

MDCAT Chemistry Chapter 19 Macromolecules Online Test

Sr	Questions	Answers Choice
1	Monohalo derivatives of alkanes are called:	A. two glucose molecules B. alkyl halide C. alkenes D. imide
2	Starch gives color with iodine:	A. blue B. red C. yellow D. green
3	In the cyclic structure of the glucose when the position of atoms on carbon 1 is called one isomer changes to other. These isomers of glucose are called:	A. metamers B. position isomers C. cis-trans D. annomers
4	Anline is a derivative of:	A. alkane b. alkene c. aromatic hydrocarbon b. alicyclic b. alicyclic c
5	Enzymes that catalyse the transfer of groups within the molecules are called:	A. transferases B. isomerases C. ligases D. lyases
6	The fat soluble vitamins are:	A. A and B B. B and C C. C and D D. A and D O C
7	Potency and turn over are terms related to:	A. enzymes B. proteins C. fats D. oils
8	The optimum pH value for the enzyme "Pepsin" is:	A. 2 B. 8 C. 10 D. 1.4
9	Amino acids are building material of:	A. lipids br> B. protein C. carbohydrates D. fats Cr
10	Monosacharides belong to the group:	A. fats B. lipids C. carbhohydrates D. proteins
11	Which one is monosacharide?	A. starch B. glucose C. maltose D. sucrose
12	pH value of pepsin is:	A. 3 B. 2 C. 4 D. 1.4
13	In the body fats are hydrolysed into:	A. fatty acid and water B. fatty acid C. glycerol and water D. acid and glycerol
14	Steroid belong to the family of:	A. protein b> B. enzyme C. lipids D. carbohydrates
15	In the body carbohydrates are broken down into:	A. glucose B. fatty acids C. amino acids D. nucleic acid br>

16	Digestion of carbohydrates begins in the:	A. large intestine B. small intestine C. duuoderium D. beccal cavity/mouth
17	On hydrolysis sucrose gives:	A. glucose and maltose B. fructose and lactose C. fructose and maltose D. glucose and Fructose
18	Monosacharide belongs to the groups:	A. fats B. carbohydrates C. lipids D. proteins
19	Daily protein intake for normal adults should be:	A. 0.2g/kg B. 0.5g/kg C. 0.8g/kg D. 1.1g/kg
20	The energy produced by a carbohydrate is:	A. 3 kcal/gm B. 2kcal/gm C. 6kcal/gm D. 4kcal/gm D. 4kcal/gm