

Chemistry Fsc Part 2 Chapter 13 Online Test

Sr	Questions	Answers Choice
1	A caboxylic acid contains	A. a hydroxyl group B. a caboxyl group C. a hydroxyl and carboxyl group D. a carboxyl and an aldehyde group
2	Acetic acid is manufactured by	A. distillation B. fermentation C. ozonolysis D. esterification
3	Which substance is used to consulate rubber latex	A. Ethyl alcohol B. Acetaldehyde C. Acetic acid D. Water
4	Catalyst used to reduce carboxylic acid to alcohol is	A. H_2/Ni B. H_2/Pt C. $NaBH_4$ D. $LiAlH_4$
5	Acetic acid is commercially prepared form	A. Ethene B. Ethane C. Ethyne D. Ethanol
6	Formic acid is present in.	A. Butter B. Vinegar C. Ant D. Sunflower
7	Which one of the following liberates CO_2 from an aqueous solution of $NaHCO_3$.	A. Acetic acid B. Ethyl alcohol C. Phenol D. Acetyl chloride
8	What product are formed by the oxidative cleavage of 2-butene by alkaline $KMnO_4$.	A. Propionic acid and formic acid B. Ethanoic acid only C. Ethanal only D. Water and ethanol
9	Which of the follow8ing is not a fatty acid.	A. Propanoic acid B. Acetic acid C. Phthalic acid D. Butanoci acid
10	Which one is basic amino acid	A. Lysine B. Alanine C. Glycine D. Aspartic acid
11	Which one of the following product is not formed when acetic acid is reacted with HI and red phosphorus.	A. I_2 B. H_2O C. CH_3CH_3 D. CH_3CH_2OH
12	Acetic acid manufactured by	A. Distillation B. Fermentation C. Ozonolysis D. Esterification
13	In which process, an amino acid is produced	A. Wurtz synthesis B. Strecker synthesis C. Kolbe synthesis D. Cannizzaro reaction
14	A carboxylic acid contains	A. A hydroxyl group B. A carboxyl group C. A hydroxyl and carboxyl group D. A carboxyl and an aldehydic group
15	Which of the following is not directly prepared from CH_3COOH	A. Ethyl acetate B. Acetyl chloride C. Acetic anhydride D. Acetamide

16	What is effect of solubility of carboxylic acid in water by increasing their molecular masses.	A. Decreases B. Increase C. Remain constant D. Non effected
17	The nature of lysine amino acid is	A. Acidic B. Basic C. Amphoteric D. Natural
18	Which one is fatty acid	A. Benzoic acid B. Malonic acid C. Phthalic acid D. Palmitic acid
19	The process in when alkene are converted into carboxylic acid is known as	A. Oxidation B. Reduction C. Hydrolysis D. Hydration
20	The solution of which acid is used for seasoning of food	A. Benzoic acid B. Butanoic acid C. Formic acid D. Acetic acid
21	Which amino acid is present in cheese	A. Glycine B. Alanine C. Tyrosine D. Valine
22	Which chemicals used for detection of amino acids.	A. NaOH + I ₂ B. Phenyl hydrazine C. Ninhydrin D. Benedict's solution
23	Number of peptide bonds in tripeptide is	A. 1 B. 2 C. 3 D. 4
24	Which one is neutral amino acid	A. Lysine B. Histidine C. Glutamic acid D. Valine
25	Banana flavour is given by the ester	A. Octyl acetate B. Amyl butyrate C. Amyl acetate D. Ethyl butyrate
26	Which of the following is not an amino acid	A. Aspartic acid B. Lysin C. Alanine D. Aniline
27	Which of the following is not a fatty acid	A. Propanoic acid B. Acetic acid C. Phthalic acid D. Butanoic acid
28	What is Glacial acetic acid	A. Pure acetic acid B. 95% acetic acid C. a mixture of acetic acid and glycerol D. Vinegar
29	Systematic name of phthalic acid is	A. Benzenedicarboxylic acid B. Benzene dioic acid C. 1,2 benzenedicarboxylic acid D. o, carboxylic benzoic acid
30	Acetic acid is manufactured by.	A. Distillation B. Fermentation C. Ozonolysis D. Esterification
31	Acetamide is prepared by	A. Heating ammonium acetate B. Heating methyl cyanide C. Heating ethyl acetate D. The hydrolysis of methyl cyanide
32	Which reagent is used to reduce a carboxylic group to an alcohol	A. N^{2+}/Ni B. H^{2+}/Pt C. NaBH_4 D. LiAlH_4
33		A. Alcohol B. Ethers

33	Ester are formed the reaction of carboxylic acid with.	<p>B. Aldehydes</p> <p>C. Aldehydes</p> <p>D. Alkyl halides</p>
34	Acetic acid form a dimer in liquid phase because.	<p>A. Low ionization constant of acid</p> <p>B. High solubility in water</p> <p>C. Hydrogen bonding</p> <p>D. Greater polarity</p>
35	Organic compound having fruity smell are	<p>A. Caboxylic acid</p> <p>B. Alcohols</p> <p>C. Ethers</p> <p>D. Esters</p>
36	Which one of the following is not use of acetic acid.	<p>A. Coagulant for rubber latex</p> <p>B. Local irritant</p> <p>C. Formation of rayon and silk</p> <p>D. Formation of alcohol</p>
37	Malonic acid is	<p>A. Aromatic monocarboxylic acid</p> <p>B. Aromatic dicarboxylic acid</p> <p>C. Aliphatic monocarboxylic acid</p> <p>D. Aliphatic di carboxylic acid</p>
38	Which of the following derivative cannot be prepared directly from acetic acid	<p>A. Acetamide</p> <p>B. Acetyl choride</p> <p>C. Acetic anhydride</p> <p>D. Ethyl acetate</p>
39	Essential amino acids are those which	<p>A. Are present in every protein</p> <p>B. Must be supplied to body through diet</p> <p>C. Contain two carbocyclic acid and one amino group</p> <p>D. Is synthesised by our body</p>
40	The solution of which acid is used for seasoning of food.	<p>A. Formic acid</p> <p>B. Acetic acid</p> <p>C. Benzoic acid</p> <p>D. Butanoic acid</p>
41	An ester can be prepared by the reaction of.	<p>A. Two alcohols</p> <p>B. Alcohol and an aldehyde</p> <p>C. An alcohol and an organic acid</p> <p>D. an acid and a ketone</p>
42	Which one of the following metal cannot evolve hydrogen from acetic acid.	<p>A. Sodium</p> <p>B. Potassium</p> <p>C. Magnesium</p> <p>D. Zinc</p>
43	Reverse of esterification is known as	<p>A. Trans esterification</p> <p>B. Saponification</p> <p>C. Hydrolysis</p> <p>D. Neutralization</p>
44	Which is simplest amino acid	<p>A. Alanine</p> <p>B. Protein</p> <p>C. Lysine</p> <p>D. Glycine</p>
45	Which acid is used in the manufacture of synthetic fibre	<p>A. Formic acid</p> <p>B. Oxalic acid</p> <p>C. Carbonic acid</p> <p>D. Acetic acid</p>
46	The flavour of amylacetate is	<p>A. Orange</p> <p>B. Apricot</p> <p>C. Banana</p> <p>D. Pineapple</p>
47	Which one is cyclic amino acid	<p>A. Glycine</p> <p>B. Alanine</p> <p>C. Proline</p> <p>D. Aspartic acid</p>
48	Which acid is used in the manufacture of synthetic fiber	<p>A. Formic acid</p> <p>B. Oxalic acid</p> <p>C. Carbonic acid</p> <p>D. Acetic acid</p>
49	Which one of the following is not amino acid.	<p>A. Alanine</p> <p>B. Glycine</p> <p>C. Aspartic acid</p> <p>D. Aniline</p>
50	Which one of the following comp9ounds on hydrolysis will not produce a carboxylic acid.	<p>A. Alkyl halide</p> <p>B. Alkyl Nitrite</p> <p>C. Addition product of Grignard</p> <p>D. Acetone</p>

		reagent and CO_2 D. Ester boiled with sodium hydroxide
51	The number of peptide bonds in dipeptide is	A. 0 B. 1 C. 2 D. 3
52	Which of the following derivative cannot be prepared directly from acetic acid.	A. Acetamide B. Acetyl chloride C. Acetic anhydride D. Ethyl acetate
53	The flavor of octylacetate is	A. Orange B. Apricot C. Banana D. Jasmine
54	Zwitter ion is	A. Dipolar ion B. Amino acid with two amino groups C. Amino acid with two carboxylic acid group D. A synthetic amino acid
55	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. CH_3COCl
56	Which one of the following substance does not react with Na.	A. CH_3COOH B. CH_3OCH_3 C. CH_3OH D. $\text{C}_2\text{H}_5\text{OH}$
57	Flavour of ethyl butyrate is	A. Orange B. Pine apple C. Banana D. Apricot