

Chemistry Fsc Part 2 Chapter 13 Online Test

Sr	Questions	Answers Choice
1	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
2	Which acid is used in the manufacture of synthetic fibre	A. Formic acid B. Oxalic acid C. Carbonic acid D. Acetic acid
3	Essential amino acids are those which	A. Are present in every protein B. Must be supplied to body through diet C. Contain two carbocyclic acid and one amino group D. Is synthesised by our body
4	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
5	Which amino acid is present in cheese	A. Glycine B. Alanine C. Tyrosine D. Valine
6	Ester are formed the reaction of carboxylic acid with.	A. Alcohol B. Ethers C. Aldehydes D. Alkyl halides
7	Which one of the following products is not formed when acetic acid reacts with PCl ₅	A. C ₂ H ₅ Cl B. HCl C. POCl ₃ D. CH ₃ COCl
8	Which is simplest amino acid	A. Alanine B. Protein C. Lysine D. Glycine
9	An ester can be prepared by the reaction of.	A. Two alcohols B. Alcohol and an aldehyde C. An alcohol and an organic acid D. an acid and a ketone
10	Which chemicals used for detection of amino acids.	A. NaOH + I ₂ B. Phenyl hydrazine C. Ninhydrin D. Benedict's solution
11	What is Glacial acetic acid	A. Pure acetic acid B. 95% acetic acid C. a mixture of acetic acid and glycerol D. Vinegar
12	Which of the following is not a fatty acid.	A. Propanoic acid B. Acetic acid C. Phthalic acid D. Butanoic acid
13	Organic compound having fruity smell are	A. Carboxylic acid B. Alcohols C. Ethers D. Esters
14	Acetamide is prepared by	A. Heating ammonium acetate B. Heating methyl cyanide C. Heating ethyl acetate D. The hydrolysis of methyl cyanide
		A. Benzoic acid

15	Which one is fatty acid	B. Malonic acid C. Phtalic acid D. Palmitic acid
16	Acetic acid manufactured by	A. Distillation B. Fermentation C. Ozonolysis D. Esterification
17	Catalyst used to reduce carboxylic acid to alcohol is	A. H_2/Ni B. H_2/Pt C. $NaBH_4$ D. $LiAlH_4$
18	The flavour of amylacetate is	A. Orange B. Apricot C. Banana D. Pineapple
19	The number of peptide bonds in dipeptide is	A. 0 B. 1 C. 2 D. 3
20	Which one is neutral amino acid	A. Lysine B. Histidine C. Glutamic acid D. Valine