

Name: _____						
<b>Subject:</b> Chemistry		<b>Class:</b> 12 <sup>th</sup>		<b>Time:</b> 60 minutes		
<b>Chapter No.14</b>		<b>MJDexpert.com</b>			<b>Total Marks:</b>	<b>30</b>
				Obtained marks		

**Note:** Please attempt any 7 short questions from Question 2. Also, attempt both parts (a and b) of Question 3. Cutting and removal of any content is strictly prohibited.

### Objective-Section

**Q. 1 Encircle the correct answer. (8x1=8)**

1. Which of these polymers is an addition polymer?

- (A) Nylon (B) Polystyrene (C) Terylene (D) Epoxy resin

2. The reaction between fat and NaOH is called

- (A) Esterification (B) hydrogenation (C) Fermentation (D) Saponification

3. Starch is

- (A) Monosaccharide (B) Disaccharide (C) Polysaccharide (D) Oligosaccharide

4. Which of these polymers is a synthetic polymer?

- (A) Animal fat (B) Starch (C) Cellulose (D) polyester

5. Which of the following enzymes brings about the hydrolysis of fats?

- (a) Urease (b) Maltase (c) Zymase (d) Lipase

6. Oils and fats rancid when placed in humid air, this is because oxidative cleavage of them give foul smelling

- (a) H<sub>2</sub>S (b) Fatty acids (c) Aldehydes (d) Both b and c

7. The fiber made up from acrylonitrile as monomer is:

- (A) PVC (B) Rayon fiber (C) Acrylic fiber (D) Polyester fiber

8. The plastic that can be soften and hardened by heating and cooling is called:

- (A) Thermoplastic (b) Thermosetting (C) Proteins (D) Fats

### Subjective-Section

**Q.2 Write short answers of any SEVEN (7) of the following questions: (7x2=14)**

- What is copolymer?
- What do you mean by thermosetting plastics or polymers? Give two examples
- How PVC is prepared? Give it uses.
- What is meant by the term rancidity of oils? White down two characteristics of lipids.
- What is the difference between DNA and RNA?
- Write down two properties of **enzymes**.
- How proteins are denatured?
- Define Saponification and Hardening of oil.

**Q.No.3 Long Question:**

**(4+4=8)**

- Define with example (1) transferases (ii) Hydrolases (i) Ligases
- What are carbohydrates and how are they classified?