

U.G. 1st Semester Examination-2024**CHEMISTRY****[Multidisciplinary Course (MDC)]****Course Code : CHEM-MDC-T-01****(Chemistry in Daily Life)****[NEP-2020]****Full Marks : 35****Time : 90 Minutes****Instructions to the Candidates:**

- Candidates will be provided with a question cum answer booklet.
- The booklet contain 40 multiple choice questions, each carrying 1 mark. Candidate will attempt 35 questions from the following (MCQ).
- Candidates must fill up his/her Registration Number, Year & Roll Number in the space provided.
- Do not make any rough work on the answer booklet.
- At the end of the examination please return the answer booklet to the invigilator.

Registration No.**Year****Roll Number****Signature of the Invigilator***[Turn Over]*

Answer any **thirty five** from the following questions. [Choose the correct option and put tick (✓) mark beside given box]:

1×35=35

1. Which food preservative is commonly used in pickles?
 - a) Sodium chloride ☐
 - b) Sodium nitrate ☐
 - c) Sodium bicarbonate ☐
 - d) Potassium iodide ☐
2. Which chemical preservative is used to prevent browning in cut fruits?
 - a) Sodium chloride ☐
 - b) Ascorbic acid ☐
 - c) Sodium nitrite ☐
 - d) Sulfur dioxide ☐
3. What role does salt play in food preservation?
 - a) Increase microbial growth ☐
 - b) Slows down enzymatic activity ☐
 - c) Speeds up food decay ☐
 - d) Enhance food texture ☐
4. Which of the following is a commonly used preservative in soft drinks?
 - a) Sorbic acid ☐
 - b) Sodium benzoate ☐
 - c) Potassium nitrate ☐
 - d) Tartaric acid ☐
5. Which of the following is NOT a synthetic food preservative?
 - a) Citric acid ☐
 - b) Sodium benzoate ☐
 - c) Sodium nitrate ☐
 - d) Sulfur dioxide ☐

[Turn over]

6. Which preservative is used in bakery products to prevent mold growth?
- a) Potassium sorbate ☐
 - b) Sodium bicarbonate ☐
 - c) Sodium chloride ☐
 - d) Acetic acid ☐
7. Pasteurization is a preservation method primarily used for which type of food?
- a) Canned food ☐
 - b) Dairy products ☐
 - c) Fresh vegetables ☐
 - d) Dry goods ☐
8. Which artificial food color is commonly used in soft drinks?
- a) Chlorophyll ☐
 - b) Tartrazine ☐
 - c) Anthocyanins ☐
 - d) Lycopene ☐
9. Which of the following is an example of a synthetic food color?
- a) Carotenoids ☐
 - b) Anthocyanins ☐
 - c) Brilliant Blue FCF ☐
 - d) Chlorophyll ☐
10. Which class of food additives is used to prevent oxidation and spoilage?
- a) Emulsifiers ☐
 - b) Preservatives ☐
 - c) Antioxidants ☐
 - d) Stabilizers ☐
11. Which of the following is used as an artificial sweetener?
- a) Sorbic acid ☐
 - b) Aspartame ☐
 - c) Lecithin ☐
 - d) Carrageenan ☐
12. Emulsifiers in food help to:
- a) Preserve food for longer durations ☐
 - b) Prevent separation of oil and water ☐
 - c) Enhance the sweetness of food ☐
 - d) Improve the color of food ☐

13. Which of the following is an example of a thickening agent?
- a) Sodium nitrate
 - b) Guar gum
 - c) Sorbic acid
 - d) Sodium benzoate
14. Which food additive gives a pink color to processed meats?
- a) Sodium nitrite
 - b) Tartrazine
 - c) Ascorbic acid
 - d) Xanthan gum
15. What is the function of stabilizers in food?
- a) To prevent microbial growth
 - b) To maintain the texture and consistency
 - c) To enhance the taste
 - d) To increase the acidity
16. Which of the following food additives is considered harmful in excessive amounts due to its potential cancer risk?
- a) Sodium chloride
 - b) Sodium nitrite
 - c) Citric acid
 - d) Pectin
17. Which of the following is a fat-soluble vitamin?
- a) Vitamin C
 - b) Vitamin B1
 - c) Vitamin D
 - d) Vitamin B12
18. Which of the following food sources has the highest levels of Vitamin C?
- a) Parsley
 - b) Broccoli
 - c) Black Currents
 - d) Orange Juice
19. Which vitamin is also known as retinol?
- a) Vitamin C
 - b) Vitamin D
 - c) Vitamin A
 - d) Vitamin K

[Turn over]

20. Which of the following vitamins helps in blood clotting?

- a) Vitamin A
- b) Vitamin D
- c) Vitamin K
- d) Vitamin C

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21. Which of the following is the most essential nutrient for a woman during her initial stages of pregnancy to prevent birth defects?

- a) Thiamin
- b) Folic acid
- c) Vitamin C
- d) Vitamin E

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22. Pellagra is caused due to the deficiency of:

- a) Vitamin B6
- b) Vitamin B3
- c) Vitamin B1
- d) Vitamin B12

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23. Which of the following vitamins is water-soluble?

- a) Vitamin A
- b) Vitamin D
- c) Vitamin K
- d) Vitamin C

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24. Beriberi is caused due to the deficiency of which vitamin?

- a) Vitamin B1
- b) Vitamin B2
- c) Vitamin B6
- d) Vitamin B12

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25. Which of the following is an analgesic drug?

- a) Paracetamol
- b) Insulin
- c) Penicillin
- d) Diazepam

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26. Which of the following drugs is used as an antipyretic?

- a) Morphine
- b) Aspirin
- c) Diazepam
- d) Insulin

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27. Which drug is commonly used as a sedative?
- a) Diazepam ☐
 - b) Ibuprofen ☐
 - c) Adrenaline ☐
 - d) Amoxicillin ☐
28. Penicillin was discovered by:
- a) Marie Curie ☐
 - b) Alexander Fleming ☐
 - c) Louis Pasteur ☐
 - d) Robert Koch ☐
29. Which type of fat is considered the healthiest for consumption?
- a) Trans fats ☐
 - b) Saturated fats ☐
 - c) Unsaturated fats ☐
 - d) Cholesterol ☐
30. Which of the following is a source of saturated fats?
- a) Olive oil ☐
 - b) Butter ☐
 - c) Fish oil ☐
 - d) Sunflower oil ☐
31. Omega-3 fatty acids are commonly found in:
- a) Red meat ☐
 - b) Fish and flaxseeds ☐
 - c) Cheese ☐
 - d) Margarine ☐
32. Which of the following is a characteristic of trans fat?
- a) They are naturally found in fruits ☐
 - b) They raise bad cholesterol (LDL) levels ☐
 - c) They are beneficial for heart health ☐
 - d) They are essential vitamins ☐
33. The process of converting liquid oils into solid fats is called:
- a) Hydrolysis ☐
 - b) Hydrogenation ☐
 - c) Fermentation ☐
 - d) Emulsification ☐

[Turn over]

34. Which fat-soluble vitamins are stored in body fat?
- a) Vitamins B and C ☐
 - b) Vitamins A, D, E and K ☐
 - c) Vitamins B12 and D ☐
 - d) Vitamins C and K ☐
35. What is the primary ingredient in soap making?
- a) Sodium chloride ☐
 - b) Sodium hydroxide and fat/oil ☐
 - c) Ammonium hydroxide ☐
 - d) Glycerol and starch ☐
36. Which of the following is an advantage of detergents over soaps?
- a) Detergents do not lather well ☐
 - b) Detergents are biodegradable ☐
 - c) Detergents can be used in both soft and hard water ☐
 - d) Detergents are less effective in cleaning than soap ☐
37. Which of the following is an example of a detergent?
- a) Sodium stearate ☐
 - b) Sodium palmitate ☐
 - c) Sodium lauryl sulfate ☐
 - d) Calcium carbonate ☐
38. Which of the following is a flower derived insecticide?
- a) Pyrethroid insecticide ☐
 - b) Acaricides ☐
 - c) Nematicides ☐
 - d) Fungicides ☐
39. Which of the following is an example of natural pesticide?
- a) Malathion ☐
 - b) Pyrethrin ☐
 - c) Paraquat ☐
 - d) Aldrin ☐
40. Which pesticide was banned in many countries due to its harmful environmental effects, particularly on birds?
- a) DDT ☐
 - b) Glyphosate ☐
 - c) Carbaryl ☐
 - d) Atrazine ☐
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