

**TEST – 5****CH NO.13****CHEMISTRY****-019 (10<sup>TH</sup> CLASS)****Paper: (Objective Type)****Time allowed: 15 Minutes****Maximum Marks: 12**

**Note:** You have four choices for each objective type questions as A, B, C and D. The choice which you think is correct fill that circle to front of that question number. Use marker or pen to fill the circles. Cutting or filling two or more circles will result in zero mark in that question.

| Q.1 | QUESTIONS                                                    | (A)           | (B)                | (C)                   | (D)                 |
|-----|--------------------------------------------------------------|---------------|--------------------|-----------------------|---------------------|
| 1.  | General formula of carbohydrates is                          | $C_n(H_2O)_n$ | $C_n(H_2O_2)_n$    | $C_n(H_3O)_n$         | $C_n(H_2O_3)_n$     |
| 2.  | Glucose is:                                                  | Hexahydroxy   | Hexahydroxy ketone | Pentahydroxy aldehyde | Pentahydroxy ketone |
| 3.  | Which vitamin is soluble in water?                           | Vitamin A     | Vitamin E          | Vitamin D             | Vitamin C           |
| 4.  | Essential components of every living all are                 | Nucleic acids | Enzymes            | Lipids                | Cell wall           |
| 5.  | Building block of lipids are:                                | Fatty acids   | Carboxylic acids   | Mineral Acids         | Alcohols            |
| 6.  | The organic compounds used as drugs to control bleeding are. | Vitamins      | Glycerides         | Lipids                | Proteins            |
| 7.  | Which is disaccharide?                                       | Glucose       | Fructose           | Sucrose               | Starch              |
| 8.  | Which one of the following is tasteless?                     | Starch        | Glucose            | Fructose              | Sucrose             |
| 9.  | Which of the following is reducing sugar?                    | Glucose       | Maltose            | Sucrose               | Starch              |
| 10. | The most important oligosaccharide is:                       | Sucrose       | Glucose            | Fructose              | Starch              |
| 11. | Thousand of amino acids polymerize to form:                  | Carbohydrates | Proteins           | Lipids                | Vitamins            |
| 12. | Rickets disease is caused by the deficiency of.              | Vitamin D     | Vitamin A          | Vitamin E             | Vitamin C           |

**A B C D****A B C D****A B C D****A B C D****A B C D**

|   |                 |   |                 |   |                 |    |                 |    |                 |
|---|-----------------|---|-----------------|---|-----------------|----|-----------------|----|-----------------|
| 1 | (A) (B) (C) (D) | 4 | (A) (B) (C) (D) | 7 | (A) (B) (C) (D) | 10 | (A) (B) (C) (D) | 13 | (A) (B) (C) (D) |
| 2 | (A) (B) (C) (D) | 5 | (A) (B) (C) (D) | 8 | (A) (B) (C) (D) | 11 | (A) (B) (C) (D) | 14 | (A) (B) (C) (D) |
| 3 | (A) (B) (C) (D) | 6 | (A) (B) (C) (D) | 9 | (A) (B) (C) (D) | 12 | (A) (B) (C) (D) | 15 | (A) (B) (C) (D) |

نوٹ: معروضی سوال نامے کو توجہ سے پڑھیں اور ہر MCQ کی درست آپشن A, B, C, D کو پین کی سیاہی یا مارکر سے اس طرح پُر کریں کہ سیاہی دائرے سے باہر نہ نکلے۔ ایک سے زیادہ دائروں کو پُر کرنے یا کاٹ کر پُر کرنے کی صورت میں مذکورہ جواب غلط تصور ہوگا۔

**CHEMISTRY****hours****Paper: IV (Essay Type)****48****-019 (10<sup>TH</sup> CLASS)****Time Allowed: 1:45****Maximum Marks:****(PART - I)****2. Write short answers to any FIVE (5) questions:****10**

- (i) Define Monosaccharides and give an example.
- (ii) Describe uses of carbohydrates.
- (iii) What is meant by Essential Amino Acids?
- (iv) Write two uses of proteins.
- (v) Define fatty acids. Give one of two examples.
- (vi) What is function of DNA?
- (vii) Define water soluble vitamins. Give two examples
- (viii) What are disadvantages of fat-soluble vitamins?

**3. Write short answers to any FIVE (5) questions:****10**

- (i) What do you mean by genetic code of life.
- (ii) How do you justify RNA works like messenger?
- (iii) What are the sources of vitamins A, D and E?
- (iv) What do you mean by ribonucleic acid?
- (v) Write down two uses of lipids.
- (vi) What do you mean by non-essential amino acids?
- (vii) Define Monosaccharides, Give general structure formula of glucose?
- (viii) Write two properties of monosaccharides.

**4. Write short answers to any FIVE (5) questions:****10**

- (i) What are the elements found in proteins?
- (ii) Write two properties of Polysaccharide?
- (iii) Describe the hydrogenation of vegetable oil
- (iv) Name two fatty acids with their formula.
- (v) How carbohydrates are considered the sources of energy?
- (vi) Write general formula of amino acid.
- (vii) Who discovered the DNA's structure?
- (viii) How margarine is produced?

**(PART - II)****Note:- Attempt any Two questions :**

- |           |                                                                   |          |
|-----------|-------------------------------------------------------------------|----------|
| <b>5.</b> | (a) Define Vitamins, Explain fat soluble and water soluble.       | <b>5</b> |
|           | (b) Write down sources and uses of carbohydrates.                 | <b>4</b> |
| <b>6.</b> | (a) Explain sources and uses of Proteins.                         | <b>5</b> |
|           | (b) What are Lipids? Write their sources and uses.                | <b>4</b> |
| <b>7.</b> | (a) How monosaccharides are prepared? Give their characteristics? | <b>5</b> |
|           | (b) Write note on oligosaccharides and polysaccharides.           | <b>4</b> |