

MDCAT Chemistry Chapter 20 Macromolecules MCQ's Test

Sr	Questions	Answers Choice
1	Which is the optimum temperature for the activity of enzyme	A. 20 - 35°C B. 10 - 15°C C. 55 - 70°C D. 35 - 55°C
2	Starch is a polymer of	A. Sucrose B. Fructose C. D-Glucose D. Lactose
3	Nylon 6, 6 is a condensation polymer of	A. Phthalic acid and hexa ethylene diamine B. Adipic acid and hexaethylene diamine C. Phthalic acid and glycerol D. Adipic acid and glycerol
4	Which one among the following is not a natural polymer	A. Protein B. Cellulose C. Nylon D. Nucleic acid
5	Plastic are a pollution problem because many plastics	A. Burn to produce toxic fumes B. Decompose to produce toxic products C. Are made from petroleum D. Are very inflammable
6	The mechanism of polymerization involves free radical addition polymerization or condensation polymerization. Choose the correct statement	A. Polyester is an addition polymer B. Polythene is an addition polymer C. Polyvinyl chloride (PVC) is a condensation polymer D. Polystyrene
7	Thermoplastic polymer can be softened and hardened when cool repeatedly. Which one is not a thermoplastic among the following	A. Epoxy resin B. PVC C. Plastic toys D. None of all
8	Lipids are naturally occurring compounds produced in cell and are water insoluble but soluble in organic solvents. One of the followings is not a lipid. Select among the following	A. Nucleic acid B. A triglyceride C. Sterol D. Vitamin D
9	A fat or oil is characterized for extent of unsaturation by one of the following number. Which one is	A. Acid number B. Saponification number C. Rancidity number D. Iodine number
10	Choose an addition polymer among the following	A. Terylone B. Nylon 6, 6 C. Polystyrene D. Epoxy resin
11	Which one of the following is not type of polymer	A. Copolymer B. Homopolymer C. Terpolymer D. Heteropolymer
12	Which one of the following statements about glucose and sucrose is incorrect	A. Both are soluble in water B. Both are naturally occurring C. Both are carbohydrates D. Both are disaccharides
13	The reaction between fat and NaOH is called	A. Esterification B. Hydrogenolysis C. Fermentation D. Saponification
		A. Urease

14	Which one of the following enzymes brings about the hydrolysis of fats	B. Maltase C. Zymase D. Lypase
15	Which one of the following is a water soluble vitamin	A. Niacin B. Riboflavin C. Trypsin D. Ascorbic acid
16	Which of the following is not an inorganic macromolecule	A. Graphite B. Sand C. Strach D. Diamond
17	Which of the following is not a carbohydrate	A. Nuclie acid B. Starch C. Glycoyen D. Cellulose
18	One of the following is not a biopolymer. Point out that one	A. Lipid B. Starch C. Diamond D. Protein
19	The structure of a polymer depends upon how the monomer-repeating unit joins to make a polymer. What is not the type of structure of a polymer	A. Synthetic polymer B. Linear polymer C. Branched D. Cross linked or inter connected polymer
20	Which one of the following elements is not present in all protens	A. Carbon B. Hydrogen C. Nitrogen D. Sulphur