 years of age | |
| | (3) | 14 years of age | (4) | 21 years of age | |
| 40. | | ich kind of property of c rts under S.C. and S.T. (| _ | an be ordered to be forfeited by special cities) Act, 1989? | |
| | (1) | Any movable or immov | able property bel | onging to that person. | |
| | (9) | Any movehle or imme | wahla proporty o | r both belonging to the family of that | |

Any movable or immovable property or both belonging to that person which has

Any movable property belonging to that person which has been used for the

commission of that offence.
कच्च्या कामासाठी जागा / SPACE FOR ROUGH WORK

been used for the commission of that offence.

person.

(4)





L07 14 A

41. The correct IUPAC name for the given structure is



- (1) 3-hydroxy-2-methylpent-5-al-ene
- (2) 3-hydroxy-4-methylpent-4-en-1-al
- (3) 3-hydroxy-4-methylpent-1-al-4-ene
- (4) 3-hydroxy-2-methylpent-1-en-5-al
- 42. Which of the following is the best method for preparation of common detergent sodium dodecyl benzene sulphonate (C)?

$$C_{12}H_{25}$$
 SO_3Na

(1)
$$C_{12}H_{24} \longrightarrow (A) \xrightarrow{Oleum} (B) \xrightarrow{NaOH} (C)$$

(2)
$$Cl$$

$$C_{12}H_{26} \longrightarrow (A) \xrightarrow{Oleum} (B) \xrightarrow{NaOH} (C)$$

(3)
$$\bigcirc$$
 Oleum \rightarrow (A) $\xrightarrow{C_{12}H_{24}}$ (B) $\xrightarrow{\text{NaOH}}$ (C)

(4)
$$Cl \longrightarrow (A) \xrightarrow{NaOH} (B) \xrightarrow{C_{12}H_{26}} (C)$$





A 15 L07

43. In the periodic table, to which period and group, does the non-metallic element which exists in liquid state at room temperature belong?

- (1) 2nd period 1st group
- (2) 4th period 17th group
- (3) 2nd period 16th group
- (4) 5th period 17th group

44. The correct order of increasing stability of carbonium ion is

- (1) tertiary > secondary > primary
- (2) primary > secondary > tertiary
- (3) secondary > tertiary > primary
- (4) primary > tertiary > secondary

45. Match the columns:

Group I

Group II

- a. Surfactants
- I. Alkylaryl sulphonates
- b. Dye intermediates
- II. Benzene

c. Lacquers

III. Cellulose acetate

d. Solvents

- IV. Ethyl acetate
- V. Anthracene

| | a | b | c | d |
|-------------|--------|-------|---------|-----------|
| (1) | I, III | v | III, IV | I, II, IV |
| (2) | I | II, V | III | II, IV |
| (3) | I | IV | III, IV | II, IV |
| (4) | I, III | v | III | II, IV |



L07 16 A

46. A compound X, C_7H_8O is insoluble in water, dil HCl and aqueous NaHCO₃ but dissolves in dil NaOH. When X is treated with bromine water, it is converted rapidly into a compound of formula $C_7H_5OBr_3$. The structure of X is

(1)
$$CH_3$$

- 47. Three flasks A, B and C respectively contain 0.1 M, 0.1 m and 0.1 N aqueous HCl solutions, prepared at 40°C. Considering the density of water = 1 g/cm³ at 4°C, which of the following statements is/are correct?
 - a. Concentration of all three solutions is exactly the same.
 - b. Concentration of HCL in flask A and flask C is exactly the same.
 - c. Concentration of HCL in flask B is lesser than concentration of HCL in flasks A and C.
 - d. No two flasks have HCl of exactly the same concentration.
 - (1) a only
 - (2) Both b and c
 - (3) c only
 - (4) d only

L07

17

Α

48. What is the major product in the following reaction?

$$CH_3 - CH_2 - CH_2 - CH_3 \xrightarrow{Br_2} ?$$

$$\begin{array}{ccc} \text{(1)} & \text{CH}_3 - \text{CH}_2 - \text{CH} - \text{CH}_2 \text{Br} \\ & | \\ & \text{Br} \end{array}$$

$$\begin{array}{ccc} \text{(2)} & \text{CH}_3 - \text{CH}_2 - \text{CH} - \text{Br} \\ & & | \\ & \text{CH}_3 \end{array}$$

$$(3) \quad \begin{array}{c} \operatorname{CH_3} \\ | \\ \operatorname{CH_3} - \operatorname{C} - \operatorname{Br} \\ | \\ \operatorname{CH_3} \end{array}$$

(4)
$$CH_3 - CH_2 - CH_2 - CH_2 - Br$$

49. The correct IUPAC name for the following compound is

- (1) 2-chloro-5-fluoro-1-hydroxybenzene
- (2) 1-hydroxy-2-chloro-5-fluorobenzene
- (3) 1-fluoro-3-hydroxy-4-chlorobenzene
- (4) 2-chloro-5-fluorophenol



- **50.** Arrange the following compounds in the increasing order of their UV absorption maxima:
 - a. Ethylene

b. Naphthalene

c. Anthracene

d. 1, 3-Butadiene

Choose the correct order.

(1) a < b < c < d

 $(2) \quad a < d < c < b$

(3) c < d < a < b

(4) d < c < b < a





| 51. The most susceptible to oxidation in a protein molecule are the SH groups of whice amino acid? (1) Cysteine (2) Valine (3) Threonine (4) Glycine 52. The most susceptible mineral lost during cooking of food on the basis of presence a free ions is (1) Calcium (2) Iron (3) Potassium (4) None of the above 53. The most common adulterant used in coffee is (1) Chicory (2) Tamarind (3) Date seed powder (4) All of the above 54. Parabens, as a group of microbial preservatives, are ineffective especially against one of the following microorganisms: (1) Gram-negative bacteria (2) Gram-positive bacteria (3) Molds (4) Yeasts 55. Which of the prepackaging treatments is recommended for potatoes, sweet potatoes onions and garlic prior to storage or marketing? (1) Precooling (2) Curing (3) Waxing (4) Degreening 56. A food product process condition coined by contamination, mixing and processin under uncontrolled conditions, and rendering it unfit for consumption is referred as (1) Fortification (2) Adulteration (3) Enrichment (4) None of the above 57. An article of food shall be deemed to be non-adulterated if (1) any natural constituent is removed therefrom. (2) any artificial colour is added thereto more than permissible limits. (3) it contains any prohibited preservative. | L07 | | 1 | 8 | A | |
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| (3) Threonine (4) Glycine 52. The most susceptible mineral lost during cooking of food on the basis of presence a free ions is (1) Calcium (2) Iron (3) Potassium (4) None of the above 53. The most common adulterant used in coffee is (1) Chicory (2) Tamarind (3) Date seed powder (4) All of the above 54. Parabens, as a group of microbial preservatives, are ineffective especially agains one of the following microorganisms: (1) Gram-negative bacteria (2) Gram-positive bacteria (3) Molds (4) Yeasts 55. Which of the prepackaging treatments is recommended for potatoes, sweet potatoes onions and garlic prior to storage or marketing? (1) Precooling (2) Curing (3) Waxing (4) Degreening 56. A food product process condition coined by contamination, mixing and processin under uncontrolled conditions, and rendering it unfit for consumption is referred as (1) Fortification (2) Adulteration (3) Enrichment (4) None of the above 57. An article of food shall be deemed to be non-adulterated if (1) any natural constituent is removed therefrom. (2) any artificial colour is added thereto more than permissible limits. | 51. | | | protein | molecule are the SH groups of which | |
| 52. The most susceptible mineral lost during cooking of food on the basis of presence a free ions is (1) Calcium (2) Iron (3) Potassium (4) None of the above 53. The most common adulterant used in coffee is (1) Chicory (2) Tamarind (3) Date seed powder (4) All of the above 54. Parabens, as a group of microbial preservatives, are ineffective especially agains one of the following microorganisms: (1) Gram-negative bacteria (2) Gram-positive bacteria (3) Molds (4) Yeasts 55. Which of the prepackaging treatments is recommended for potatoes, sweet potatoes onions and garlic prior to storage or marketing? (1) Precooling (2) Curing (3) Waxing (4) Degreening 56. A food product process condition coined by contamination, mixing and processin under uncontrolled conditions, and rendering it unfit for consumption is referred as (1) Fortification (2) Adulteration (3) Enrichment (4) None of the above | | (1) | Cysteine | (2) | Valine | |
| free ions is (1) Calcium (2) Iron (3) Potassium (4) None of the above 53. The most common adulterant used in coffee is (1) Chicory (2) Tamarind (3) Date seed powder (4) All of the above 54. Parabens, as a group of microbial preservatives, are ineffective especially agains one of the following microorganisms: (1) Gram-negative bacteria (2) Gram-positive bacteria (3) Molds (4) Yeasts 55. Which of the prepackaging treatments is recommended for potatoes, sweet potatoes onions and garlic prior to storage or marketing? (1) Precooling (2) Curing (3) Waxing (4) Degreening 56. A food product process condition coined by contamination, mixing and processin under uncontrolled conditions, and rendering it unfit for consumption is referred as (1) Fortification (2) Adulteration (3) Enrichment (4) None of the above 57. An article of food shall be deemed to be non-adulterated if (1) any natural constituent is removed therefrom. (2) any artificial colour is added thereto more than permissible limits. | | (3) | Threonine | (4) | Glycine | |
| 53. The most common adulterant used in coffee is (1) Chicory (2) Tamarind (3) Date seed powder (4) All of the above 54. Parabens, as a group of microbial preservatives, are ineffective especially against one of the following microorganisms: (1) Gram-negative bacteria (2) Gram-positive bacteria (3) Molds (4) Yeasts 55. Which of the prepackaging treatments is recommended for potatoes, sweet potatoes onions and garlic prior to storage or marketing? (1) Precooling (2) Curing (3) Waxing (4) Degreening 56. A food product process condition coined by contamination, mixing and processin under uncontrolled conditions, and rendering it unfit for consumption is referred as (1) Fortification (2) Adulteration (3) Enrichment (4) None of the above 57. An article of food shall be deemed to be non-adulterated if (1) any natural constituent is removed therefrom. (2) any artificial colour is added thereto more than permissible limits. | 52. | | | ng cook | ing of food on the basis of presence as | |
| 53. The most common adulterant used in coffee is (1) Chicory (2) Tamarind (3) Date seed powder (4) All of the above 54. Parabens, as a group of microbial preservatives, are ineffective especially agains one of the following microorganisms: (1) Gram-negative bacteria (2) Gram-positive bacteria (3) Molds (4) Yeasts 55. Which of the prepackaging treatments is recommended for potatoes, sweet potatoes onions and garlic prior to storage or marketing? (1) Precooling (2) Curing (3) Waxing (4) Degreening 56. A food product process condition coined by contamination, mixing and processing under uncontrolled conditions, and rendering it unfit for consumption is referred as (1) Fortification (2) Adulteration (3) Enrichment (4) None of the above 57. An article of food shall be deemed to be non-adulterated if (1) any natural constituent is removed therefrom. (2) any artificial colour is added thereto more than permissible limits. | | (1) | Calcium | (2) | Iron | |
| (1) Chicory (2) Tamarind (3) Date seed powder (4) All of the above 54. Parabens, as a group of microbial preservatives, are ineffective especially agains one of the following microorganisms: (1) Gram-negative bacteria (2) Gram-positive bacteria (3) Molds (4) Yeasts 55. Which of the prepackaging treatments is recommended for potatoes, sweet potatoes onions and garlic prior to storage or marketing? (1) Precooling (2) Curing (3) Waxing (4) Degreening 56. A food product process condition coined by contamination, mixing and processin under uncontrolled conditions, and rendering it unfit for consumption is referred as (1) Fortification (2) Adulteration (3) Enrichment (4) None of the above 57. An article of food shall be deemed to be non-adulterated if (1) any natural constituent is removed therefrom. (2) any artificial colour is added thereto more than permissible limits. | | (3) | Potassium | (4) | None of the above | |
| (3) Date seed powder (4) All of the above 54. Parabens, as a group of microbial preservatives, are ineffective especially against one of the following microorganisms: Gram-negative bacteria Which of the prepackaging treatments is recommended for potatoes, sweet potatoes onions and garlic prior to storage or marketing? Precooling Curing Degreening 56. A food product process condition coined by contamination, mixing and processin under uncontrolled conditions, and rendering it unfit for consumption is referred as Fortification Adulteration Enrichment None of the above 57. An article of food shall be deemed to be non-adulterated if any natural constituent is removed therefrom. any artificial colour is added thereto more than permissible limits. | 53. | The | most common adulterant used in c | offee is | | |
| 54. Parabens, as a group of microbial preservatives, are ineffective especially agains one of the following microorganisms: (1) Gram-negative bacteria (2) Gram-positive bacteria (3) Molds (4) Yeasts 55. Which of the prepackaging treatments is recommended for potatoes, sweet potatoes onions and garlic prior to storage or marketing? (1) Precooling (2) Curing (3) Waxing (4) Degreening 56. A food product process condition coined by contamination, mixing and processin under uncontrolled conditions, and rendering it unfit for consumption is referred as (1) Fortification (2) Adulteration (3) Enrichment (4) None of the above 57. An article of food shall be deemed to be non-adulterated if (1) any natural constituent is removed therefrom. (2) any artificial colour is added thereto more than permissible limits. | | (1) | Chicory | (2) | Tamarind | |
| one of the following microorganisms: (1) Gram-negative bacteria (2) Gram-positive bacteria (3) Molds (4) Yeasts 55. Which of the prepackaging treatments is recommended for potatoes, sweet potatoes onions and garlic prior to storage or marketing? (1) Precooling (2) Curing (3) Waxing (4) Degreening 56. A food product process condition coined by contamination, mixing and processin under uncontrolled conditions, and rendering it unfit for consumption is referred as (1) Fortification (2) Adulteration (3) Enrichment (4) None of the above 57. An article of food shall be deemed to be non-adulterated if (1) any natural constituent is removed therefrom. (2) any artificial colour is added thereto more than permissible limits. | | (3) | Date seed powder | (4) | All of the above | |
| (3) Molds (4) Yeasts 55. Which of the prepackaging treatments is recommended for potatoes, sweet potatoes onions and garlic prior to storage or marketing? (1) Precooling (2) Curing (3) Waxing (4) Degreening 56. A food product process condition coined by contamination, mixing and processin under uncontrolled conditions, and rendering it unfit for consumption is referred as (1) Fortification (2) Adulteration (3) Enrichment (4) None of the above 57. An article of food shall be deemed to be non-adulterated if (1) any natural constituent is removed therefrom. (2) any artificial colour is added thereto more than permissible limits. | 54. | | | eservati | ves, are ineffective especially against | |
| 55. Which of the prepackaging treatments is recommended for potatoes, sweet potatoes onions and garlic prior to storage or marketing? Precooling Degreening 56. A food product process condition coined by contamination, mixing and processin under uncontrolled conditions, and rendering it unfit for consumption is referred as Fortification Adulteration Enrichment None of the above 57. An article of food shall be deemed to be non-adulterated if any natural constituent is removed therefrom. any artificial colour is added thereto more than permissible limits. | | (1) | Gram-negative bacteria | (2) | Gram-positive bacteria | |
| onions and garlic prior to storage or marketing? (1) Precooling (2) Curing (3) Waxing (4) Degreening 56. A food product process condition coined by contamination, mixing and processin under uncontrolled conditions, and rendering it unfit for consumption is referred as (1) Fortification (2) Adulteration (3) Enrichment (4) None of the above 57. An article of food shall be deemed to be non-adulterated if (1) any natural constituent is removed therefrom. (2) any artificial colour is added thereto more than permissible limits. | | (3) | Molds | (4) | Yeasts | |
| (3) Waxing (4) Degreening 56. A food product process condition coined by contamination, mixing and processin under uncontrolled conditions, and rendering it unfit for consumption is referred as (1) Fortification (2) Adulteration (3) Enrichment (4) None of the above 57. An article of food shall be deemed to be non-adulterated if (1) any natural constituent is removed therefrom. (2) any artificial colour is added thereto more than permissible limits. | 55. | | | | | |
| 56. A food product process condition coined by contamination, mixing and processin under uncontrolled conditions, and rendering it unfit for consumption is referred as (1) Fortification (2) Adulteration (3) Enrichment (4) None of the above 57. An article of food shall be deemed to be non-adulterated if (1) any natural constituent is removed therefrom. (2) any artificial colour is added thereto more than permissible limits. | | (1) | Precooling | (2) | Curing | |
| under uncontrolled conditions, and rendering it unfit for consumption is referred as (1) Fortification (2) Adulteration (3) Enrichment (4) None of the above 57. An article of food shall be deemed to be non-adulterated if (1) any natural constituent is removed therefrom. (2) any artificial colour is added thereto more than permissible limits. | | (3) | Waxing | (4) | Degreening | |
| any natural constituent is removed therefrom. any artificial colour is added thereto more than permissible limits. | 56. | und (1) | er uncontrolled conditions, and ren Fortification | dering i | t unfit for consumption is referred as Adulteration | |
| any natural constituent is removed therefrom. any artificial colour is added thereto more than permissible limits. | | | antials of food about the boom of the boom of | | ultorated if | |
| (2) any artificial colour is added thereto more than permissible limits. | 37. | | | | | |
| | | • | | | | |
| (3) it contains any prohibited preservative. | | | - | | e man permissible limits. | |
| | | | • - | | | |
| (4) two or more articles of food (primary) are mixed together. | | (4) | two or more articles of food (prima | ary) are | mixed together. | |



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|------------|-------------|---|---------------|--------------------------------------|----------|
| 58. | Whi | Which of the following are not conjugated proteins? | | | |
| | (1) | Glycoproteins | (2) | Scleroproteins | |
| | (3) | Phosphoproteins | (4) | Haemoglobins | |
| 59. | | ong the biological hazards, whi | ich of the ba | acteria in food causes infection and | not |
| | (1) | Escherichia coli | , (2) | Clostridium botulinum | |
| | (3) | Staphylococcus aureus | (4) | Clostridium perfringens | |
| 60. | Wh: | <u>-</u> | is used to | detect vanaspati adulteration in p | ure |
| | (1) | Concentrated sulphuric acid | | | |
| | (2) | Dilute sulphuric acid | | | |
| | (3) | Concentrated hydrochloric ac | eid | | |
| | (4) | Dilute hydrochloric acid | | | |
| 61. | Fru | its and vegetables based soups | and sauces | are categorized as | |
| | (1) | low acid foods | (2) | medium acid foods | |
| | (3) | acid foods | (4) | high acid foods | |
| 62. | | post harvest transportation a nimum chilling injury is carried | • | of banana for distant marketing w | with |
| | (1) | 1 – 7 °C | (2) | 8 – 10 °C | |
| | (3) | 11 – 13 °C | (4) | 14 – 17 °C | |
| 63. | | difference in UHT pasteurize k is of | d milk and | extended shelf life treated pasteuri | ized |
| | (1) | Temperature of heating | (2) | Holding time | |
| | (3) | Microbial filtration | (4) | None of the above | |
| 64. | Wh | ich one of the following is not a | physical hu | ardle used in preservation of foods? | |
| | (1) | Electromagnetic energy | (2) | Modified atmospheric storage | |
| | (3) | Ultrasonication | (4) | Smoking | |
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L07 20 A

65. The critical electric field strength in Pulsed Electric Field processing for cell wall rupture of *E. coli* should be

(1) 1 - 2 kV/cm

(2) 10 - 14 kV/cm

(3) 15 - 20 kV/cm

 $(4) \cdot 24 - 28 \text{ kV/cm}$

66. In the risk analysis of food additives, the JECFA secretariat should normally give first priority to compounds

- (1) that have been assigned a temporary ADI or equivalent.
- (2) food additives or groups of additives that have previously beeen evaluated and for which an ADI or equivalent has been assigned.
- (3) food additives that have not been previously evaluated.
- (4) None of the above.

67. India has been a member of the Codex Alimentarius Commission (CAC) since the year

- (1) 1964
- (2) 1974
- (3) 1984
- (4) 1994

68. The core function of the National Codex Committee of India is

- (1) maximizing the opportunities for development of industry and expansion of international trade.
- (2) co-operation with joint FAO/WHO food standard programme.
- (3) to study codex documents.
- (4) to co-operate with other local/regional or foreign organizations dealing with activities relating to food standardization.

69. What is the function of Shadow Committee of NCC-India?

- (1) To advise the NCCP/NCC on the implications of various food standardization, food quality and safety issues
- (2) To follow the codex agenda of the relevant subsidiary body and provide inputs to the government to assist in ensuring quality and safety of food to the consumer
- (3) Both (1) and (2)
- (4) None of the above





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|-------------|------------|---|----------------|---------------------------------------|--------|
| 7 0. | CAC | C standards notified safe mo | isture content | of quality grape raisins is | |
| | (1) | 13% | (2) | 15% | |
| | (3) | 18% | (4) | 20% | |
| 71. | | genetically modified (GM) | food crops ava | ailable in the international marks | et are |
| | (1) | Resistance to insect damag | ge | | |
| | (2) | Resistance to viral damage | e | | |
| | (3) | Tolerance to certain herbid | cides | | |
| | (4) | All of the above | | | |
| 72. | _ | ganic fruit ripening is authowing gaseous hormones: | nenticated by | the stimulatory action of one of | of the |
| | (1) | Ethylene | (2) | Nitrogen | |
| | (3) | Acetylene | (4) | None of the above | |
| 73. | | e US Food and Drug Admini studies have shown that the | | though insists that GM foods are with | safe, |
| | (1) | Increased food allergens | | | |
| | (2) | Increased gastrointestinal | problems | | |
| | (3) | Both (1) and (2) | | | |
| | (4) | None of the above | | | |
| 74. | | e Ministry of Consumer Aff of the following cut-off date | | nandatory to label packaged food | from |
| | (1) | 1 January, 2013 | | | |
| | (2) | 26 January, 2013 | | | |
| | (3) | 1 February, 2013 | | | |
| | (4) | 15 February, 2013 | | , | |
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| L07 | | 22 A | | |
|-------------|---|---|--|--|
| 75. | The | irradiation dose recommended for sprout inhibition in bulbs and tubers is | | |
| | (1) | Less than 1 kGy | | |
| | (2) | $1-10~\mathrm{kGy}$ | | |
| | (3) | More than 10 kGy | | |
| _ | (4) | None of the above | | |
| 76. | | ch one of the following processes records uniform heating to stabilize texture of products? | | |
| | (1) | Contact freeze drying | | |
| | (2) | Accelerated freeze drying | | |
| | (3) | Radiant freeze drying | | |
| | (4) | All of the above | | |
| 77. | Whi | ch one is the poorest method of food freezing? | | |
| | (1) | Freezing in cold air blast | | |
| | (2) | Freezing with liquid air, N_2 or CO_2 | | |
| | (3) | Freezing in still air | | |
| | (4) | Freezing by direct immersion of food in a cooling medium | | |
| 78. | Which one of the following functional ingredients improves gastrointestinal health and also calcium absorption? | | | |
| | (1) | Fructo-oligosaccharides | | |
| | (2) | Daidzein | | |
| | (3) | Sterols | | |
| | (4) | PUFA | | |
| 79. | Whi | ch one of the following foods is not the functional food? | | |
| | (1) | Dietary fiber | | |
| | (2) | Probiotics | | |
| | (3) | Omega-3 polyunsaturated fatty acids | | |
| | (4) | Pills or capsules or sachets of foods as a part of everyday diet | | |
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| L07 | | 24 A |
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| 85. | The | penalty for possessing an adulterant which is injurious to health of consumers is |
| | (1) | ₹1 Lakh |
| | (2) | ₹ 2 Lakh |
| | (3) | ₹ 5 Lakh |
| | (4) | ₹10 Lakh |
| 86. | The | microbial hazard caused by Listeria monocytogenes is categorized as |
| | (1) | Severe hazard |
| | (2) | Moderate hazard |
| | (3) | Low hazard |
| | (4) | None of the above |
| 87. | | ep at which control can be applied and is essential to prevent or eliminate a food ty hazard or reduce it to an acceptable level is called as |
| | (1) | Control measure |
| | (2) | Corrective action |
| | (3) | Critical Control Point |
| | (4) | Critical limit |
| 88. | Whi | ch one of the following is not a constituent part of the cleaning programme? |
| | (1) | Specifying areas, items of equipments and utensils to be cleaned |
| | (2) | Specifying method and frequency of cleaning |
| | (3) | |
| | (4) | Specifying monitoring arrangements Removing gross debris from equipments |
| 89. | | ch one is not the food safety HACCP based principle standard operating sedure developed by National Food Service Management Institute in conjunction |
| | with | uSDA and FDA? |
| | (1) | Cleaning and sanitizing of food contact surfaces |
| | (2) | Controlling of time and temperature during food preparation |
| | (3) | Maintenance of personal hygiene |
| | (4) | Keeping of record |





| A | | 25 L07 | | |
|-----|------------|--|--|--|
| 90. | | ch one of the International Organization for Standardization (ISO) driven ems is adopted by BIS as such? | | |
| | (1) | IS/ISO 22000 : 2005 | | |
| | (2) | BIS/ISO 22000 : 2005 | | |
| | (3) | ISI/ISO 22000 : 2005 | | |
| | (4) | None of the above | | |
| 91. | actu | ch clause of ISO 9001: 2000 covers the requirements of the organization to ally set up a quality management system, and broadly sets out the activities existed with this? | | |
| | (1) | Clause 4.1 | | |
| | (2) | Clause 4.2 | | |
| | (3) | Clause 5.1 | | |
| | (4) | Clause 5.2 | | |
| 92. | | ch one of the effective record keeping documentation systems compensates with CCP? | | |
| | (1) | Records of hazards and their control methods | | |
| | (2) | Records of monitoring of safety requirements | | |
| | (3) | Records of action taken to correct potential problems | | |
| _ | (4) | All of the above | | |
| 93. | Wha | at does ISO 22000 bring to the HACCP method? | | |
| | (1) | (1) Prerequisite programmes and Operational prerequisite programmes | | |
| | (2) | Critical Control Points | | |
| | (3) | Validation | | |
| | (4) | All of the above | | |





| L07 | 26 A | k. |
|-----|---|----|
| 94. | Which one of the following processes reduces contaminating bacterial load to human health safety level? | 1 |
| | (1) Cleaning | |
| | (2) Disinfection | |
| | (3) Sterilization | |
| | (4) Sanitization | |
| 95. | The prerequisite programmes in the food industry include | _ |
| | (1) Good Manufacturing Practices | |
| | (2) Good Hygienic Practices | |
| | (3) Both (1) and (2) | |
| | (4) None of the above | |
| 96. | The State Consumer Protection Councils established as per the Consumer Protection Act shall meet as and when necessary but not less than meetings shall be held every year. | |
| | (1) 1 (2) 2 (3) 3 (4) 4 | |
| 97. | The Consumer Protection Act was enacted during the year | - |
| | (1) 1976 | |
| | (2) 1986 | |
| | (3) 1996 | |
| | (4) 2006 | |
| | | _ |





27 **L07** 98. Match the following: I. Food Additives Sectional Committee **FAD** - 15 Fish and Fisheries Products Sectional II. **FAD - 18** Ъ. Committee FAD - 8Food Hygiene, Safety Management and other III. Systems Sectional Committee IV. Slaughter House and Meat Industry Sectional **FAD - 12** Committee a b c d **(1)** IVIIIΙ \mathbf{II} **(2)** Ι \mathbf{II} III IV **(3)** П Ι III IV **(4)** I IV Ш Π 99. The Central Government has powers under the Essential Commodities Act, 1955 to control Production of food (1) **(2)** Supply of food (3) Distribution of food

- 100. The Section 3 of ECA, 1955 empowers the Government to
 - (1) Control production, supply, distribution, trade and commerce of essential commodities.
 - (2) Control distribution, trade and commerce of essential food commodities only.
 - (3) Control production and supply of non-food essential commodities.
 - (4) None of the above

All of the above

(4)





L07

28

Α

सूचना ~ (पृष्ठ 1 वरून पुढे....)

- (8) प्रश्नपुस्तिकेमध्ये विहित केलेल्या विशिष्ट जागीच कच्चे काम (रफ वर्क) करावे. प्रश्नपुस्तिकेव्यतिरिक्त उत्तरपत्रिकेवर वा इतर कागदावर कच्चे काम केल्यास ते कॉपी करण्याच्या उद्देशाने केले आहे, असे मानले जाईल व त्यानुसार उमेदवारावर शासनाने जारी केलेल्या "परीक्षांमध्ये होणाऱ्या गैरप्रकारांना प्रतिबंध करण्याबाबतचे अधिनियम-82" यातील तरतुदीनुसार कारवाई करण्यात येईल व दोषी व्यक्ती कमाल एक वर्षाच्या कारावासाच्या आणि/किंवा रुपये एक हजार रकमेच्या दंडाच्या शिक्षेस पात्र होईल.
- (9) सदर प्रश्नपत्रिकेसाठी आयोगाने विहित केलेली वेळ संपल्यानंतर उमेदवाराला ही प्रश्नपुस्तिका स्वत:बरोबर परीक्षाकक्षाबाहेर घेऊन जाण्यास परवानगी आहे. मात्र परीक्षाकक्षाबाहेर जाण्यापूर्वी उमेदवाराने आपल्या उत्तरपत्रिकेचा माग-1 समवेक्षकाकडे न विसरता परत करणे आवश्यक आहे.

| Pick out the | correct word to fill in the blank : |
|-----------------------|---|
| Q. No. 201. | I congratulate you your grand success. |
| | (1) for (2) at |
| | (3) on (4) about |
| | ्रह्मा प्रश्नाचे योग्य उत्तर ''(3) ${ m cn}^{\prime\prime}$ असे आहे. त्यामुळे या प्रश्नाचे उत्तर ''(3) $^{\prime\prime}$ होईल, यास्तव |
| | - खालीलप्रमाणे प्रश्न क्र. 201 समो <mark>रील उत्तर-क्र</mark> मांक ''(3)'' हे वर्तुळ पूर्णपणे छायांकित करून दाखविणे |
| | आवश्यक आहे. |
| प्र. क्र. 201. | 1 2 • 4 |
| | अशा पद्धतीने प्रस्तुत प्रश्नपुस् <mark>तिकेतील प्रत्येक प्रश्नाचा तु</mark> मचा उत्तरक्रमांक हा तुम्हाला स्वतंत्ररीत्या पुरविलेल्या |
| | उत्तरपत्रिकेवरील त्या त्या प्र <mark>श्नक्रमां</mark> कासमोरील संबंधित वर्तुळ पूर्णपणे छायांकित करून दाखवावा. ह्याकरिता |
| | फक्त काळ्या शाईचे बॉलपेन वापरावे, पेन्सिल वा शाईचे पेन वापरू नये. |