Biology Fsc Part 1 Chapter 5 Online Test

Sr	Questions	Answers Choice
1	The phenomenon where the products of a process controls the process itself, oftenly limiting the production of more products is called.	A. Feedback activation B. Feed forward activation C. Feed back inhibition D. Feed forward inhibition
2	The kinds or types of co factor are.	A. One B. Two C. Three D. Four
3	The pH at whcih an enzyme works at maximum rate is called.	A. Maximum pH B. Optimum pH C. Average pH D. Top pH
4	The loss of gloular shape of enzyme is called.	A. Saturation B. Renaturation C. Denaturation D. Flexion
5	The enzymes catalyse non -lhydrolytic addition or removal of groups from substrates are.	A. Lyases B. Hyrolases C. Transferases D. Isomerases
6	In feedback inhibition, the final product inhibits.	A. The 1st enzyme in the pathway B. The last enzyme in the metabolic pathway C. No enzyme is inhibited in pathway D. All enzymes areinhibited in pathway
7	7.0 is the optimum pH of	A. Catalase and urease B. Urease and source C. Pepsin and arginase D. Pancreatic lipase
8	The enzyms of Calvin cycle and Krebs's cycle.	A. Present in karyoplasm B. Dispersed in cytoplasm C. Bound to memebranes of their organelles D. Presnet in periplasmic space
9	If an enzyme solutionis saturated with substrate, the most effective way to obtain an even faster yield of products would be.	A. Add more of the enxymes B. Add more substrate C. Add an allosteric inhibitor D. Add a non competitive inhibitor
10	In complez metaboic pathways, end products formed inhibit the.	A. First enzyme B. First substrate C. First product D. Last enzyme
11	Pepain works in	A. Acidic pH B. Alkaline media C. Low pH D. All of above
12	Which enzyme is responsible for the breakdown of DNA.	A. DNA polymerase B. DNA synthase C. DNA Ligase D. DNA ase
13	How does a non competitive inhibitor decrease the rae ofn enzyme catalysed reaction.	A. By chaing the free energy change of the reaction B. By acting as a coenzyme for the reaction C. By changing the shape of the enxyme D. By binding the active site of the enxyme
14	Pick up the irreversible inhibitor	A. Cyanide B. Aspirin

		C. Succinate dehydrogenase D. Malonate
15	When food is oxidized in cell, enxymes draw electrons from food molecules and transfer them to.	A. Nicotinamide Adenine Dinucleotide B. Nicotinamide Ganine dinucleotide C. Nicotinamide cytosine dinucletide D. Nicotinamide Thymine Dinucleotide
16	The speed of a chemicla reaction depends on the amount of.	A. ATP B. H-ions C. Substrte D. Activation energy
17	Activation energy is lowered by	A. Bringing reactants together in correct orientation B. Stressing particular chemical bonds of reactants C. Stabilizing bonds of substrate D. Both a and b
18	Emil Fischer proposed that,	A. Activesite is rigid B. Active site is flexible C. Active site undergomodification D. All of above
19	When the temperature of body falls below 37.0 oC the bonds that determine enzymes shape becomes.	A. Less flexible B. More hard C. Less hard D. More flexible
20	the energy which works to destabilize existing chemical bonds is called.	A. Dectivation energy B. Activation energy C. Ionization energy D. Potential energy