

MDCAT Chemistry Chapter 20 Macromolecules MCQ's Test

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Sr	Questions	Answers Choice
1	Vegetables oils are	A. Unsaturated fatty acids B. Glycerides of unsaturated fatty acids C. Glycerides of saturated fatty acids D. Essential oils obtained from plants
2	A polymeric substance that is formed in the liquid state and then hardened to a rigid solid is called	A. Fibre B. Plastic C. Varnish D. Polyamide resin
3	The fibre which is made from acrylonitrile as monomers	A. PVC B. Rayon fibre C. Acrylic fibre D. Polyester fibre
4	Cholesterol is a precursor of steroid hormones. Choose the class of steroid	A. A carbohydrate B. A hydrocarbon C. A natural lipid D. A protein a hydrocarbon
5	Macromolecules or polymers are large molecules built up from small molecules known as monomers. This hypothesis put forward by	A. Newton B. Schrodinger C. Lewis D. Stadinger
6	The molecular mass of a polymer is obtained by multiplying mass of the monomer unit the degree of polymerization. The degree of polymerization of PVC is 1000. What is molecular mass	A. 65000 B. 63000 C. 62000 D. 60000
7	Plastics are pollution problem because many plastics	A. Are made from petroleum B. Are very inflammable C. Burn to produce toxic fumes D. Decompose to produce toxic products
8	Which of these polymers is a synthetic polymer	A. Animal fat B. Strach C. Cellulose D. Polyester
9	Which of these polymers is an addition polymer	A. Nylon 6, 6 B. Polystyrene C. Terylene D. Epoxy resin
10	In which of the following processes are small organic molecules made into macromolecules	A. The cracking of petroleum fractions B. The fractional distillation of crude oil C. The polymerization of ethene D. The hydrolysis of protein
11	Denaturation of protein means the structure of protein is disrupted indicate which factor does not denature protein	A. Oxidizing agent B. Heat protein C. Keeping pH 7.35 D. pH changes
12	In which of these processes are smell organic molecules changed into macromolecules	A. The fractional distillation of crude oil B. The cracking of petroleum fraction C. The hydrolysis of proteins D. The polymerization
13	Which of these polymers is a synthetic polymer	A. Starch B. Animal fat C. Polyester in an addition polymer D. Cellulose
14	Cane sugar on hydrolysis gives	A. Glucose and glucose B. Glucose and lactose C. Fructose and fructose D. Glucose and fructose

15	Cellulose is formed from	A. D-galactose units B. 50% of D-glucose and 50% of L glucose units C. L-glucose units D. D-glucose units
16	Thrombin is locally used to stop	A. Heart disease B. Bleeding C. Blood D. None of these
17	Soaps are basically salts of	A. Glycerol B. Triglyceride C. Fatty acid D. Fat
18	Which of the following species is used to formation of glycerol fatty acid from triglyceride	A. NaOH B. Ni C. Lipase D. All
19	The primary building blocks of lipids are	A. Fatty acid B. Glycerol C. Sterols D. All
20	Raffinose is a trisacharirde composed of monosaccharide is	A. Glucose B. Glactose C. Fructose D. All