

Chemistry Fsc Part 2 Chapter 13 Online Test

Sr	Questions	Answers Choice
1	Which one is neutral amino acid	A. Lysine B. Histidine C. Glutamic acid D. Valine
2	Which substance is used to consulate rubber latex	A. Ethyl alcohol B. Acetaldehyde C. Acetic acid D. Water
3	Organic compound having fruity smell are	A. Carboxylic acid B. Alcohols C. Ethers D. Esters
4	Which one of the following is not use of acetic acid.	A. Coagulant for rubber latex B. Local irritant C. Formation of rayon and silk D. Formation of alcohol
5	Acetic acid is commercially prepared form	A. Ethene B. Ethane C. Ethyne D. Ethanol
6	Which acid is used in the manufacture of synthetic fibre	A. Formic acid B. Oxalic acid C. Carbonic acid D. Acetic acid
7	Which one is cyclic amino acid	A. Glycine B. Alanine C. Proline D. Aspartic acid
8	Which one is basic amino acid	A. Lysine B. Alanine C. Glycine D. Aspartic acid
9	Which reagent is used to reduce a carboxylic group to an alcohol	A. $\text{N}_{\text{sub}2}$ / Ni B. $\text{H}_{\text{sub}2}$ /Pt C. $\text{NaBH}_{\text{sub}4}$ D. $\text{LiAlH}_{\text{sub}4}$
10	What is Glacial acetic acid	A. Pure acetic acid B. 95% acetic acid C. a mixture of acetic acid and glycerol D. Vinegar
11	Which of the following is not a fatty acid.	A. Propanoic acid B. Acetic acid C. Phthalic acid D. Butanoic acid
12	Catalyst used to reduce carboxylic acid to alcohol is	A. $\text{H}_{\text{sub}2}$ / Ni B. $\text{H}_{\text{sub}2}$ / pt C. $\text{NaBH}_{\text{sub}4}$ D. $\text{LiAlH}_{\text{sub}4}$
13	Acetic acid form a dimer in liquid phase because.	A. Low ionization constant of acid B. High solubility in water C. Hydrogen bonding D. Greater polarity
14	The solution of which acid is used for seasoning of food	A. Benzoic acid B. Butanoic acid C. Formic acid D. Acetic acid
15	Which one of the following products is not formed when acetic acid reacts with PCl_5	A. $\text{C}_2\text{H}_5\text{Cl}$ B. HCl C. POCl_3 D. $\text{CH}_2=\text{CHCl}$

16 Which amino acid is present in cheese

A. Glycine
B. Alanine
C. Tyrosine
D. Valine

17 Ester are formed the reaction of carboxylic acid with.

A. Alcohol
B. Ethers
C. Aldehydes
D. Alkyl halides

18 The flavor of octylacetate is

A. Orange
B. Apricot
C. Banana
D. Jasmine

19 Acetic acid manufactured by

A. Distillation
B. Fermentation
C. Ozonolysis
D. Esterification

20 Reverse of esterification is known as

A. Trans esterification
B. Saponification
C. Hydrolysis
D. Neutralization
