

पुस्तिका को तब तक न खोलें जब तक कहा न जाये

Roll No. :

--	--	--	--	--	--	--	--

प्रश्न पुस्तिका क्रमांक :

Question Booklet No. :

Course Name : M.Sc. (Food Processing and Technology)

बुकलेट सीरीज
Booklet Series

OMR Sheet No. :-----



निर्धारित समय : 2 घण्टे
Time Allowed : 2 Hours

AUPGCET-2024

अधिकतम अंक : 100
Maximum Marks : 100

प्रश्नों के उत्तर देने से पहले नीचे लिखे अनुदेशों को ध्यान से पढ़ लें।

Read the following instructions carefully before you begin to answer the questions.

अभ्यर्थियों के लिए अनुदेश :

1. इस पुस्तिका में कुल 100 प्रश्न हैं।
2. सभी प्रश्न अनिवार्य हैं तथा सबके अंक समान हैं। गलत उत्तर के लिए ऋणात्मक मूल्यांकन नहीं होगा।
3. प्रश्नों के उत्तर देने से पहले आप इस पुस्तिका की जाँच करके देख लें कि इसमें पूरे पृष्ठ (कवर रहित) हैं तथा कोई पृष्ठ पूर्णरूपेण अथवा आंशिक रूप से छपा नहीं है। यदि आप इस पुस्तिका में कोई त्रुटि पाएँ तो तत्काल इसके बदले दूसरी प्रश्न पुस्तिका ले लें।
4. कक्ष निरीक्षक द्वारा आपको ओ.एम.आर. उत्तर पत्रक अलग से दिया जायेगा। प्रश्नों के उत्तर वास्तव में प्रारम्भ करने से पहले आप उत्तर पत्रक में निर्धारित स्थान पर अपना आवेदन संख्या, प्रश्न पुस्तिका क्रमांक, बुकलेट सीरीज तथा अन्य विवरण अवश्य भरें। ऐसा न करने पर आपके उत्तर पत्रक को जाँचा नहीं जायेगा और आपको शून्य अंक दे दिया जायेगा।
5. परीक्षा भवन छोड़ने से पहले अभ्यर्थी को ओ.एम.आर. उत्तर पत्रक और प्रश्न-पुस्तिका कक्ष निरीक्षक को जमा करना है।
6. अशुद्ध/गलत मुद्रित प्रश्न के लिए सबको उस प्रश्न के पूर्ण अंक प्रदान किये जायेंगे।
7. ओ.एम.आर. पत्रक में उत्तर अंकित करने की विधि तथा आवश्यक अनुदेश इस पुस्तिका के पीछे छपे हैं। उत्तर अंकित करने के लिए इन अनुदेशों को सावधानी पूर्वक पढ़ लें तथा उनका अनुपालन करें।
8. ऊपर के अनुदेशों में से किसी एक का भी अनुपालन न करने पर अभ्यर्थी की उत्तर पुस्तिका का मूल्यांकन नहीं किया जायेगा।

Instructions for Candidates :

1. This Booklet contains 100 questions in all.
2. All questions are compulsory and carry equal marks. There won't be any negative marking for Wrong Answers.
3. Before you start answering the questions you must check up this Booklet and ensure that it contains all printed (without cover) pages and none of them is fully/partly blank. If you find any defect in this booklet, you must get it replaced immediately.
4. You will be supplied the OMR Answer Sheet separately by the invigilator. **You must complete the details of Application No., Test Booklet No., Booklet Series and other informations** before you actually start answering the questions, failing which your Answer Sheet shall not be evaluated and you will be awarded 'ZERO' mark.
5. Before leaving the examination hall candidates must submit the OMR answer sheet and question booklet to the Invigilator.
6. Every candidate will be awarded full marks for the corresponding Wrong/Misprint questions.
7. The manner/instruction to mark the OMR Answer Sheet has been printed at the back of this Booklet. Read it carefully and comply with.
8. In case of failure to comply with any of the above instructions the Answer Sheet of the candidate shall not be evaluated.

DO NOT OPEN THE BOOKLET UNTIL YOU ARE TOLD TO DO SO

Signature of the Candidate

Signature of Invigilator

Name of the Candidate

Date :

Rough Work

1. Which food preservation method involves reducing the water activity to inhibit microbial growth?
(A) Freezing
(B) Canning
(C) Drying
(D) Pickling
2. What is the purpose of blanching in food processing?
(A) Enhance flavor
(B) Remove pesticide residues
(C) Inactivate enzymes
(D) Increase vitamin content
3. Which method of food preservation involves the use of high pressure to kill bacteria and enzymes?
(A) Pasteurization
(B) High pressure processing (HPP)
(C) Dehydration
(D) Fermentation
4. What role does salt play in pickling as a food preservation method?
(A) Enhances flavor
(B) Increases pH
(C) Decreases water activity
(D) Inactivates enzymes
5. Which food preservation method involves storing food in airtight containers at low temperatures?
(A) Canning
(B) Vacuum packaging
(C) Irradiation
(D) Freeze-drying
6. What is the primary purpose of adding preservatives to food products?
(A) Enhance nutritional value
(B) Improve texture
(C) Extend shelf life
(D) Enhance color
7. Which of the following is NOT a method of thermal processing used in food preservation?
(A) Pasteurization
(B) Blanching
(C) Sterilization
(D) Salting
8. Which food preservation technique involves reducing the temperature of food to very low levels to inhibit microbial growth?
(A) Dehydration
(B) Freezing
(C) Canning
(D) Pickling
9. What is the purpose of adding antioxidants to food products?
(A) Enhance flavor
(B) Inhibit microbial growth
(C) Prevent rancidity
(D) Increase shelf life
10. Which food preservation method involves the use of ionizing radiation to kill bacteria and parasites?
(A) Canning
(B) Freezing
(C) Irradiation
(D) Fermentation

11. Which process is used to break down fat globules in milk to prevent cream separation?
 - (A) Pasteurization
 - (B) Homogenization
 - (C) Fermentation
 - (D) Evaporation
12. Which enzyme is essential for coagulating milk proteins in cheese production?
 - (A) Lipase
 - (B) Protease
 - (C) Lactase
 - (D) Rennet
13. Which dairy product results from fermenting milk with specific bacterial cultures to produce lactic acid?
 - (A) Butter
 - (B) Cream
 - (C) Yogurt
 - (D) Whey
14. What is the primary purpose of pasteurization in milk processing?
 - (A) Increase vitamin content
 - (B) Enhance flavor
 - (C) Improve texture
 - (D) Destroy harmful bacteria
15. Which dairy product is produced by fermenting cream with lactic acid bacteria?
 - (A) Cottage cheese
 - (B) Butter
 - (C) Sour cream
 - (D) Ricotta cheese
16. What role does homogenization play in dairy processing?
 - (A) Increases fat content
 - (B) Prevents cream separation
 - (C) Enhances flavor
 - (D) Adds probiotics
17. Which bacterial strain is commonly used in yogurt fermentation?
 - (A) Lactobacillus acidophilus
 - (B) Streptococcus thermophilus
 - (C) Escherichia coli
 - (D) Staphylococcus aureus
18. Which protein in milk is primarily responsible for its white color?
 - (A) Lactose
 - (B) Casein
 - (C) Whey protein
 - (D) Albumin
19. Which process is used to extend the shelf life of milk without refrigeration?
 - (A) Ultra-high temperature (UHT) processing
 - (B) Freeze drying
 - (C) Fermentation
 - (D) Spray drying

20. Which enzyme is responsible for lactose breakdown in lactose-free dairy products?
- (A) Lactase
 - (B) Lipase
 - (C) Protease
 - (D) Amylase
21. Which of the following is NOT a common foodborne pathogen?
- (A) Salmonella
 - (B) *Listeria monocytogenes*
 - (C) *Saccharomyces cerevisiae*
 - (D) *Escherichia coli*
22. What temperature range is known as the "danger zone" for bacterial growth in food?"
- (A) 0°C - 4°C
 - (B) 4°C - 60°C
 - (C) 60°C - 100°C
 - (D) Above 100°C
23. Which microbial process is commonly used in the production of yogurt?
- (A) Fermentation by lactic acid bacteria
 - (B) Mold growth on the surface
 - (C) Spoilage by *Pseudomonas* spp.
 - (D) Yeast fermentation
24. Which type of bacteria is responsible for causing botulism in improperly processed canned foods?
- (A) *Clostridium botulinum*
 - (B) *Staphylococcus aureus*
 - (C) *Escherichia coli*
 - (D) *Bacillus cereus*
25. Which of the following is a method for controlling microbial growth in food?
- (A) Blanching
 - (B) Freezing
 - (C) Both (A) and (B)
 - (D) Neither (A) nor (B)
26. Which microbial group is responsible for the spoilage of dairy products like milk and cheese?
- (A) Yeasts
 - (B) Molds
 - (C) Lactic acid bacteria
 - (D) Psychrotrophs
27. Which type of foodborne illness is caused by consuming toxins produced by bacteria in the food?
- (A) Salmonellosis
 - (B) Listeriosis
 - (C) Staphylococcal food poisoning
 - (D) *E. coli* infection

28. Which of the following is a characteristic of mesophilic bacteria?
- (A) Grow at refrigeration temperatures
 - (B) Optimal growth at moderate temperatures
 - (C) Require high temperatures for growth
 - (D) Tolerant to high salt concentrations
29. Which microorganism is used in the fermentation of sauerkraut and pickles?
- (A) Lactic acid bacteria
 - (B) Yeasts
 - (C) Molds
 - (D) Clostridium botulinum
30. What is the primary mode of transmission of foodborne pathogens to humans?
- (A) Inhalation
 - (B) Contact with contaminated surfaces
 - (C) Ingestion of contaminated food or water
 - (D) Sexual transmission
31. What is the primary purpose of genetically modifying crops in agriculture?
- (A) Increase water content
 - (B) Enhance flavor
 - (C) Improve nutritional value
 - (D) Decrease shelf life
32. Which biotechnological technique is used to transfer genes into plants for crop improvement?
- (A) PCR (Polymerase Chain Reaction)
 - (B) Cloning
 - (C) Gene editing
 - (D) Genetic engineering
33. What is the role of enzymes in food biotechnology?
- (A) Enhance food color
 - (B) Increase food shelf life
 - (C) Catalyze biochemical reactions
 - (D) Reduce food allergens
34. Which of the following is an example of a genetically modified organism (GMO) used in food production?
- (A) Organic apples
 - (B) Non-GMO soybeans
 - (C) Bt corn
 - (D) Wild-caught fish
35. What biotechnological process involves the fermentation of microorganisms to produce food additives like enzymes and vitamins?
- (A) Cloning
 - (B) Gene editing
 - (C) Probiotic production
 - (D) Microbial fermentation

36. Which biotechnological application aims to reduce food waste by extending the shelf life of perishable foods?
- (A) Nanotechnology
 - (B) Cold pasteurization
 - (C) Fermentation Technology
 - (D) Biofortification
37. Which of the following is a potential benefit of genetically modified foods?
- (A) Increased risk of allergies
 - (B) Reduced pesticide use
 - (C) Decreased nutritional value
 - (D) Higher production costs
38. What is the primary focus of biofortification in food biotechnology?
- (A) Improving taste
 - (B) Enhancing food texture
 - (C) Increasing shelf life
 - (D) Enhancing nutrient content
39. Which biotechnological tool allows scientists to precisely edit genes in organisms?
- (A) PCR (Polymerase Chain Reaction)
 - (B) Cloning
 - (C) CRISPR-Cas9
 - (D) Bioremediation
40. What is the purpose of using probiotics in food biotechnology?
- (A) Increase food spoilage
 - (B) Enhance food aroma
 - (C) Improve gut health
 - (D) Decrease food nutrients
41. Which of the following is NOT a principle of Total Quality Management (TQM) in food production?
- (A) Customer focus
 - (B) Continuous improvement
 - (C) Process variability
 - (D) Employee involvement
42. What does HACCP stand for in the context of food quality management?
- (A) Hazard Analysis and Critical Control Points
 - (B) High Acidity Control and Prevention
 - (C) Healthy and Clean Cooking Practices
 - (D) Hygiene Assessment and Critical Control
43. Which quality management tool is used to systematically identify, analyze, and solve problems in food production?
- (A) Pareto chart
 - (B) Fishbone diagram
 - (C) Control chart
 - (D) Root cause analysis

44. What is the primary goal of implementing Good Manufacturing Practices (GMP) in food processing?
- (A) Increase production costs
 - (B) Ensure food safety and quality
 - (C) Reduce employee training
 - (D) Enhance marketing efforts
45. Which quality management system emphasizes the prevention of defects rather than inspection?
- (A) Six Sigma
 - (B) Lean manufacturing
 - (C) Total Quality Management (TQM)
 - (D) Quality Assurance (QA)
46. What is the purpose of conducting sensory evaluation in food quality management?
- (A) Determine nutritional content
 - (B) Assess consumer preferences
 - (C) Monitor microbial growth
 - (D) Calculate production costs
47. Which regulatory body establishes standards for food safety and quality in the United States?
- (A) FDA (Food and Drug Administration)
 - (B) USDA (United States Department of Agriculture)
 - (C) WHO (World Health Organization)
 - (D) EFSA (European Food Safety Authority)
48. What does ISO 22000 certification signify in food quality management?
- (A) Compliance with international food safety standards
 - (B) Organic food production practices
 - (C) High nutritional content
 - (D) Minimal environmental impact
49. Which quality management principle emphasize the importance of evidence-based decision making in food production?
- (A) Customer focus
 - (B) Process approach
 - (C) Leadership
 - (D) Continuous improvement
50. What role does documentation play in food quality management systems?
- (A) Ensures compliance with legal requirements
 - (B) Increases production costs
 - (C) Enhances product flavor
 - (D) Reduces employee morale
51. Which process involves separating the bran, germ, and endosperm of cereal grains to produce refined flour?
- (A) Milling
 - (B) Fermentation
 - (C) Roasting
 - (D) Steaming

52. Which cereal grain is commonly used to produce flour for making pasta?
- (A) Wheat
 - (B) Barley
 - (C) Rice
 - (D) Durum
53. What is the primary purpose of dehulling in the processing of pulses?
- (A) Improve flavor
 - (B) Remove hulls
 - (C) Increase protein content
 - (D) Enhance color
54. Which oilseed is used primarily for oil extraction in cooking and industrial applications?
- (A) Soybean
 - (B) Chickpea
 - (C) Lentil
 - (D) Quinoa
55. What technology is used to extract oil from oilseeds like sunflower and canola?
- (A) Milling
 - (B) Roasting
 - (C) Solvent extraction
 - (D) Steaming
56. Which of the following is a millet crop?
- (A) Rice
 - (B) Wheat
 - (C) Quinoa
 - (D) Soyabean
57. What is the primary purpose of malting in the processing of barley?
- (A) Increase protein content
 - (B) Enhance flavor
 - (C) Activate enzymes for brewing
 - (D) Remove husks
58. Which technology is used to enhance the shelf life of cereal grains and pulses by reducing microbial activity?
- (A) Freezing
 - (B) Fermentation
 - (C) Irradiation
 - (D) Vacuum packaging
59. Which oilseed is known for its high omega-3 fatty acid content and is commonly used in health supplements?
- (A) Flaxseed
 - (B) Sesame
 - (C) Peanut
 - (D) Mustard

60. What is the primary objective of fortifying cereals with micronutrients such as iron and vitamins?
- (A) Enhance flavor
 - (B) Increase fiber content
 - (C) Improve nutritional value
 - (D) Reduce cooking time
61. Which of the following preservation methods involves drying fruits or vegetables to remove moisture and extend shelf life?
- (A) Canning
 - (B) Freezing
 - (C) Dehydration
 - (D) Pickling
62. Which fruit processing method involves heating fruits in sugar syrup to preserve them in a sweet solution?
- (A) Freezing
 - (B) Canning
 - (C) Drying
 - (D) Fermentation
63. Which vegetable is not suitable for blanching?
- (A) Potato
 - (B) Pea
 - (C) Lettuce
 - (D) Spinach
64. What is the purpose of adding citric acid or ascorbic acid to processed fruits and vegetables?
- (A) Enhance color
 - (B) Improve flavor
 - (C) Increase acidity
 - (D) Extend shelf life
65. Which of the following is a fermented vegetable product?
- (A) Frozen peas
 - (B) Canned tomatoes
 - (C) Sauerkraut
 - (D) Dried apricots
66. Which fruit processing method involves removing seeds and pulp to produce a clear juice?
- (A) Pureeing
 - (B) Concentration
 - (C) Clarification
 - (D) Filtration
67. What is the primary objective of blanching vegetables before freezing?
- (A) Increase Vitamin Content
 - (B) Improve Flavor
 - (C) Inactivate enzymes
 - (D) Enhance texture

68. Which technology is used to preserve fruits in a vacuum-sealed package to extend shelf life?
- (A) Freeze-drying
 - (B) Vacuum Packaging
 - (C) Fermentation
 - (D) Pickling
69. What is the purpose of adding preservatives like sulfites or benzoates to processed fruits and vegetables?
- (A) Increase sweetness
 - (B) Reduce acidity
 - (C) Prevent microbial growth
 - (D) Enhance color
70. Which fruit processing method involves concentrating fruit juice to remove water and increase solids content?
- (A) Clarification
 - (B) Fermentation
 - (C) Concentration
 - (D) Pasteurization
71. Which of the following meat processing methods involves curing with salt and nitrates/nitrites to preserve and enhance flavor?
- (A) Fermentation
 - (B) Smoking
 - (C) Canning
 - (D) Dry curing
72. Which meat product is made from ground meat mixed with seasonings and encased in a casing before cooking or smoking?
- (A) Jerky
 - (B) Sausage
 - (C) Ham
 - (D) Bacon
73. What is the primary purpose of adding phosphates to processed meats?
- (A) Enhance flavor
 - (B) Increase tenderness
 - (C) Improve texture
 - (D) Extend shelf life
74. Which meat processing method involves exposing meat to low temperatures and smoke to preserve it and add flavour?
- (A) Canning
 - (B) Freezing
 - (C) Smoking
 - (D) Fermentation
75. Which of the following is a method of tenderizing tough cuts of meat using enzymes?
- (A) Aging
 - (B) Marinating
 - (C) Smoking
 - (D) Blanching

76. What is the purpose of adding nitrites/nitrates to processed meats like bacon and ham?
- (A) Enhance sweetness
 - (B) Inhibit microbial growth
 - (C) Improve color
 - (D) Increase acidity
77. Which meat preservation method involves heating meat in a can or jar to kill bacteria and extend shelf life?
- (A) Curing
 - (B) Fermentation
 - (C) Canning
 - (D) Freezing
78. Which technology is used to remove excess moisture from meat to concentrate flavours and extend shelf life?
- (A) Fermentation
 - (B) Drying
 - (C) Smoking
 - (D) Pickling
79. What is the primary purpose of adding antioxidants like tocopherols to processed meats?
- (A) Enhance color
 - (B) Increase shelf life
 - (C) Improve texture
 - (D) Boost nutritional value
80. Which meat product is typically fermented and dried, preserving it through microbial action and dehydration?
- (A) Bacon
 - (B) Ham
 - (C) Pepperoni
 - (D) Roast beef
81. Which macronutrient is the primary source of energy for the body?
- (A) Proteins
 - (B) Carbohydrates
 - (C) Fats
 - (D) Vitamins
82. Which vitamin is essential for calcium absorption and bone health?
- (A) Vitamin A
 - (B) Vitamin C
 - (C) Vitamin D
 - (D) Vitamin E
83. Which mineral is crucial for nerve function and muscle contraction?
- (A) Iron
 - (B) Calcium
 - (C) Sodium
 - (D) Potassium

84. What is the main function of dietary fiber in the body?
- (A) Provide energy
 - (B) Regulate blood sugar levels
 - (C) Build muscle tissue
 - (D) Enhance taste perception
85. Which nutrient deficiency can lead to anemia characterized by fatigue and weakness?
- (A) Vitamin D
 - (B) Iron
 - (C) Vitamin C
 - (D) Vitamin B12
86. Which type of fat is associated with increased risk of cardiovascular disease?
- (A) Saturated fats
 - (B) Monounsaturated fats
 - (C) Polyunsaturated fats
 - (D) Trans fats
87. What is the recommended daily intake of fruits and vegetables for adults according to dietary guidelines?
- (A) 1 serving
 - (B) 3 servings
 - (C) 5 servings
 - (D) 7 servings
88. Which food group is the primary source of complete proteins, containing all essential amino acids?
- (A) Dairy products
 - (B) Meat and poultry
 - (C) Legumes
 - (D) Grains
89. What is the main role of antioxidants in the body?
- (A) Improve bone density
 - (B) Reduce inflammation
 - (C) Enhance blood clotting
 - (D) Increase cholesterol levels
90. Which nutrient plays a critical role in maintaining healthy vision and immune function?
- (A) Zinc
 - (B) Magnesium
 - (C) Phosphorus
 - (D) Selenium
91. Which packaging material is commonly used to protect foods from light and oxygen to extend shelf life?
- (A) Glass
 - (B) Plastic
 - (C) Paper
 - (D) Aluminium foil
92. Which packaging method involves removing air from the package to extend the shelf life of perishable foods?
- (A) Vacuum packaging
 - (B) Canning
 - (C) Sterilization
 - (D) Aseptic packaging

93. What is the primary purpose of using modified atmosphere packaging (MAP) for food products?
- (A) Improve product appearance
 - (B) Enhance product flavor
 - (C) Extend shelf life
 - (D) Reduce packaging costs
94. Which packaging material is known for its high barrier properties against moisture and gases?
- (A) Cardboard
 - (B) Polyethylene
 - (C) Polystyrene
 - (D) Metallized films
95. Which type of packaging is commonly used for beverages and dairy products to protect against light and oxygen?
- (A) Tetra Pack
 - (B) Glass jars
 - (C) Aluminium cans
 - (D) Polyethylene bags
96. Which packaging technique involves heating foods to destroy microorganisms and enzymes before sealing in sterilized containers?
- (A) Vacuum packaging
 - (B) Aseptic packaging
 - (C) Modified atmosphere packaging
 - (D) Canning
97. What is the primary advantage of using biodegradable packaging materials in the food industry?
- (A) Longer shelf life
 - (B) Reduced environmental impact
 - (C) Enhanced product visibility
 - (D) Higher production costs
98. Which packaging method is used to maintain the temperature of hot or cold foods during transportation?
- (A) Vacuum packaging
 - (B) Insulated packaging
 - (C) Aseptic packaging
 - (D) Active packaging
99. In which year FSSAI act was enacted in India?
- (A) 2005
 - (B) 2006
 - (C) 2007
 - (D) 2008
100. What is the purpose of using active packaging technologies in food packaging?
- (A) Increase shelf life
 - (B) Enhance product flavor
 - (C) Reduce packaging waste
 - (D) Improve product appearance

Rough Work

**ओ.एम.आर. पत्रक में उत्तर अंकित करने के लिए
आवश्यक अनुदेश**

1. यथा सम्भव केवल काले/नीले बॉल प्वाइंट पेन का प्रयोग करें।
2. गोले को अत्यधिक सावधानी पूर्वक काला/नीला करें क्योंकि बाद में सुधार करना सम्भव नहीं है।
3. प्रत्येक वस्तुनिष्ठ प्रश्न के बाद चार उत्तर विकल्प (A), (B), (C) तथा (D) दिये गये हैं। प्रत्येक दशा में उनमें से एक विकल्प ही उस प्रश्न का सही उत्तर होगा। इनमें से सही उत्तर-विकल्प चुनकर ओ.एम.आर.पत्रक में सम्बन्धित प्रश्न संख्या के सामने वाले सही गोल खाने को बॉल प्वाइंट पेन से काला/नीला किया जायेगा।
4. यदि आप ओ.एम.आर. उत्तर-पत्रक में किसी प्रश्न के सामने एक से अधिक गोलाकार खाने भरेंगे तो आपका उत्तर गलत माना जायेगा।
5. ओ.एम.आर. उत्तर-पत्रक में वस्तुनिष्ठ के उत्तरों के अलावा अन्य सभी वांछित विवरण भी आवश्यक रूप से भरे जाने हैं। इसके लिये उपयुक्त गोलों को काला/नीला करें।
6. यदि दिये गये निर्देशानुसार आप अपेक्षित गोलों को काला/नीला नहीं करते हैं तो आपके उत्तर-पत्रक का मूल्यांकन नहीं किया जायेगा।
7. ओ.एम.आर. पत्रक को कहीं से भी न मोड़ें और न ही निर्धारित स्थान के अतिरिक्त किसी भी अन्य स्थान पर कोई भी निशान लगायें अन्यथा आपके उत्तर-पत्रक की जाँच सम्भव नहीं होगी।
8. निर्धारित स्थानों के अलावा अन्यत्र किसी स्थान पर न तो कोई निशान लगायें और न ही अनुक्रमांक या नाम लिखें, अन्यथा आपकी प्रवेश परीक्षा निरस्त कर दी जायेगी।
9. ओ.एम.आर. उत्तर-पत्रक में वस्तुनिष्ठ प्रश्नों के उत्तर देने के लिये गोलाकार खाने को सही-सही भरने की विधि निम्न प्रदर्शित उदाहरण के अनुसार होगी:

सही तरीका : (A) ● (C) (D)

**INSTRUCTIONS FOR MARKING THE
ANSWERS IN THE OMR ANSWER SHEET**

1. Preferably use Black/Blue Ball Point Pen.
2. Darken the circle very carefully, because there is no scope for rectification afterwards.
3. Each objective type question has 4 (four) alternatives (A), (B), (C) and (D). In any case one and only one alternative will be the correct answer. Choose the right alternative and darken the appropriate circle in the OMR answer sheet in front of the related question.
4. If you darken more than one circle in front of any question in your OMR Sheet, your answer will be treated as wrong.
5. In OMR answer sheet you must fill up all other required informations and for this you must darken the appropriate circle. Do this very carefully.
6. Your answer sheet will not be evaluated if you fail to fill up the required circles correctly as per given directions.
7. Do not fold OMR answer sheet and do not make any stray marks on it, otherwise it won't be possible to evaluate it.
8. Do not make any stray mark and do not write your roll number or name except in the space provided for the purpose, otherwise your examination will be cancelled.
9. The right method to darken the circle to answer the objective type questions in OMR sheet is as shown below :

Right method : (A) ● (C) (D)