Roll No. .....

Question Booklet Number

O. M. R. Serial No.

M. Sc. (Microbiology) (Fourth Semester) EXAMINATION, 2025-26

(Old Syllabus Effective From 2022)

(Only Back Paper Students)

FOOD MICROBIOLOGY

Paper Code							
L	0	4	1	0	0	3	T

Questions Booklet Series
B

Time : 1:30 Hours] [*Maximum Marks : 75*

Instructions to the Examinee :

1. Do not open the booklet unless you are asked to do so.
2. The booklet contains 100 questions. Examinee is required to answer 75 questions in the OMR Answer-Sheet provided and not in the question booklet. All questions carry equal marks.
3. Examine the Booklet and the OMR Answer-Sheet very carefully before you proceed. Faulty question booklet due to missing or duplicate pages/questions or having any other discrepancy should be got immediately replaced.

परीक्षार्थियों के लिए निर्देश :

1. प्रश्न-पुस्तिका को तब तक न खोलें जब तक आपसे कहा न जाए।
2. प्रश्न-पुस्तिका में 100 प्रश्न हैं। परीक्षार्थी को 75 प्रश्नों को केवल दी गई OMR आन्सर-शीट पर ही हल करना है, प्रश्न-पुस्तिका पर नहीं। सभी प्रश्नों के अंक समान हैं।
3. प्रश्नों के उत्तर अंकित करने से पूर्व प्रश्न-पुस्तिका तथा OMR आन्सर-शीट को सावधानीपूर्वक देख लें। दोषपूर्ण प्रश्न-पुस्तिका जिसमें कुछ भाग छपने से छूट गए हों या प्रश्न एक से अधिक बार छप गए हों या उसमें किसी अन्य प्रकार की कमी हो, तो उसे तुरन्त बदल लें।

(Remaining instructions on the last page) **(शेष निर्देश अन्तिम पृष्ठ पर)**

(Only for Rough Work)

1. *Vibrio parahaemolyticus* gastroenteritis is usually associated with the consumption of :
   (A) Raw milk
   (B) Undercooked seafood
   (C) Canned peas
   (D) Fresh poultry

2. Which of the following is a viral foodborne disease ?
   (A) Salmonellosis
   (B) Hepatitis A
   (C) Shigellosis
   (D) Brucellosis

3. The 'Widal test' is used for the diagnosis of :
   (A) Cholera
   (B) Typhoid
   (C) Botulism
   (D) Dysentery

4. Preventive measures for foodborne diseases include :
   (A) Hand washing
   (B) Proper cooking temperatures
   (C) Preventing cross-contamination
   (D) All of the above

5. *Yersinia enterocolitica* infection often mimics the symptoms of :
   (A) Common cold
   (B) Appendicitis
   (C) Influenza
   (D) Arthritis

6. **Statement I :** Foodborne infections have a longer incubation period compared to foodborne intoxications.
   Statement II : *Vibrio cholerae* produces an enterotoxin that increases cAMP levels in intestinal cells.
   (A) Both statements are true.
   (B) Both statements are false.
   (C) Statement I is true, II is false.
   (D) Statement I is false, II is true.

7. In a suspected case of *Botulism*, why is the detection of the toxin in the patient's serum more critical than isolating the organism from the feces ?
   (A) The organism cannot grow in the human body.
   (B) The disease is caused by the toxin, and the organism might be a transient inhabitant.
   (C) The organism is highly aerobic and dies in feces.
   (D) The toxin is easier to see under a microscope.

8. Which of the following is the most effective way to prevent *Shigellosis* ?
   (A) Boiling water and personal hygiene of food handlers.
   (B) Avoiding canned foods.
   (C) Using high doses of radiation on fruits.
   (D) Cooking meat to 100°C

9. SPC in milk microbiology stands for :
   (A) Standard Protein Count
   (B) Standard Plate Count
   (C) Specific Pathogen Control
   (D) Small Particle Concentration

10. 'Ropiness' in milk is characterized by :
    (A) Milk turning blue
    (B) Development of a slimy, thread-like consistency
    (C) Rapid curdling at high temperature
    (D) A burnt smell

11. The primary source of microorganisms in milk is :
    (A) The udder and milking equipment
    (B) The atmosphere
    (C) The sunlight
    (D) The milk bottles

12. Dehydration of milk (milk powder) preserves it by :
    (A) Increasing water activity
    (B) Lowering water activity
    (C) Increasing the pH
    (D) Removing all fats

13. Which test uses a microscope to count both living and dead bacterial cells in milk ?
    (A) Direct Microscopic Count
    (B) Standard Plate Count
    (C) Resazurin test with Plate count
    (D) Phosphatase test with plate count

14. 'Sweet curdling' of milk without souring is often caused by :
    (A) *Lactobacillus* species
    (B) *Molds*
    (C) *Yeasts*
    (D) *Bacillus* species

15. In the Methylene Blue test, poor quality milk will :
    (A) Decolorize very quickly
    (B) Take 8 hours to decolorize
    (C) Turn bright red
    (D) Never change color

16. The fundamental objective of pasteurization in food processing is to :
    (A) Achieve complete sterilization by destroying all viable microorganisms including spores
    (B) Increase the lipid fraction and calorific value of the product
    (C) Induce controlled microbial fermentation to enhance shelf life
    (D) Selectively inactivate pathogenic microorganisms while minimum changes in nutritional and sensory attributes

17. Which organism is the most heat-resistant non-spore-forming pathogen used as an index for pasteurization ?
    (A) *E. coli*
    (B) *Coxiella burnetii*
    (C) *Salmonella*
    (D) *Staphylococcus*

18. Thermization is a process where milk is heated to :
    (A) 100°C for 10 minutes
    (B) Below pasteurization temperature (e.g., 63-65°C for 15s)
    (C) 150°C for 1 second
    (D) 0°C for 1 hour

19. Consider the Resazurin Test :

Statement I : It is faster than the Methylene Blue Reduction Test.

Statement II : A color change from blue to pink indicates a high microbial load.

(A) Both statements are true.

(B) Both statements are false.

(C) Statement I is true, II is false.

(D) Statement I is false, II is true.

20. Why does the DMC (Direct Microscopic Count) often give a higher count than the SPC (Standard Plate Count) ?

(A) DMC counts only living cells.

(B) DMC counts both living and dead cells, as well as clumps as individual cells.

(C) SPC uses higher magnification.

(D) SPC detects viruses which DMC cannot.

21. Match the milk defect with the cause :

(a)	Blue milk	(i)	*Alcaligenes viscolactis*
(b)	Ropy milk	(ii)	*Pseudomonas syncyanea*
(c)	Red milk	(iii)	*Serratia marcescens*

Codes :

(A) (a)-(ii), (b)-(i), (c)-(iii)

(B) (a)-(i), (b)-(ii), (c)-(iii)

(C) (a)-(iii), (b)-(i), (c)-(ii)

(D) (a)-(ii), (b)-(iii), (c)-(i)

22. If a sample of pasteurized milk tests positive for the Phosphatase enzyme, what can be concluded ?

(A) The milk was over-heated

(B) The milk was improperly pasteurized or contaminated with raw milk

(C) The milk is safe to drink

(D) The milk has high fat content

23. Which of the following is the correct logic for the MBRT ?

(A) Microbes consume oxygen, lowering the Eh, which causes the dye to change from blue to colorless.

(B) Microbes produce oxygen, raising the Eh, causing the dye to turn blue.

(C) The dye kills the bacteria and changes color.

(D) The dye reacts with milk protein to turn colorless.

24. Which microorganism is primarily used in the production of yogurt ?

(A) *Saccharomyces cerevisiae*

(B) *Acetobacter aceti*

(C) *Lactobacillus bulgaricus*

(D) *Penicillium roqueforti*

25. 'Sauerkraut' is a fermented product of :

(A) Milk

(B) Soybeans

(C) Cabbage

(D) Meat

26. Tempeh is a traditional fermented food from :
(A) India
(B) Indonesia
(C) Japan
(D) Hawaii

27. The 'starter culture' for Idli fermentation is usually :
(A) Added externally as a powder
(B) Naturally present on the rice and black gram
(C) Only Baker's yeast
(D) Pure *E. coli*

28. Which of the following is an "Oriental" fermented soybean product from Japan ?
(A) Natto
(B) Sauerkraut
(C) Cheese
(D) Yogurt

29. Mycoprotein (sold as Quorn) is produced from which fungus ?
(A) *Fusarium venenatum*
(B) *Aspergillus*
(C) *Agaricus bisporus*
(D) *Penicillium*

30. The primary enzyme used in cheese making to coagulate milk is :
(A) Amylase
(B) Rennet (Chymosin)
(C) Lipase
(D) Invertase

31. Baker's yeast is primarily used for :
(A) Acid production
(B) CO_2 production for leavening bread
(C) Producing alcohol in bread
(D) Adding protein to bread

32. Genetically Modified (GM) foods are those where :
(A) Only natural selection was used
(B) Food is treated with chemicals
(C) Food is grown in a greenhouse
(D) DNA has been altered using genetic engineering

33. A 'Biosensor' in food industry is used for :
(A) Cooking the food
(B) Rapid detection of pathogens or contaminants
(C) Increasing the weight of food
(D) Packaging the food

34. HACCP stands for :
(A) Hazard Analysis and Critical Control Points
(B) Health And Cleanliness Control Policy
(C) High Assessment of Chemical Contamination Points
(D) Heat Analysis and Cold Control Process

35. The 'AGMARK' seal in India ensures the quality of :
(A) Industrial machinery
(B) Agricultural products
(C) Electronic items
(D) Medicines

36. 'Probiotics' are :

(A) Antibiotics used in food

(B) Live beneficial microorganisms

(C) Dead bacterial cells

(D) Chemicals that kill all bacteria

37. Which food law in India was replaced by the FSSAI Act ?

(A) PFA (Prevention of Food Adulteration)

(B) BIS

(C) ISI

(D) FDA

38. 'Poi' is a fermented food made from :

(A) Taro corms

(B) Fish

(C) Milk

(D) Cabbage

39. Soy sauce is produced using a mold called :

(A) *Rhizopus*

(B) *Aspergillus oryzae*

(C) *Mucor*

(D) *Neurospora*

40. Which of the following is a 'Prebiotic' ?

(A) *Lactobacillus*

(B) *Inulin* (Non-digestible fiber)

(C) *Bifidobacterium*

(D) *Penicillin*

41. The FPO mark is mandatory for :

(A) Meat products

(B) Fruit products (jams, juices)

(C) Dairy products

(D) Pulses

42. In the production of butter, the process of 'ripening' involves :

(A) Adding salt

(B) Fermentation by lactic acid bacteria for flavor

(C) Boiling at high temperature

(D) Freezing the cream

43. Which agency is the primary food regulatory body in the USA ?

(A) BIS

(B) FDA

(C) FPO

(D) AGMARK

44. **Statement I :** Starter cultures must be pure, active, and free from contamination.

Statement II : In Yogurt production, *L. bulgaricus* provides the aroma while *S. thermophilus* provides the acidity.

(A) Both statements are true.

(B) Both statements are false.

(C) Statement I is true, II is false.

(D) Statement I is false, II is true.

45. Which of the following is a key difference between Prebiotics and Probiotics ?

(A) Probiotics are chemicals, Prebiotics are bacteria.

(B) Probiotics are live microbes, Prebiotics are food for those microbes.

(C) Probiotics are harmful, Prebiotics are beneficial.

(D) There is no difference.

46. Why are microbial enzymes preferred over animal/plant enzymes in the food industry ?

(A) They are more expensive.

(B) They are difficult to produce.

(C) They can be produced in large quantities, are more stable, and are cost-effective.

(D) They always have a better color.

47. Which of the following describes the 'D-value' (Decimal Reduction Time) in heat preservation ?

(A) The temperature required to kill all microorganisms in 10 minutes.

(B) The concentration of chemical preservative needed to inhibit mold.

(C) The pressure needed to burst bacterial cell walls by 10%.

(D) The time required at a specific temperature to kill 90% of the microbial population.

48. The 'O/R potential' (Redox potential) of a food is an intrinsic factor. Which of the following is true for aerobic microorganisms ?

(A) They require a high positive Eh (oxidized) for growth.

(B) They require a high negative Eh (reduced) for growth.

(C) They only grow when the Eh is exactly 0.

(D) They are unaffected by the Eh of the food.

49. During the 'Stormy Fermentation' of milk, which organism is typically responsible for the heavy gas production and curd fragmentation ?

(A) *Lactobacillus acidophilus*

(B) *Streptococcus thermophilus*

(C) *Clostridium perfringens*

(D) *Micrococcus luteus*

50. In the HACCP system, "establishing a system to move the process back into control when a deviation occurs" is known as :

(A) Verification

(B) Record-keeping

(C) Corrective Action

(D) Hazard Analysis

51. Which of the following is a prokaryotic microorganism important in food microbiology ?
(A) Molds
(B) Yeasts
(C) Bacteria
(D) Protozoa

52. The filamentous structure of molds is known as :
(A) Mycelium
(B) Capsid
(C) Flagella
(D) Spore

53. Which yeast is most commonly used in the baking and brewing industry ?
(A) *Candida albicans*
(B) *Saccharomyces cerevisiae*
(C) *Rhizopus stolonifer*
(D) *Aspergillus niger*

54. The principle of 'Asepsis' in food preservation refers to :
(A) Killing microbes with heat
(B) Keeping microorganisms out of food
(C) Using high pressure
(D) Adding chemical inhibitors

55. Which method of preservation involves the removal of water to a level where microbial growth is inhibited ?
(A) Pasteurization
(B) Radiation
(C) Drying
(D) Blanching

56. Sodium benzoate is most effective as a preservative at which pH level ?
(A) Alkaline (pH 8-9)
(B) Neutral (pH 7)
(C) Acidic (pH 2.5-4.0)
(D) Highly basic (pH 12)

57. 'Cold sterilization' is a term often applied to preservation by :
(A) Freezing
(B) Radiation
(C) Refrigeration
(D) Lyophilization

58. Which of these is a primary characteristic of bacteria ?
(A) Presence of a true nucleus
(B) Multicellular structure
(C) Lack of membrane-bound organelles
(D) Chitinous cell wall

59. High-temperature preservation that aims to kill all living organisms and spores is :
(A) Pasteurization
(B) Sterilization
(C) Blanching
(D) Thermization

60. Which organism is known for forming heat-resistant endospores ?
(A) *Bacillus*
(B) *Saccharomyces*
(C) *Penicillium*
(D) *Escherichia*

61. UV radiation is primarily used for the sterilization of :

(A) Deep tissues of meat
(B) Surfaces and air
(C) Large bulk grains
(D) Canned soups

62. The deliberate addition of salt to preserve fish works primarily by :

(A) Increasing pH
(B) Lowering water activity
(C) Adding oxygen
(D) Increasing temperature

63. Which of the following is a Class I preservative (natural) ?

(A) Sugar
(B) Sorbic acid
(C) Nitrites
(D) Propionates

64. Molds generally require …….. moisture than bacteria to grow.

(A) More
(B) Less
(C) The same amount of
(D) Zero

65. What is the primary role of 'Class II' preservatives ?

(A) They are used as nutrients
(B) They are chemically synthesized inhibitors
(C) They are only used for color
(D) They are added at the time of consumption

66. Consider the following statements regarding food preservation :

(I) Blanching is primarily used to inactivate enzymes in vegetables.
(II) Radappertization is a form of commercial sterilization using ionizing radiation.
(III) Low-dose radiation (Radurization) is used to kill bacterial spores.

Which of the statements are correct ?

(A) I and II
(B) II and III
(C) I and III
(D) I, II, and III

67. Match the following preservation methods with their mechanism :

(a)	Asepsis	(i)	High temperature
(b)	Lyophilization	(ii)	Maintenance of sterility
(c)	Appertization	(iii)	Sublimation

Codes :

(A) (a)-(i), (b)-(ii), (c)-(iii)
(B) (a)-(ii), (b)-(iii), (c)-(i)
(C) (a)-(iii), (b)-(i), (c)-(ii)
(D) (a)-(ii), (b)-(i), (c)-(iii)

68. **Statement (A) :** Gram-negative bacteria are generally more sensitive to heat than Gram-positive bacteria.

Statement (B) : Molds are more resistant to high osmotic pressure than yeasts.

(A) Both statements are true
(B) Both statements are false
(C) Statement A is true, B is false
(D) Statement A is false, B is true

69. Which of the following is the correct order of microbial resistance to radiation (from most sensitive to most resistant) ?

(A) Spores > Viruses > Vegetative Bacteria
(B) Vegetative Bacteria > Spores > Viruses
(C) Viruses > Spores > Vegetative Bacteria
(D) Spores > Vegetative Bacteria > Viruses

70. In the context of chemical preservatives, why is Sulfur Dioxide commonly used in the wine industry ?

(A) It acts as an antioxidant and inhibits wild yeast growth
(B) It increases the alcohol content of the wine
(C) It provides a sweet flavor to the final product
(D) It accelerates the process of fermentation

71. Which of the following is an **intrinsic** factor affecting microbial growth ?

(A) Temperature
(B) Relative Humidity
(C) Oxidation-reduction potential (Eh)
(D) Atmosphere composition

72. The measure of available water for microbial use in food is :

(A) Moisture content
(B) Water activity
(C) Relative humidity
(D) Hydrostatic pressure

73. Psychrotrophs are organisms that can grow at :

(A) Temperatures above 60°C
(B) Temperatures near 0-7°C
(C) Only at human body temperature
(D) Only in anaerobic conditions

74. Most food-spoilage bacteria prefer a pH range of :

(A) 2.0 – 4.0
(B) 6.5 – 7.5
(C) 9.0 – 11.0
(D) 0.0 – 1.0

75. Spoilage of eggs by *Proteus* species resulting in a black color is known as :

(A) Green rot
(B) Red rot
(C) Black rot
(D) Colorless rot

76. The 'greening' of meat during spoilage is often caused by the production of :

(A) Hydrogen peroxide or Hydrogen sulfide

(B) Lactic acid

(C) Acetic acid

(D) Carbon dioxide

77. Which organism is the primary cause of 'soft rot' in vegetables ?

(A) *Salmonella*

(B) *Erwinia carotovora*

(C) *Lactobacillus*

(D) *Clostridium*

78. High-acid foods (pH < 4.5) are mostly spoiled by :

(A) Bacteria

(B) Yeasts and Molds

(C) Viruses

(D) Prions

79. 'Flat sour' spoilage in canned foods is characterized by :

(A) Swelling of the can

(B) Production of acid without gas

(C) Production of gas without acid

(D) Explosion of the container

80. The biological structure of an egg (shell and membranes) is an :

(A) Extrinsic factor

(B) Intrinsic factor

(C) Environmental factor

(D) Additive factor

81. Which gas is most frequently used in Modified Atmosphere Packaging (MAP) to inhibit mold ?

(A) Oxygen

(B) Nitrogen

(C) Carbon dioxide

(D) Helium

82. Spoilage in fish occurs rapidly because :

(A) Fish have a high pH

(B) Fish have low nitrogen content

(C) Fish have high water activity and non-protein nitrogen

(D) Fish are kept in air-tight containers

83. 'Putrefaction' refers to the anaerobic decomposition of :

(A) Carbohydrates

(B) Proteins

(C) Lipids

(D) Vitamins

84. Xerophilic organisms are those that prefer :

(A) High temperatures

(B) Low water activity environments

(C) High oxygen levels

(D) High pressure

85. What causes the 'bone taint' in large cuts of meat ?

(A) Surface molds

(B) Deep-seated anaerobic bacteria like *Clostridium*

(C) UV light exposure

(D) High salt concentration

86. Which of the following statements about Water Activity (a_w) is FALSE ?

(A) (a_w) is the ratio of vapor pressure of food to that of pure water.

(B) Gram-negative bacteria generally require a higher a_w than Gram-positive bacteria.

(C) Adding salt or sugar increases the (a_w) of the food.

(D) Most spoilage bacteria cannot grow below (a_w) 0.91.

87. Match the spoilage type with the food item :

(a)	Freezer burn	(i)	Canned food
(b)	Ropiness	(ii)	Frozen meat
(c)	T. A. Spoilage	(iii)	Bread/Milk

Codes :

(A) (a)-(ii), (b)-(iii), (c)-(i)

(B) (a)-(i), (b)-(ii), (c)-(iii)

(C) (a)-(iii), (b)-(i), (c)-(ii)

(D) (a)-(ii), (b)-(i), (c)-(iii)

88. **Statement I :** Facultative anaerobes can grow in both the presence and absence of oxygen.

Statement II : The Oxidation-Reduction potential (Eh) of a food is determined by its chemical composition and the processing it undergoes.

(A) Both statements are true.

(B) Both statements are false.

(C) Statement I is true, II is false.

(D) Statement I is false, II is true.

89. Why are fruits generally more susceptible to mold spoilage than bacteria compared to vegetables ?

(A) Fruits have a higher pH than vegetables.

(B) Fruits have a lower pH and high sugar content.

(C) Fruits have no biological barriers.

(D) Fruits are always stored in higher temperatures.

90. Which of the following is a sequence of events in the spoilage of raw milk at room temperature ?

(A) Neutralization $\rightarrow$ Souring $\rightarrow$ Proteolysis $\rightarrow$ Alkalinization

(B) Souring $\rightarrow$ Neutralization $\rightarrow$ Proteolysis $\rightarrow$ Alkalinization

(C) Proteolysis $\rightarrow$ Souring $\rightarrow$ Neutralization $\rightarrow$ Alkalinization

(D) Alkalinization $\rightarrow$ Souring $\rightarrow$ Neutralization $\rightarrow$ Proteolysis

91. A foodborne 'intoxication' involves the ingestion of :

(A) Live bacterial cells

(B) Pre-formed toxins in the food

(C) Viral DNA

(D) Protozoan cysts

92. Which organism is the causative agent of 'Botulism' ?

(A) *Clostridium perfringens*

(B) *Clostridium botulinum*

(C) *Salmonella typhi*

(D) *Vibrio cholerae*

93. 'Typhoid fever' is caused by :

(A) *Shigella dysenteriae*

(B) *Salmonella Typhi*

(C) *Escherichia coli*

(D) *Listeria monocytogenes*

94. Which pathogen is associated with unpasteurized milk and causes 'undulant fever' ?

(A) *Brucella*

(B) *Yersinia*

(C) *Vibrio*

(D) *Shigella*

95. The symptom of 'rice-water stools' is characteristic of :

(A) Salmonellosis

(B) Cholera

(C) Botulism

(D) Listeriosis

96. Which strain of E. coli is known as Enterohemorrhagic (EHEC) ?

(A) O111:H2

(B) O157:H7

(C) O124:H1

(D) O142:H6

97. Listeriosis is a major concern for pregnant women because it can cause :

(A) Tooth decay

(B) Miscarriage or stillbirth

(C) Blindness

(D) Hair loss

98. Bacillary dysentery is caused by :

(A) *Salmonella*

(B) *Shigella*

(C) *Vibrio*

(D) *Brucella*

99. Which organism can grow at refrigeration temperatures (Psychrotrophic pathogen) ?

(A) *Staphylococcus aureus*

(B) *Listeria monocytogenes*

(C) *Clostridium botulinum* Type A

(D) *Vibrio cholerae*

100. The toxin produced by *Staphylococcus aureus* is :

(A) Heat-stable enterotoxin

(B) Heat-labile neurotoxin

(C) Intracellular endotoxin

(D) Mycotoxin

(Only for Rough Work)

4. Four alternative answers are mentioned for each question as—A, B, C & D in the booklet. The candidate has to choose the correct answer and mark the same in the OMR Answer-Sheet as per the direction :

Example :

Question :

Q. 1 (A) ● (C) (D)
Q. 2 (A) (B) ● (D)
Q. 3 (A) ● (C) (D)

Illegible answers with cutting and over-writing or half filled circle will be cancelled.

5. Each question carries equal marks. Marks will be awarded according to the number of correct answers you have.
6. All answers are to be given on OMR Answer Sheet only. Answers given anywhere other than the place specified in the answer sheet will not be considered valid.
7. Before writing anything on the OMR Answer Sheet, all the instructions given in it should be read carefully.
8. After the completion of the examination candidates should leave the examination hall only after providing their OMR Answer Sheet to the invigilator. Candidate can carry their Question Booklet.
9. There will be no negative marking.
10. Rough work, if any, should be done on the blank pages provided for the purpose in the booklet.
11. To bring and use of log-book, calculator, pager and cellular phone in examination hall is prohibited.
12. In case of any difference found in English and Hindi version of the question, the English version of the question will be held authentic.

Impt. : On opening the question booklet, first check that all the pages of the question booklet are printed properly. If there is any discrepancy in the question Booklet, then after showing it to the invigilator, get another question Booklet of the same series.

4. प्रश्न-पुस्तिका में प्रत्येक प्रश्न के चार सम्भावित उत्तर—A, B, C एवं D हैं। परीक्षार्थी को उन चारों विकल्पों में से सही उत्तर छाँटना है। उत्तर को OMR आन्सर-शीट में सम्बन्धित प्रश्न संख्या में निम्न प्रकार भरना है :

उदाहरण :

प्रश्न :

प्रश्न 1 (A) ● (C) (D)
प्रश्न 2 (A) (B) ● (D)
प्रश्न 3 (A) ● (C) (D)

अपठनीय उत्तर या ऐसे उत्तर जिन्हें काटा या बदला गया है, या गोले में आधा भरकर दिया गया, उन्हें निरस्त कर दिया जाएगा।

5. प्रत्येक प्रश्न के अंक समान हैं। आपके जितने उत्तर सही होंगे, उन्हीं के अनुसार अंक प्रदान किये जायेंगे।
6. सभी उत्तर केवल ओ. एम. आर. उत्तर-पत्रक (OMR Answer Sheet) पर ही दिये जाने हैं। उत्तर-पत्रक में निर्धारित स्थान के अलावा अन्यत्र कहीं पर दिया गया उत्तर मान्य नहीं होगा।
7. ओ. एम. आर. उत्तर-पत्रक (OMR Answer Sheet) पर कुछ भी लिखने से पूर्व उसमें दिये गये सभी अनुदेशों को सावधानीपूर्वक पढ़ लिया जाये।
8. परीक्षा समाप्ति के उपरान्त परीक्षार्थी कक्ष निरीक्षक को अपनी OMR Answer Sheet उपलब्ध कराने के बाद ही परीक्षा कक्ष से प्रस्थान करें। परीक्षार्थी अपने साथ प्रश्न-पुस्तिका ले जा सकते हैं।
9. निगेटिव मार्किंग नहीं है।
10. कोई भी रफ कार्य, प्रश्न-पुस्तिका के अन्त में, रफ-कार्य के लिए दिए खाली पेज पर ही किया जाना चाहिए।
11. परीक्षा-कक्ष में लॉग-बुक, कैलकुलेटर, पेजर तथा सेल्युलर फोन ले जाना तथा उसका उपयोग करना वर्जित है।
12. प्रश्न के हिन्दी एवं अंग्रेजी रूपान्तरण में भिन्नता होने की दशा में प्रश्न का अंग्रेजी रूपान्तरण ही मान्य होगा।

महत्वपूर्ण : प्रश्नपुस्तिका खोलने पर प्रथमतः जाँच कर देख लें कि प्रश्न-पुस्तिका के सभी पृष्ठ भलीभाँति छपे हुए हैं। यदि प्रश्नपुस्तिका में कोई कमी हो, तो कक्षनिरीक्षक को दिखाकर उसी सिरीज की दूसरी प्रश्न-पुस्तिका प्राप्त कर लें।