

INSTRUCTIONS TO CANDIDATES

1. **IMPORTANT** : CANDIDATES TO NOTE THAT ADDITIONAL SHEETS WILL NOT BE SUPPLIED AND CANDIDATES TO WRITE THEIR ANSWERS JUDICIOUSLY. CANDIDATES TO WRITE THEIR REGISTRATION NUMBER IN SPECIFIED SPACE ON FRONT PAGE ONLY. WRITING NUMBER OR NAME IN ANY OTHER PART OR MAKING SPECIFIC MARKS IS TREATED AS DELIBERATE ATTEMPT TO INFLUENCE EXAMINER AND WILL BE DEALT SERIOUSLY AS PER UNIVERSITY RULES(MALPRACTICE IN EXAMINATION).
2. Write on both sides. Do not write in the margin space.
3. Enter all details with Registration No., Programme, Semester etc. in the front page and do not write anything in any other space. Registration No. should be written legibly and shade the Corresponding circle in the OMR clearly with black/blue ball pen.
4. Candidates are required to put their signature and left hand thumb impression in the specified places.
5. No sheet shall be torn of from the answer-book provided, if any page is spoiled/damaged, put a line across it.
6. Do not leave any blank page between your answers. Answers written beyond blank pages may not be assessed, if by accident a page is left blank write on it "P.T.O" in bold letters.
7. At the end of the examination, answer-book whether written or blank, must be handed over to the Room Superintendent.
8. Nothing shall be written on the question paper or the blotting paper.
9. See that the answer-book supplied to you bear the signature of the Room Superintendent and date.
10. Write the question numbers (specifying the sub question, if any) in the margin and leave sufficient space after completion of answer to each question.
11. Exchange of writing materials, Communicating with other students, is strictly prohibited.
12. You will not be permitted to leave the examination hall until half an hour after the question papers are distributed.
13. During the last thirty minutes, you will not be allowed to leave the hall.
14. A Candidate is liable to be expelled from the examination hall and his/her case will be reported to the Registrar / Concerned officer of the University, if he / she
 - (i) Brings any book, notes, mobiles any electronic instruments etc., into the examination hall,
 - (ii) Speaks to or communicates in any other way with any other candidate while the examination is going on,
 - (iii) Or takes with him/her any answer-book written or blank or Question Papers, while leaving the examination hall during examination,
 - (iv) If found giving or receiving assistance, or copying from any paper book or notes or allowing any other candidates to copy from his/her answer book etc.
 - (v) Writes either on blotting paper or any other paper clues or points which might possibly be of help to any other candidates during the examination,
 - (vi) Uses or attempts to use in any other unfair means like smuggling in any other answer-book written outside or found guilty of impersonation,
 - (vii) Discloses his/her identity or makes peculiar marks in his/her answer-book,
 - (viii) Or uses abusive or obscene language or is guilty of any other misconduct of a serious nature.
15. A warning bell will be given ten minutes before the close of the examination. At the second bell, You must stop writing and be ready to hand over answer-book to the Room Superintendent. You must not leave your seat until all answer-books are collected by the Room Superintendent.
16. Candidates are forbidden to smoke or to take tea, coffee etc. In the Examination Hall, Drinking water will be supplied at the seat itself, if necessary.
17. Candidates who are not in their seats by the time notified, will not be admitted to the examination. The Chief Superintendent may however, at his discretion admit those who give him a satisfactory reason for the delay not exceeding 30 minutes after the commencement of examination.
18. A candidate who disobeys any instructions issued by the Chief Superintendent or Room Superintendent, or who is guilty of rude or disobedient behavior, is liable to be instantly expelled.
19. Use either blue or black ink pen or ballpoint pen. Do not change the color of ink in any condition. In case you are compelled to change the color do not forget to take the signature of Room Superintendent explaining him/her the situation.

PART - A

I

1]

A) A Meat to provides the energy, fat, proteins and body building etc.

heavy fats & your body is not consumed the heavy because

B) Objectives of Cooking

* Increases variety

* Improves cook, taste and value, quality.

* Increases digestibility.

* Increases availability of nutrients.

* Increases antioxidant value.

* Increases flavour & taste, price or cost.

C) Factors affecting gluten formation.

This is a.

1) protein interaction $\Rightarrow$ This is include wheat grain two groups these are the gliadin and glutenin.

2] Hydration → protein absorbed the water.
3] and bonds formed oxidation.

3] structure and function.

This is improves the bond structure and function. after gluten formation.

D] Food processing → It is a defined as the all peoples necessity food. it is a chemicaly preparations a physically, mechanically improves the food process. And Government of schemes.

1] National food security Mission (NFSM)

2] National Edible oil seeds (NMEs)

Schemes came to help to peoples.

Increases variety, income price, consumed, etc.

Food includes proteins, vitamins, calcium needs for the each man.

1] Food was the maintain health.

2] Food was the energy building foods.

3] Regulatory functions provides the energy.

4] Growth, fit, body building needs for the food. while food essentially birds, animals, man depend on the natural food.

E) Leaving agent → It was the methods of the cooking food. any species, a rice, wheat trial in pressure cooking and store the food.

uses.

- Time not over.
- quickly & flavor cook it.
- Before storing food.
- Not stress.

F) Gelatinization → It is defined as the It is a process include these are cold water in not swalled & boiling, ^{-sing}immer quickly grains But when heated water in grain immersing pressure cooking immediately swalled & boiling. this process was the helps to grains absorb the water. it is called gelatinization.

Example → bengal gram, Red gram, all grains etc.

PART - B

2] Cooking methods was the
There was the 3 methods include these are
moist & dry food and combination methods.

→ Moist food process was the include
boiling, simmering, steaming, stering
etc.

→ Dry food process includes was the methods
Roasting, toying etc.

→ combination methods only one include the
process → Braising.
other methods → primary process
secondary process.

Moist methods

1) Boiling → Boiling process was the
Rice immersing in water & when
swallowed & fermentation grains took
the flavour & taste.

2) Simmering process → It is a before
grains moist do it and after
simmering grains was the before
cleaning, stored grains.

Merits

→ Time not consumed.

Demerits

same time taste bad flavor.

2) Dry methods

→ Frying → It was the any Pappad, fish chicken and in immersing a process took to very taste.

→ Roasting → soyabean, groundnut, a grains was the roasting so, flavour - uniform took to food.

primary process → vegetables before cleaning grading, sorting, washing etc.

secondary process → frying, Baking, roasting while, when you all process used to cooking it is take to quality, taste, & energy.

→ Before cooking methods aware each man. because uniform food take to improve food.

→ A generation was all people used to mechanical process but do not manual process. because time not over & quickly.

3) structure & composition of egg.

→ An egg was the include was the proteins & Calcium, Vitamins etc.

→ An egg was provides the protein, energy in our body.

→ An egg was the ^{when} each man ^{consumed} growth helps to the eggs protein.

→ An egg was the minimum 50 gram include the weight.



1) yolk → It was the yellow colour indicate and it was the increases the radiant value, and improve energy & it was the increases provides prote

2) Air shell → It was the improves volume.

3) shell → It was the helps to any harm not gives the egg.

4) white egg → It was the proteins, minerals included.

→ It was the almost all people consumed in egg.

→ everyone needs for the egg proteins because quickly grow, increases energy & body building.

A Egg was the safed place in egg because very smooth & thicked so, as no damaged.

→ A Egg was the used the any species and cooking methods included.

→ Egg foy, fermentation in water egg. because it is the taste & body building helped any man.

→ A Egg was the variety species included.

6]. cereal cookery in detail.

cereal cookery was the three methods included. these are the → harvesting
→ primary
→ secondary.

→ Harvesting Process was the → threshing and winnowing two methods popularly.

→ primary methods was the included. grading, sorting, cleaning and washing roasting etc.

→ secondary methods was the → foying, bioling, fermentation etc.

These are the most abundant for the methods of cookery cereals method.

- primary process was the
- Milling → any cereals way the machine or manual hands wheat rice flour preparations is called.
- Sorting → Before first small stones in a cereals removed the stones process is called.
- Grade → It was the same cereals collect and damaged small cereals removed it is called.
- After cleaning → cereals was the washed in water.
- Secondary process
- Roasting → cereals was the roasting because microbes any species so as burned the grains & taste take it.
- Frying → Fish oil immersed took the value, stature etc.
- Bialing → Rice immersed in water & heated a rice was the gives the flavour, taste. etc.

PART-C

8] Spices was the → mustard, cereals, powders etc.

Herbs → chilly powder, soyabean, trees leaf.

9] * cereals and legumes → white, Rice, Dage etc.
It was the includes the fats, vitamins calcium etc.

* Fruits & vegetables → It is a fruits includes was the mango, Banana, etc.
Vegetables → tomato, onion, brinjal, chilly etc.
Fruits included the calcium, vitamins A & C.

Vegetables was the → proteins, riboflavin Vitamins etc.

* Pluses → bengal gram, Red gram, groundnut, soyabean etc.

It was the include was the proteins, Minerals, vitamins, fat, etc.

* these are important another groups was the.

* Meat & milk →
Meat → chicken, fish, goat, etc.
Milk → dairy, curd etc.
meats was the proteins, minerals,
riboflavin, vitamins fat. etc.

Significance was the

- 1) These are the pyramids includes
→ Animal food * Vegetable food, fruits
→ oils food, cereals & pulses foods.

These are the all provides the energy
body building & fat in our body.

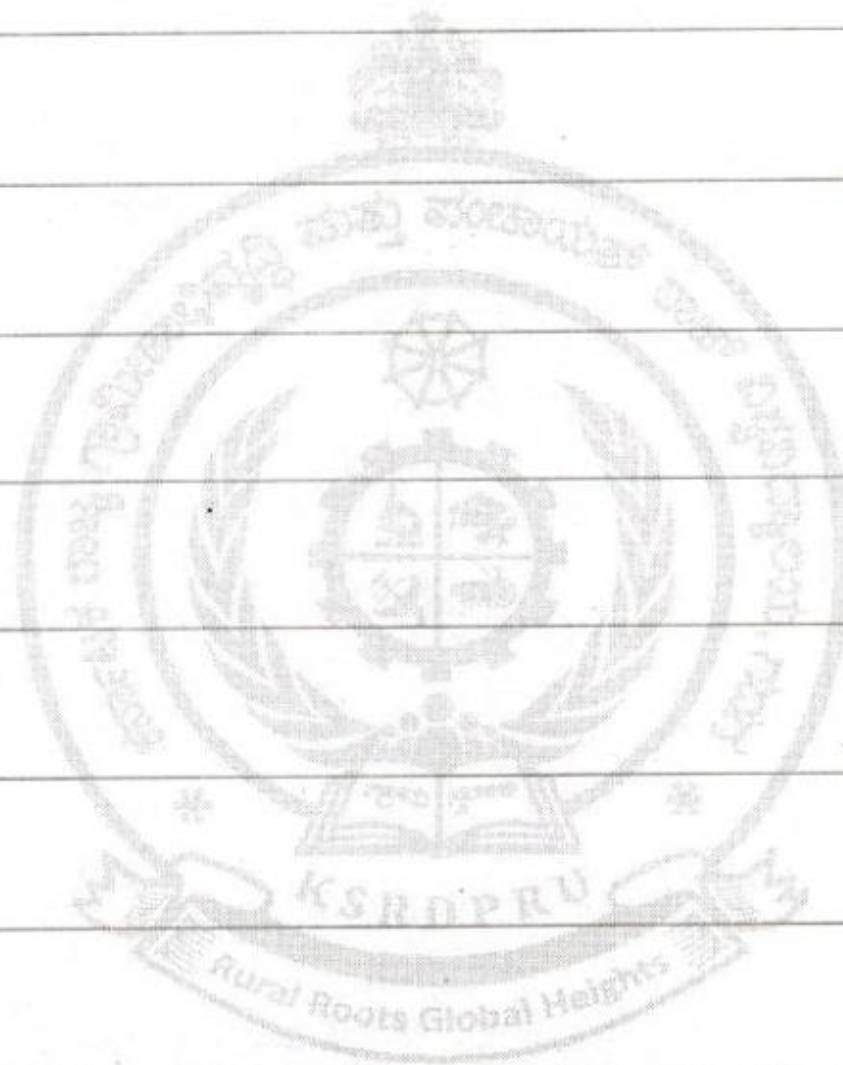
- 2) Improves the variety.
3) Increases the income.
4) A man body essential for all nutrients
because daily functions & regulatory
activities provide the energy.
5) These are the helps to the maintain
health & fats body.
6) It is was all food groups very
need for our health.
7) All nutrients helps to muscle contraction
and tissues repair, grow etc.
essential for the each man.

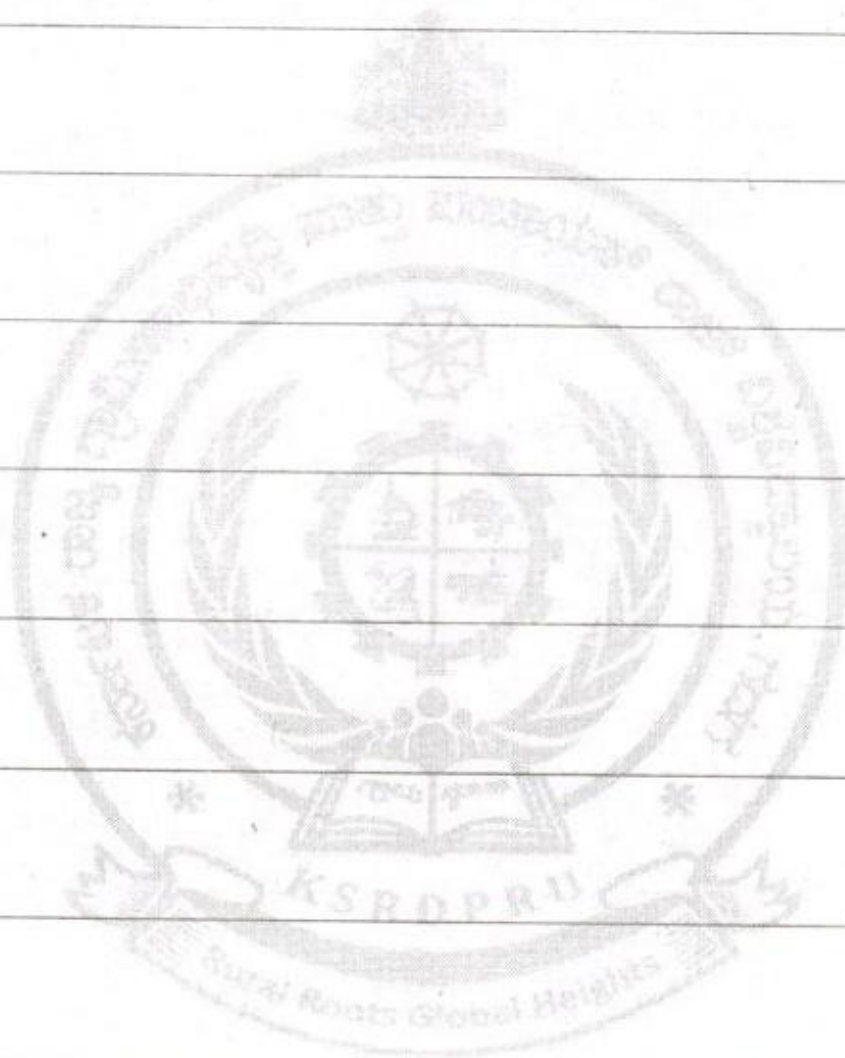
10. Nuts and oil seeds was the
- 2022-23 in 413.550 lakh tonnes Consumed and 2023-2024 in 396-693 million tonnes used it Peoples.
 - oil seeds uses
 - It was the oil preparations was the soyabean oil, groundnut oil, sunflower oil, softflower oil all variety used the Peoples.
 - oils are the used in cooking any methods
 - oils needs for the cooked.
 - oils was the preparations was methods in mechanical machines, animals used in Peoples and oils India was the most used in second large place in the world and oils was the main types includes.
 - Nuts used to while oil preparations started Peoples.
 - all the man commonly used it the oils
 - oils needs for the each man because to gives the energy, body building, fat.

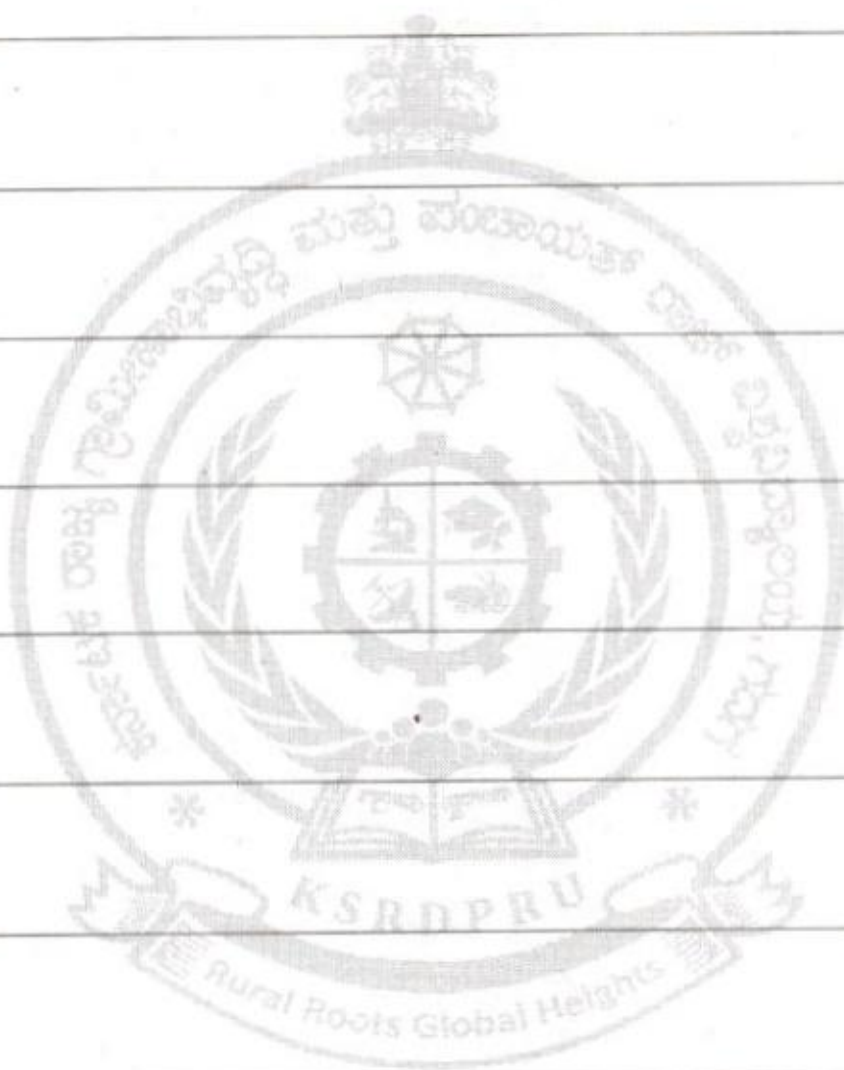
- oil was used in house, hotels etc.
 - oil used to the fish frying & meats frying etc.
 - oil was the increases in comp. because heavy consumed in the Peoples.
 - oil include in proteins, minerals etc.
 - oil seeds & preparations promotes India.
 - India was the 2 place so as helps, promotes the oil seeds.
 - India was the oil seeds very quickly preparations took the machines used it.
 - India was the promotes the farmers nuts and improves the nuts volume.
 - nuts value was the gratefully.
- (NMFES) & (NFISM) schemes came into in the world.

11. Food methods was the
- Soaking, grading, & germination fermentation, Coating, etc.
 - So, as methods all needs for the food preservation.
 - Because microbes, any harmful germs and it was the burned to the food removed in stones.
 - Food was the very cleaning helps to the a methods.
 - Food was the include in any waste materials & stones. removed because harmful our health.
 - Seeds are safety place.
 - Chemicals not mixed in said it was the so, as harmful our body.
 - Food 2-3 days only good & after bad.
 - Food was the cleaning place & took it
 - Food was the very washing after fermentation.





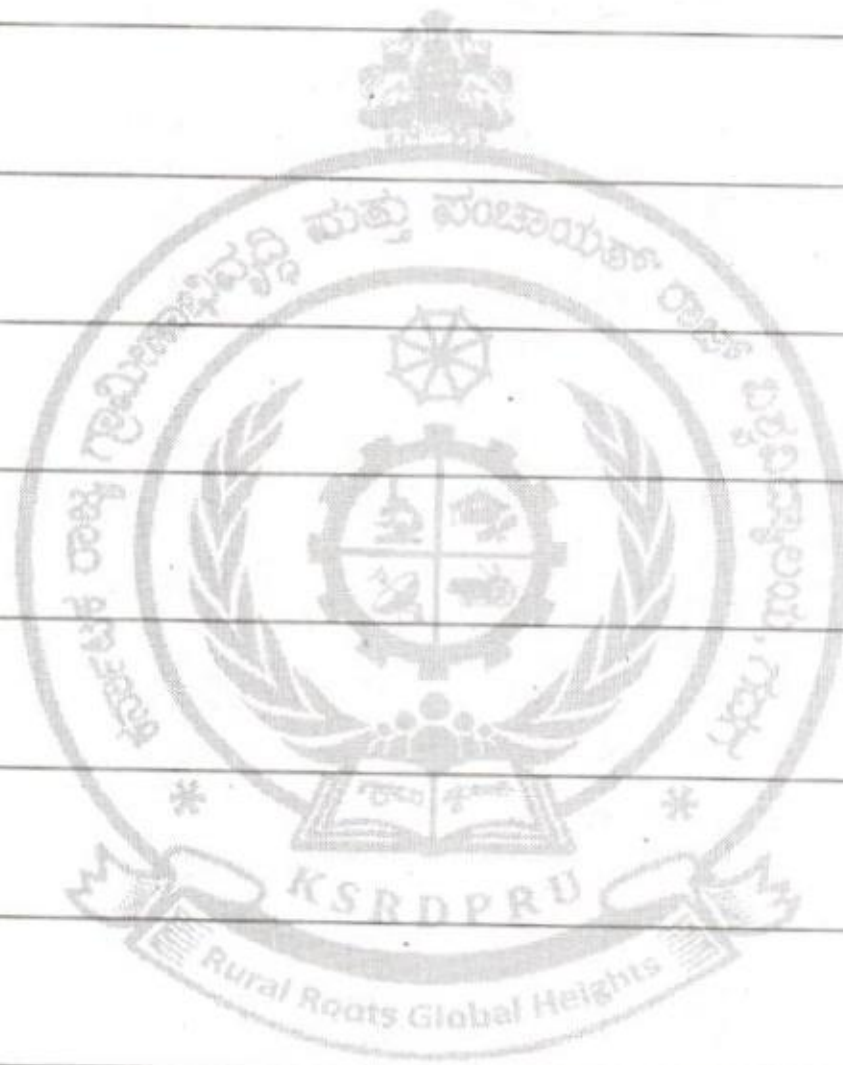




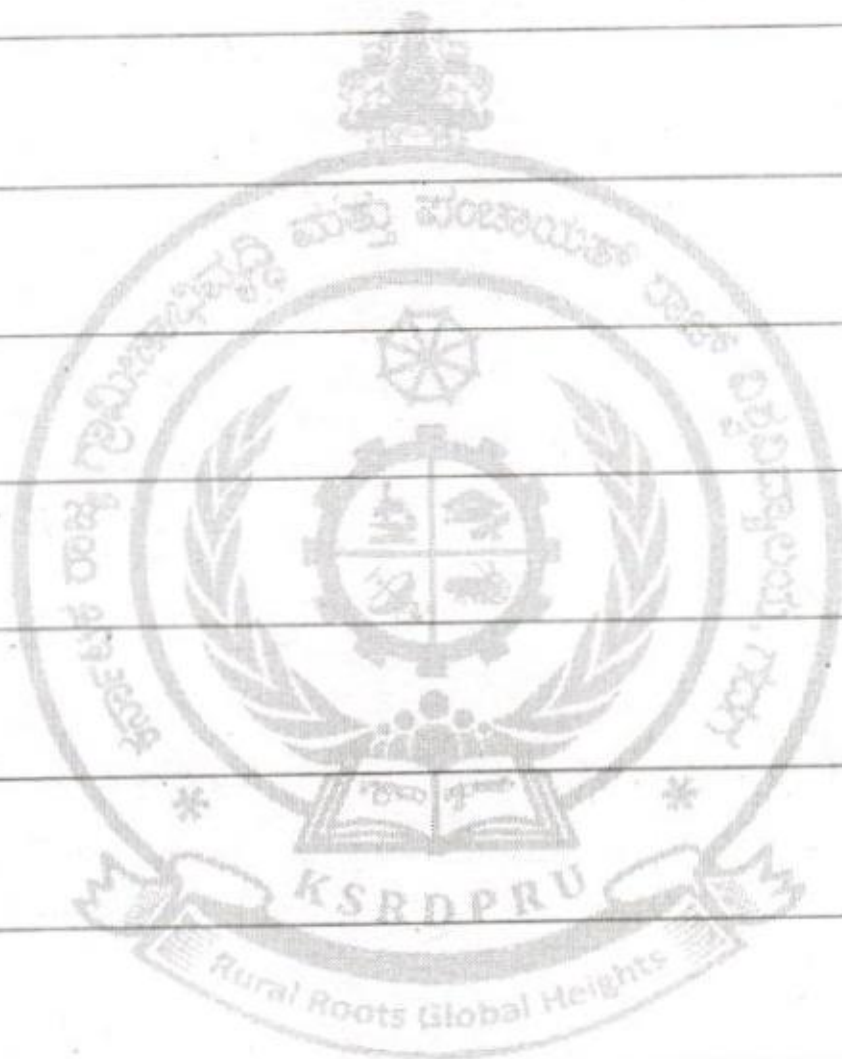


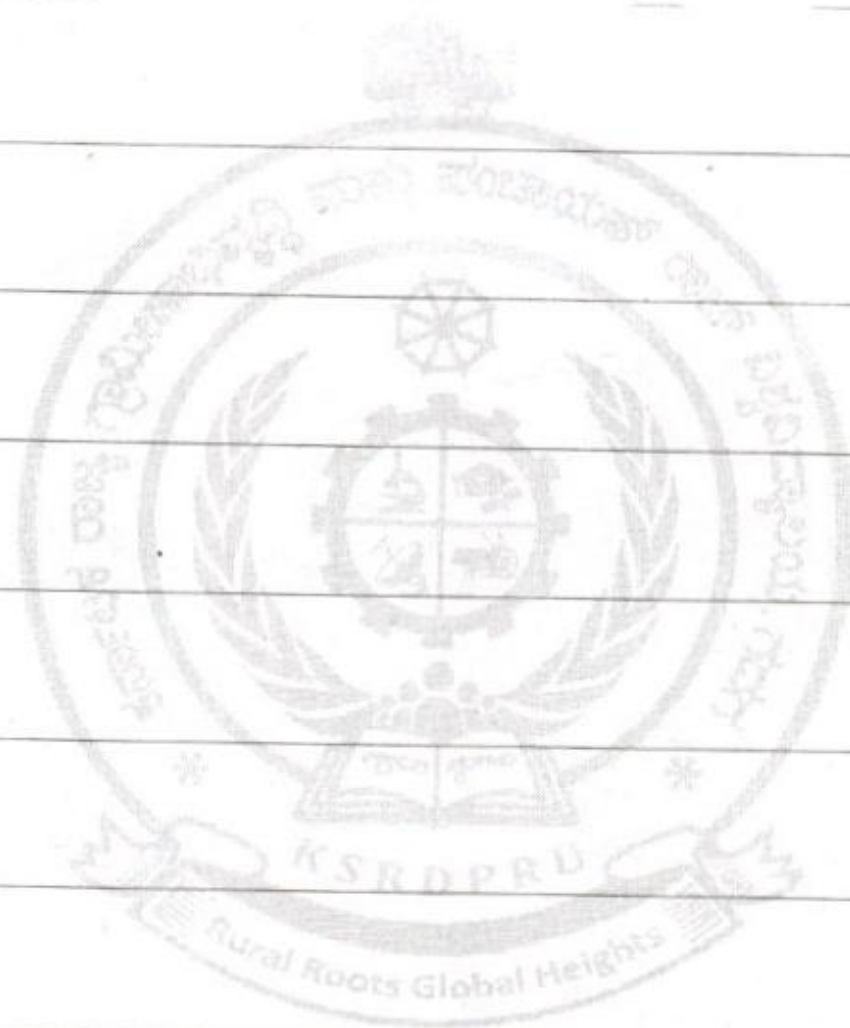
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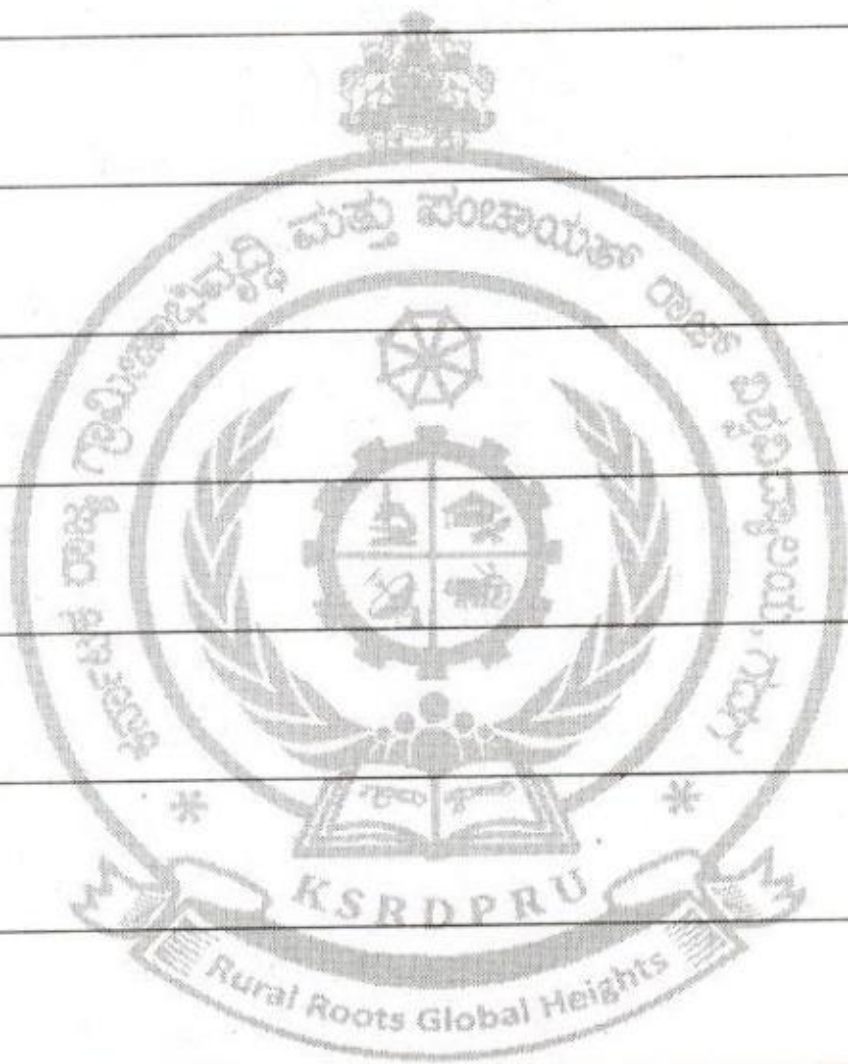


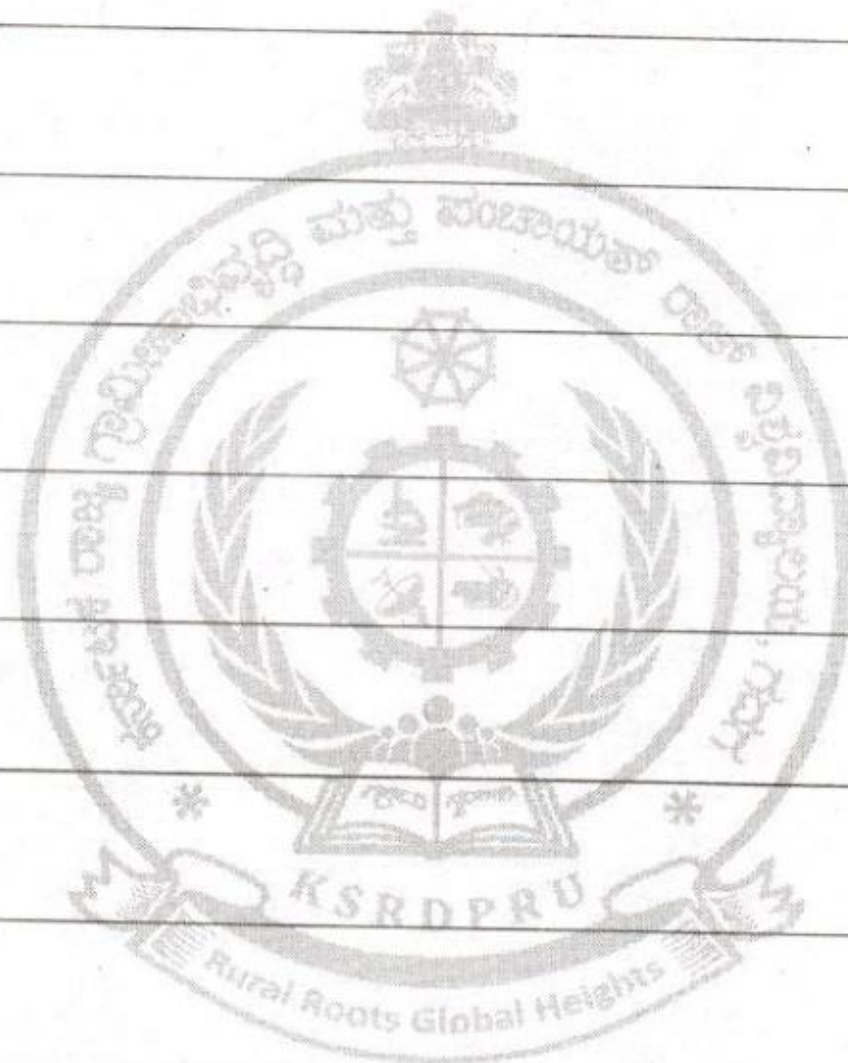
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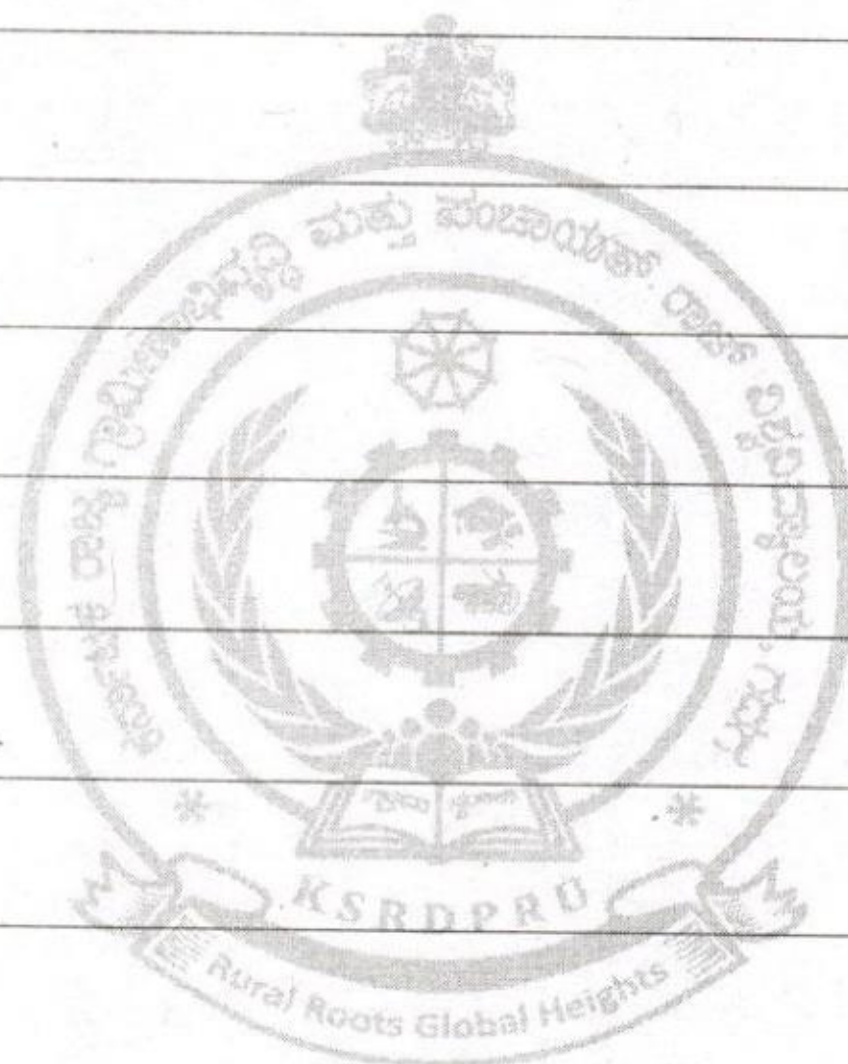


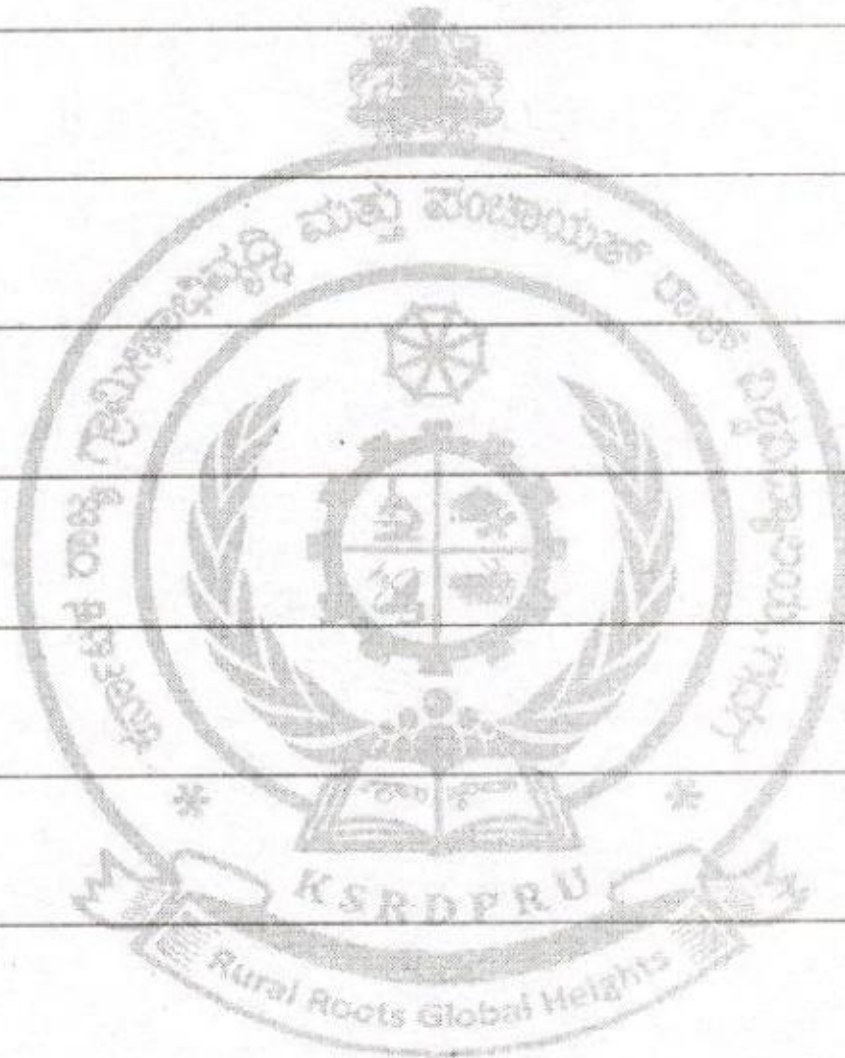
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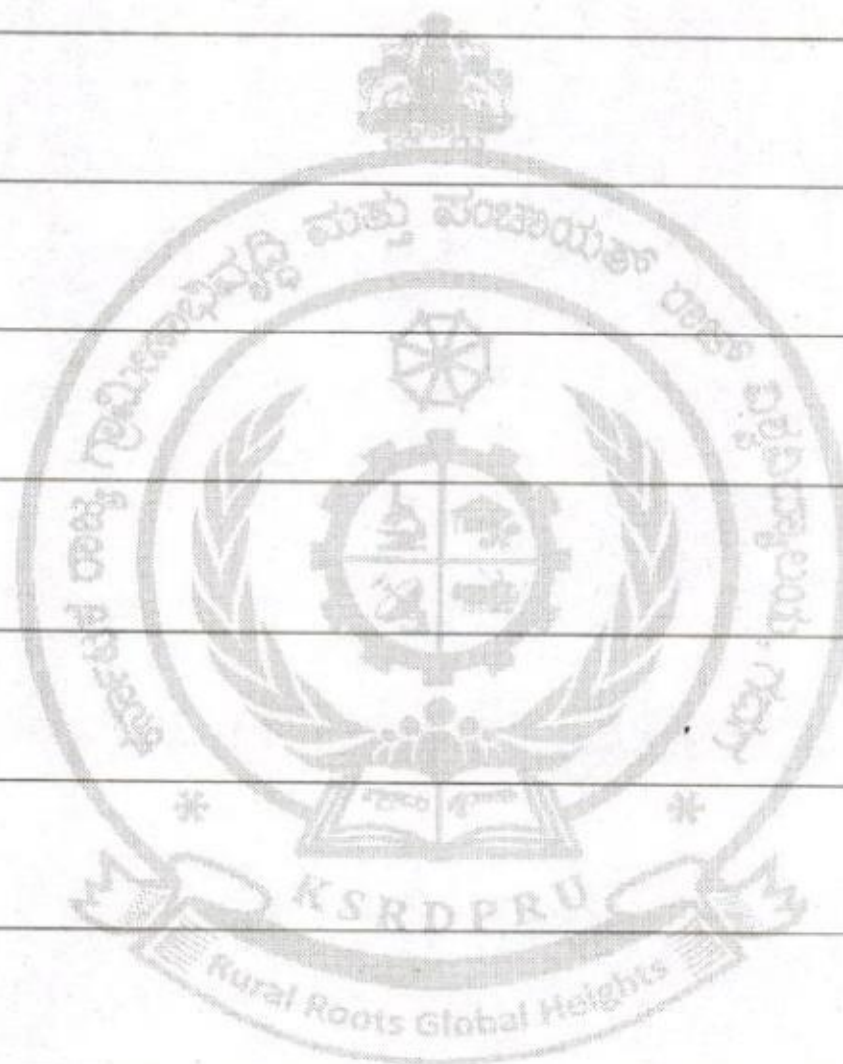


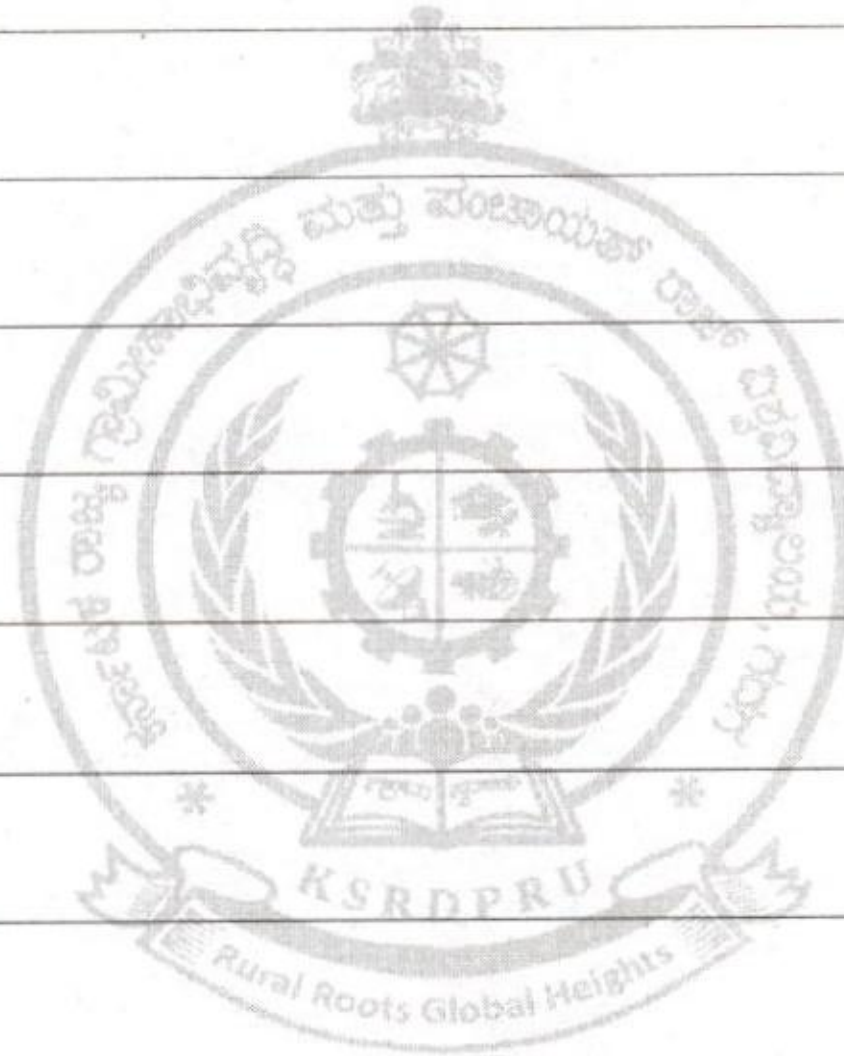


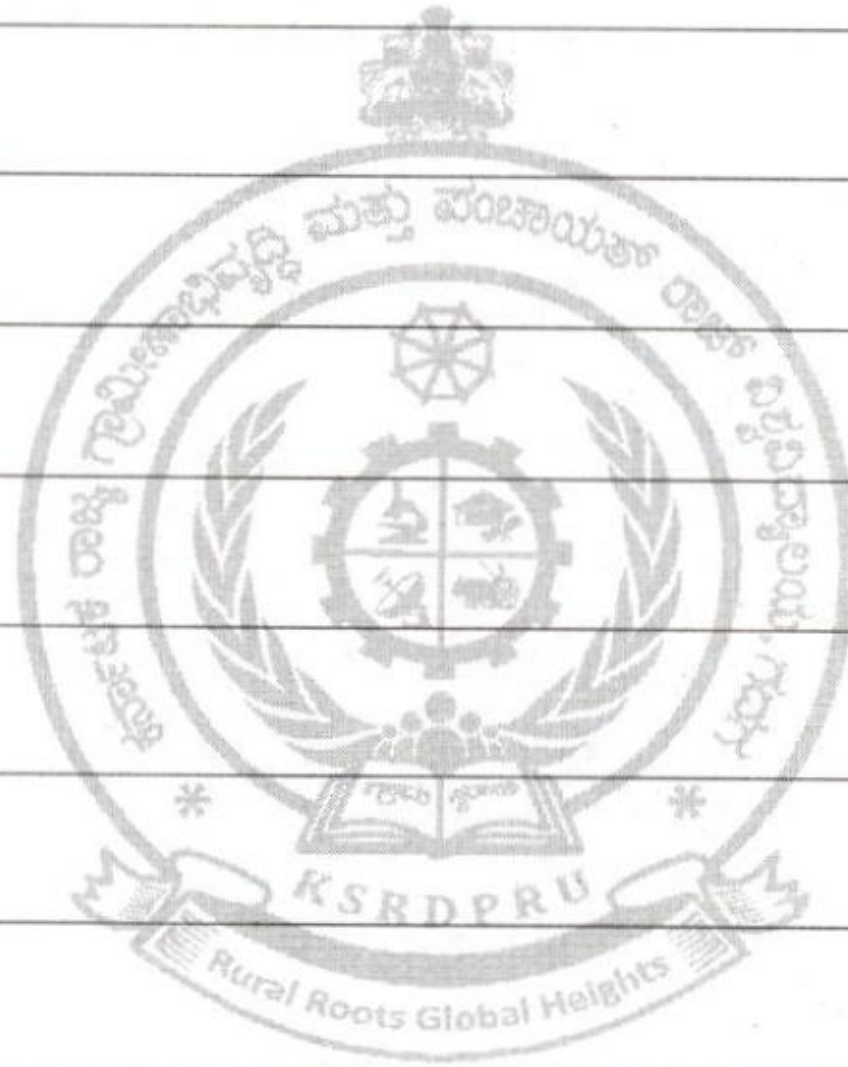


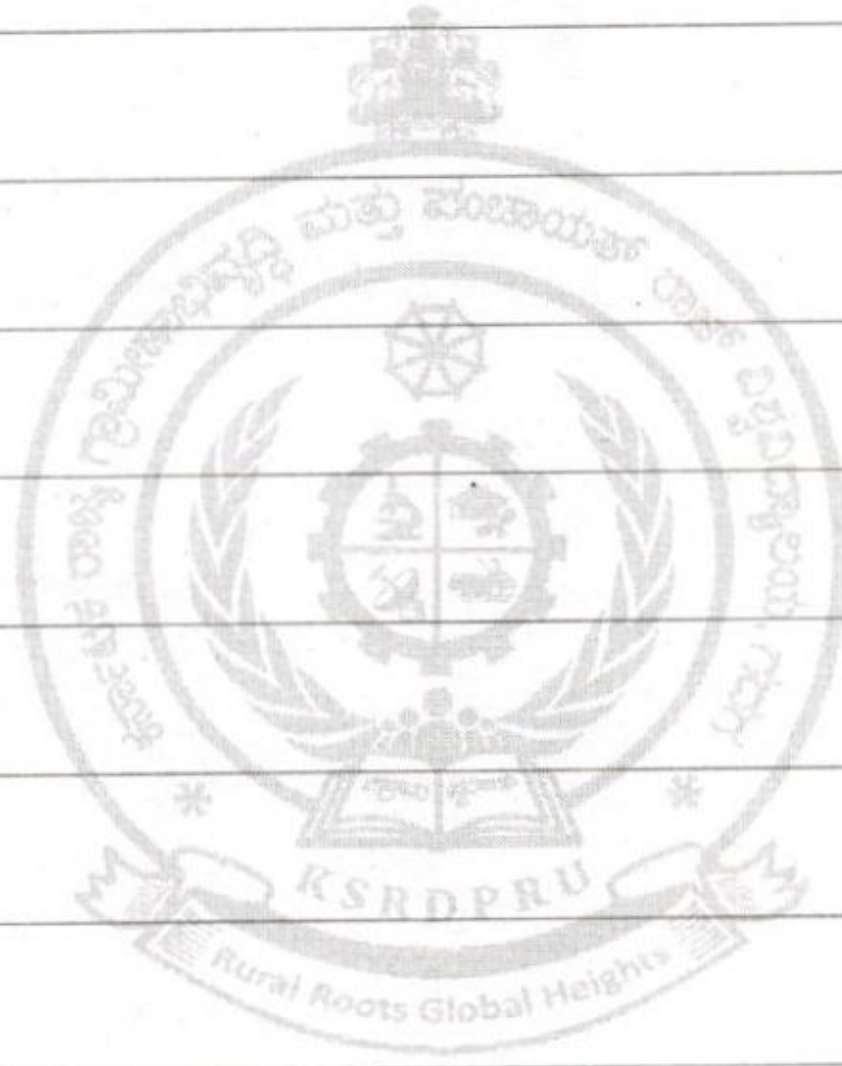




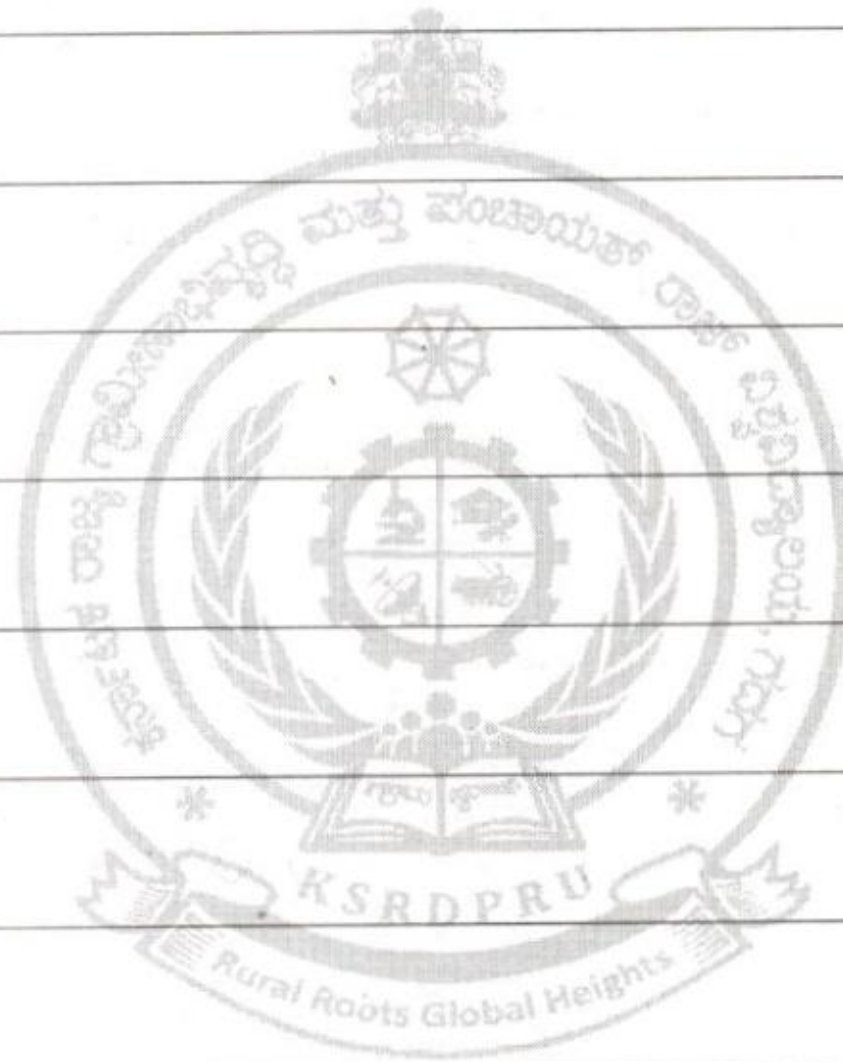




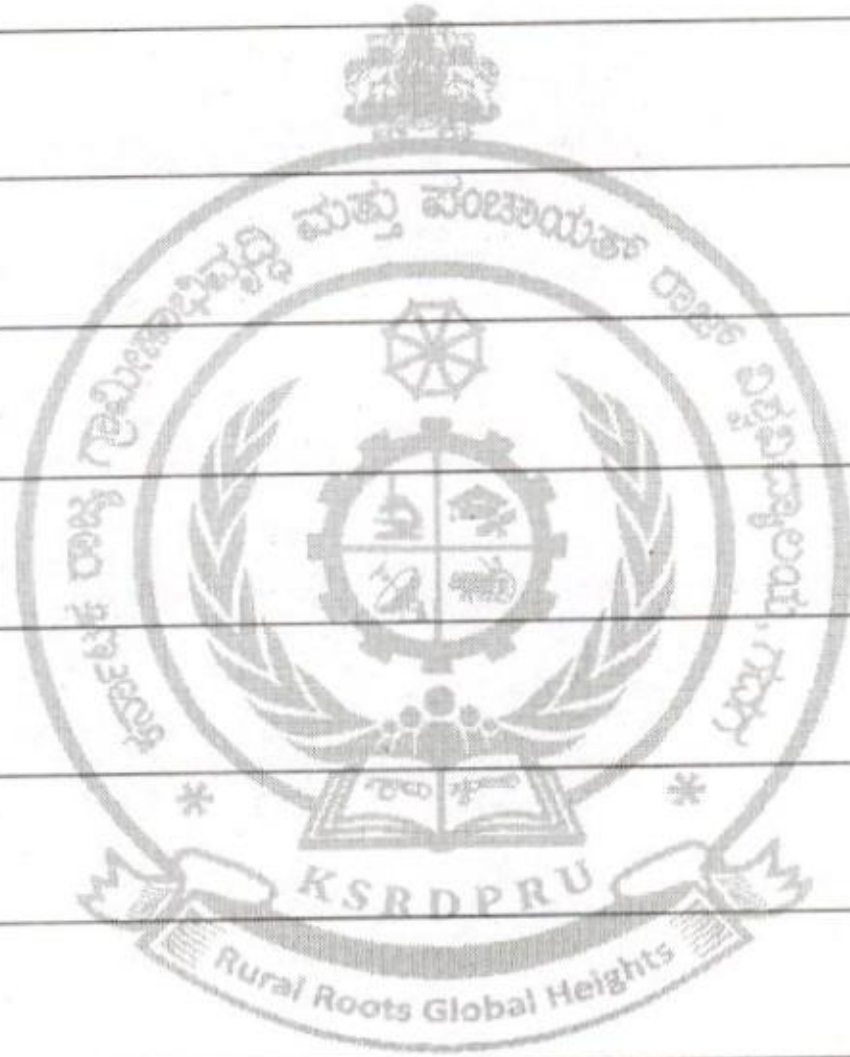


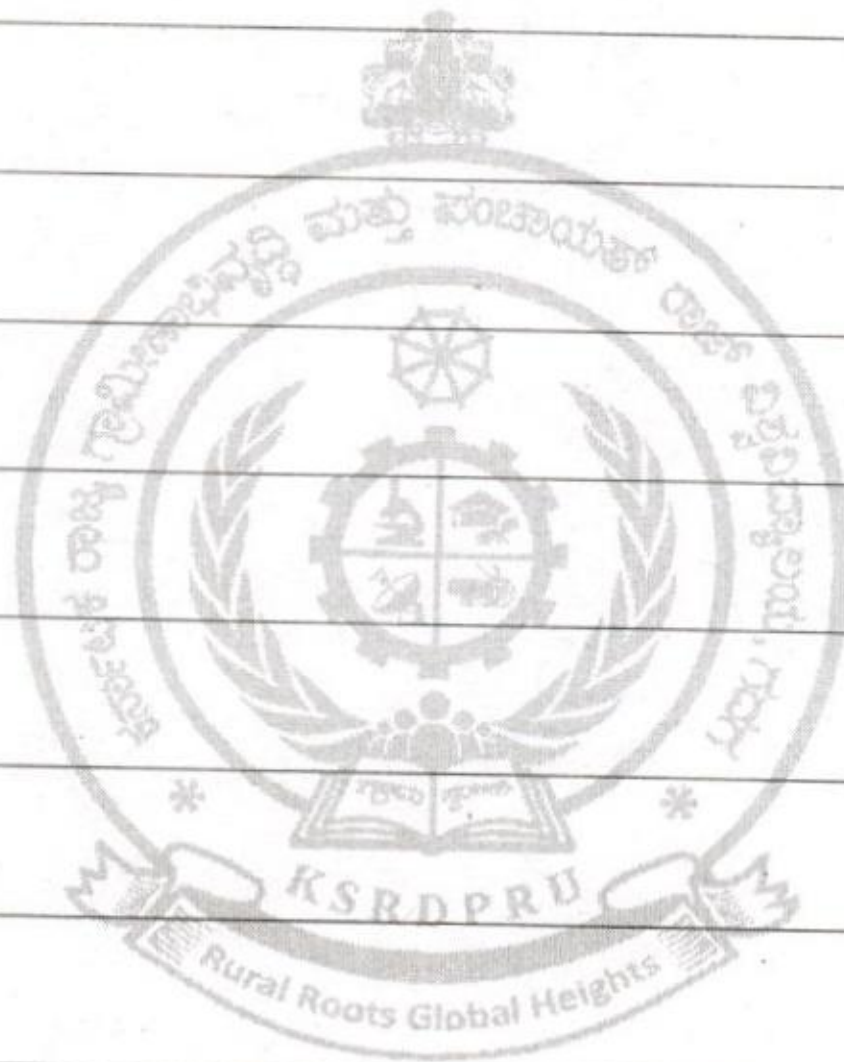












Work Sheet

ಪರೀಕ್ಷಾರ್ಥಿಗಳಿಗೆ ಸೂಚನೆಗಳು

1. ನಿಮಗೆ ಕೊಟ್ಟ ಉತ್ತರ ಪತ್ರಿಕೆಗಿಂತ ಯಾವುದೇ ಹೆಚ್ಚುವರಿ ಪುಟಗಳನ್ನು ಕೊಡಲಾಗುವುದಿಲ್ಲ. ಆದ್ದರಿಂದ ವಿದ್ಯಾರ್ಥಿಗಳು ಉತ್ತರ ಬರೆಯುವಾಗ ಪುಟಗಳ ಸಮಪಯೋಗದ ಬಗ್ಗೆ ಗಮನಿಸಬೇಕು. ವಿದ್ಯಾರ್ಥಿಗಳು ತಮ್ಮ ಸ್ಥಳಾಂಕವನ್ನು ಮೊದಲನೇ ಪುಟದಲ್ಲಿ ತೋರಿಸಿದ ಸ್ಥಳದಲ್ಲಿಯೇ ಬರೆಯತಕ್ಕದ್ದು ಮತ್ತು ಸ್ಥಳಾಂಕವನ್ನಾಗಲೀ ಹೆಸರನ್ನಾಗಲೀ ಬೇರೆ ಯಾವುದೇ ಸ್ಥಳದಲ್ಲಿ ಬರೆದರೆ, ಪರೀಕ್ಷಕರ ಸವಲತ್ತಿಗಾಗಿ ಸೂಚಿಸುತ್ತೀರೆಂದು ಪರಿಗಣಿಸಿ ವಿಶ್ವವಿದ್ಯಾಲಯದ ಕಾಯ್ದೆ (ಪರೀಕ್ಷೆ ಅವ್ಯವಹಾರ ಅಪರಾಧಕ್ಕಾಗಿ) ಯನುಸಾರ ಶಿಕ್ಷೆಗೆ ಗುರಿಪಡಿಸಲಾಗುವುದು.
2. ಉತ್ತರ ಪತ್ರಿಕೆಯ ಎರಡೂ ಬದಿಗೆ ಉತ್ತರಗಳನ್ನು ಬರೆಯತಕ್ಕದ್ದು. ಮಾರ್ಜಿನ್‌ನಲ್ಲಿ ಉತ್ತರ ಬರೆಯತಕ್ಕದ್ದಲ್ಲ.
3. ಉತ್ತರ ಪತ್ರಿಕೆಯ ಮೇಲಿನ ಪುಟದಲ್ಲಿ ತಮ್ಮ ಪರೀಕ್ಷಾ ನೋಂದಣಿ ಸಂಖ್ಯೆ, ಕಾರ್ಯಕ್ರಮ, ಸೆಮಿಸ್ಟರ್, ಇತ್ಯಾದಿ ಎಲ್ಲಾ ವಿವರಗಳನ್ನು ನಮೂದಿಸಬೇಕು ಹಾಗೂ ಯಾವುದೇ ಕಾರಣಕ್ಕೂ ಬೇರೆ ಸ್ಥಳದಲ್ಲಿ ಏನನ್ನೂ ಬರೆಯಬಾರದು. ನೋಂದಣಿ ಸಂಖ್ಯೆಯನ್ನು ಸ್ಪಷ್ಟವಾಗಿ ಬರೆದು ಅದಕ್ಕೆ ಸಂಬಂಧಿಸಿದ ಓ.ಎಂ.ಆರ್ ವೃತ್ತವನ್ನು ನೀಲಿ ಅಥವಾ ಕಪ್ಪು ಬಣ್ಣದ ಬಾಲ್ ಪೆನ್ನಿನಿಂದ ಗುರುತಿಸತಕ್ಕದ್ದು.
4. ವಿದ್ಯಾರ್ಥಿಗಳು ತಮ್ಮ ಸಹಿ ಹಾಗೂ ಎಡಗೈ ಹೆಬ್ಬಟ್ಟಿನ ಗುರುತನ್ನು ನಮೂದಿಸಿದ ಸ್ಥಳದಲ್ಲಿ ಹಾಕಬೇಕು.
5. ತೆಗೆದುಕೊಂಡ ಉತ್ತರ ಪತ್ರಿಕೆಯ ಪುಟವನ್ನು ಹರಿಯಬಾರದು ಒಂದು ವೇಳೆ ಯಾವುದೇ ಪುಟವು ಹಾಳಾಗಿದ್ದಲ್ಲಿ ಅದರ ಮೇಲೆ ಕತ್ತರಿಯ ಗುರುತು ಹಾಕಬೇಕು.
6. ಉತ್ತರ ಪತ್ರಿಕೆಯಲ್ಲಿ ಖಾಲಿಯಾಗಿ ಪುಟಗಳನ್ನು ಬಿಟ್ಟು ಮುಂದಿನ ಪುಟದಲ್ಲಿ ಉತ್ತರಗಳನ್ನು ಬರೆದರೆ ಅವುಗಳನ್ನು ಗಣನೆಗೆ ತೆಗೆದುಕೊಳ್ಳಲಾಗುವುದಿಲ್ಲ. ಒಂದು ವೇಳೆ ಕಣ್ ತಪ್ಪಿನಿಂದ ಸಂಭವಿಸಿದ್ದಲ್ಲಿ ಹಿಂದಿನ ಪುಟದ ಮೇಲೆ ಪುಟ ತಿರುವಿರಿ (ಪು.ತಿ.ನೋ) ಎಂದು ಸ್ಪಷ್ಟವಾಗಿ ದಪ್ಪ ಅಕ್ಷರಗಳನ್ನು ನಮೂದಿಸಬೇಕು.
7. ಪರೀಕ್ಷಾ ಸಮಯ ಮುಗಿದ ನಂತರ ಉತ್ತರ ಪತ್ರಿಕೆಯನ್ನು ಖಾಲಿಯಾಗಿರಲಿ ಇಲ್ಲವೇ ಉತ್ತರಗಳನ್ನು ಬರೆದಿರಲಿ ಅದನ್ನು ಕೋಣೆಯ ಮೇಲ್ವಿಚಾರಕರಿಗೆ ಒಪ್ಪಿಸತಕ್ಕದ್ದು.
8. ಪ್ರಶ್ನೆ ಪತ್ರಿಕೆಯ ಅಥವಾ ಬ್ಲಾಟಿಂಗ್ ಪೇಪರ್ ಮೇಲೆ ಏನನ್ನೂ ಬರೆಯತಕ್ಕದ್ದಲ್ಲ.
9. ಮೇಲ್ವಿಚಾರಕರು ಉತ್ತರ ಪತ್ರಿಕೆಯ ಮೇಲೆ ತಮ್ಮ ಹಸ್ತಾಕ್ಷರ ಹಾಗೂ ದಿನಾಂಕವನ್ನು ನಮೂದಿಸಿದರೆ ಬಗ್ಗೆ ಗಮನ ಹರಿಸಬೇಕು.
10. ಪ್ರಶ್ನೆಗಳ ಹಾಗೂ ಉಪಪ್ರಶ್ನೆಗಳ ಸಂಖ್ಯೆಯನ್ನು ಉತ್ತರ ಪತ್ರಿಕೆಯ ಮಾರ್ಜಿನ್‌ನಲ್ಲಿ ನಮೂದಿಸತಕ್ಕದ್ದು. ಪ್ರತಿ ಪ್ರಶ್ನೆಯ ಉತ್ತರ ಮುಗಿದ ನಂತರ ಸೂಕ್ತ ಸ್ಥಳ ಬಿಡುವುದು.
11. ಉತ್ತರ ಬರೆಯುವ ಸಾಮಗ್ರಿಗಳನ್ನು ಒಬ್ಬರಿಗೊಬ್ಬರಿಗೆ ಬದಲಿಸುವುದನ್ನಾಗಲಿ ಹಾಗೂ ಮಾತನಾಡುವುದನ್ನಾಗಲಿ ನಿಷೇಧಿಸಿದೆ.
12. ಪರೀಕ್ಷೆ ಪ್ರಾರಂಭವಾದ ನಂತರ ಪ್ರಶ್ನೆ ಪತ್ರಿಕೆ ನೀಡಿದ ಅರ್ಧ ತಾಸಿನವರೆಗೆ ಪರೀಕ್ಷಾ ಕೊಠಡಿಯನ್ನು ಬಿಟ್ಟು ಹೊರಗೆ ಹೋಗುವಂತಿಲ್ಲ.
13. ಪರೀಕ್ಷೆಯ ಕೊನೆಯ ಮೂವತ್ತು ನಿಮಿಷಗಳಲ್ಲಿ ಪರೀಕ್ಷಾ ಕೊಠಡಿಯಿಂದ ಹೊರಗೆ ಹೋಗುವಂತಿಲ್ಲ.
14. ವಿದ್ಯಾರ್ಥಿಗಳು ಈ ಮುಂದೆ ತಿಳಿಸಿದ ಯಾವುದಾದರೂ ಅಪರಾಧಗಳನ್ನು ಮಾಡಿದ್ದಲ್ಲಿ ಅವರನ್ನು ಪರೀಕ್ಷಾ ಕೊಠಡಿಯಿಂದ ಹೊರಗೆ ಹಾಕಲಾಗುವುದು ಹಾಗೂ ಸದರಿ ವಿಷಯವನ್ನು ವಿಶ್ವವಿದ್ಯಾಲಯದ ಕುಲಸಚಿವರು/ಸಂಬಂಧಪಟ್ಟ ಅಧಿಕಾರಿಗಳಿಗೆ ಸೂಕ್ತ ಕ್ರಮಕ್ಕಾಗಿ ವರದಿ ಮಾಡಲಾಗುವುದು.
 - (i) ಪರೀಕ್ಷಾ ಕೊಠಡಿಗೆ ನಕಲು ಪ್ರತಿಗಳಾದ ಪುಸ್ತಕ, ನೋಟ್ಸ್, ಚೀಟ್, ಮೊಬೈಲ್ ಅಥವಾ ಇಲೆಕ್ಟ್ರಾನಿಕ್ಸ್ ಉಪಕರಣಗಳನ್ನು ತಂದರೆ.
 - (ii) ಪರೀಕ್ಷೆ ನಡೆಯುವ ವೇಳೆಯಲ್ಲಿ ಬೇರೆ ವಿದ್ಯಾರ್ಥಿಗಳ ಜೊತೆಗೆ ಮಾತನಾಡಿದರೆ ಅಥವಾ ಯಾವುದೇ ವಿಷಯ ತಿಳಿಸಿದರೆ.
 - (iii) ಪರೀಕ್ಷೆ ನಡೆಯುವ ವೇಳೆಯಲ್ಲಿ ಬರೆದ ಉತ್ತರ ಪತ್ರಿಕೆ ಅಥವಾ ಖಾಲಿ ಉತ್ತರ ಪತ್ರಿಕೆ ಅಥವಾ ಪ್ರಶ್ನೆ ಪತ್ರಿಕೆಯನ್ನಾಗಲಿ ಪರೀಕ್ಷಾ ಕೊಠಡಿಯಿಂದ ಹೊರಗೆ ತೆಗೆದುಕೊಂಡುಹೋದರೆ.
 - (iv) ಪರೀಕ್ಷೆ ವೇಳೆಯಲ್ಲಿ ಬೇರೆ ವಿದ್ಯಾರ್ಥಿಗಳಿಂದ ಪರೀಕ್ಷೆಗೆ ಸಂಬಂಧಿಸಿದ ಯಾವುದೇ ನಕಲು ಪ್ರತಿಗಳನ್ನು ಕೊಡುವುದಾಗಲಿ/ತೆಗೆದುಕೊಳ್ಳುವುದಾಗಲಿ ಅಥವಾ ತಮ್ಮ ಉತ್ತರ ಪತ್ರಿಕೆಯಿಂದ ನಕಲು ಮಾಡಲು ಅನುವು ಮಾಡುವುದಾಗಲಿ ಮಾಡಿದರೆ.
 - (v) ಪರೀಕ್ಷೆ ನಡೆಯುವ ವೇಳೆಯಲ್ಲಿ ಬೇರೆ ವಿದ್ಯಾರ್ಥಿಗಳಿಗೆ ಅನುಕೂಲವಾಗುವಂತೆ ಬ್ಲಾಟಿಂಗ್ ಪೇಪರ್ ಅಥವಾ ಯಾವುದೇ ಪೇಪರ್ ಮೇಲೆ ಸುಳಿವು ಅಥವಾ ಮಾಹಿತಿಯನ್ನು ಬರೆದರೆ.
 - (vi) ಪರೀಕ್ಷಾ ಸಮಯದಲ್ಲಿ ತಮ್ಮ ಅಥವಾ ಬೇರೆಯವರ ಉತ್ತರ ಪತ್ರಿಕೆಯನ್ನು ಕದ್ದು ತರುವುದನ್ನಾಗಲೀ, ಹೊರಗೆ ಒಯ್ಯುವುದನ್ನಾಗಲೀ ಮತ್ತು ಬೇರೆಯವರ ಪರವಾಗಿ ಉತ್ತರ ಪತ್ರಿಕೆ ಬರೆಯುವುದನ್ನು ಮಾಡಿದರೆ.
 - (vii) ವಿದ್ಯಾರ್ಥಿಯು ಉತ್ತರ ಪತ್ರಿಕೆಯಲ್ಲಿ ತಮ್ಮ ಗುರುತಿನ ಮಾಹಿತಿಯನ್ನು ನೀಡಿದರೆ ಅಥವಾ ವಿಶಿಷ್ಟ ಗುರುತುಗಳನ್ನು ಮಾಡಿದರೆ.
 - (viii) ಅಥವಾ ನಿಂದಾತ್ಮಕ ಭಾಷೆಯನ್ನು ಬಳಸಿದರೆ ಅಥವಾ ಅಸ್ಥಿರ ಭಾಷೆಗಳನ್ನು ಬಳಸಿದರೆ ಅಥವಾ ಇತರೆ ಯಾವುದೇ ಗುರುತರವಾದ ಅಪರಾಧಗಳನ್ನು ಮಾಡಿದರೆ.
15. ಪರೀಕ್ಷೆ ಮುಗಿಯುವುದಕ್ಕೆ 10 ನಿಮಿಷ ಮುಂಚಿತವಾಗಿ ಮೊದಲ ಗಂಟೆ ಬಾರಿಸಲಾಗುವುದು. ಎರಡನೇ ಗಂಟೆ ಬಾರಿಸಿದ ಕೂಡಲೇ ಉತ್ತರಗಳನ್ನು ಬರೆಯುವುದನ್ನು ನಿಲ್ಲಿಸಿ ಕೊಠಡಿ ಮೇಲ್ವಿಚಾರಕರಿಗೆ ಉತ್ತರ ಪತ್ರಿಕೆಯನ್ನು ಸಲ್ಲಿಸಲು ಸಿದ್ಧರಾಗಿರಬೇಕು. ಎಲ್ಲರ ಉತ್ತರ ಪತ್ರಿಕೆಗಳನ್ನು ಪಡೆಯುವವರೆಗೆ ವಿದ್ಯಾರ್ಥಿಗಳು ಕೊಠಡಿಯಿಂದ ಹೊರಗೆ ಹೋಗತಕ್ಕದ್ದಲ್ಲ.
16. ವಿದ್ಯಾರ್ಥಿಗಳಿಗೆ ಪರೀಕ್ಷಾ ಕೊಠಡಿಯಲ್ಲಿ, ಚಹ/ಕಾಫಿ ಕುಡಿಯುವುದಾಗಲಿ, ಸಿಗರೇಟು ವಗೈರೆ ಸೇದುವುದಾಗಲಿ ನಿಷೇಧಿಸಲಾಗಿದೆ. ಅವಶ್ಯವಿದ್ದರೆ ವಿದ್ಯಾರ್ಥಿಗಳಿಗೆ ಕುಡಿಯುವ ನೀರನ್ನು ಅವರಿದ್ದ ಸ್ಥಳದಲ್ಲಿಯೇ ಪೂರೈಸಲಾಗುವುದು.
17. ನಿಗದಿಪಡಿಸಿದ ವೇಳೆಗೆ ವಿದ್ಯಾರ್ಥಿಗಳು ಅವರ ಸ್ಥಾನದಲ್ಲಿರದಿದ್ದರೆ ಅವರಿಗೆ ಪರೀಕ್ಷೆಗೆ ಹಾಜರಾಗಲು ಅನುಮತಿಸಲಾಗುವುದಿಲ್ಲ, ಸರಿಯಾದ ಕಾರಣಗಳಿದ್ದಲ್ಲಿ ಮಾತ್ರ ಅನುಮತಿಯನ್ನು ನೀಡಲು ಸಂಬಂಧಿಸಿದ ಮುಖ್ಯ ಮೇಲ್ವಿಚಾರಕರಿಗೆ ವಿವೇಚನಾ ಅಧಿಕಾರವನ್ನು ನೀಡಲಾಗಿದೆ.
18. ಮುಖ್ಯ ಅಥವಾ ಕೊಠಡಿ ಮೇಲ್ವಿಚಾರಕರು ನೀಡಿರುವ ಯಾವುದೇ ಸೂಚನೆಗಳಿಗೆ ಅವಿಧೇಯತೆ ತೋರುವ ಅಥವಾ ಒರಟಾಗಿ ನಡೆದುಕೊಳ್ಳುವ ಅಥವಾ ಅವಿಧೇಯತೆಯಿಂದ ವರ್ತಿಸುವ ಅಭ್ಯರ್ಥಿಯನ್ನು ಆ ಕೂಡಲೇ ಪರೀಕ್ಷಾ ಕೊಠಡಿಯಿಂದ ಹೊರ ಕಳಿಸಲಾಗುವುದು.
19. ವಿದ್ಯಾರ್ಥಿಗಳು ಉತ್ತರ ಪತ್ರಿಕೆಗಳಲ್ಲಿ ಕೇವಲ ನೀಲಿ/ಕಪ್ಪು ಶಾಹಿಯ (ಇಂಕ್) ಪೆನ್ನನ್ನು ಅಥವಾ ಬಾಲ್ ಪೆನ್ನನ್ನು ಮಾತ್ರ ಉಪಯೋಗಿಸಬೇಕು. ಯಾವುದೇ ಪರಿಸ್ಥಿತಿಯಲ್ಲಿ ಶಾಹಿಯ ಬಣ್ಣವನ್ನು ಬದಲಾಯಿಸುವ ಹಾಗಿಲ್ಲ, ಒಂದು ವೇಳೆ ಅನಾನುಕೂಲತೆಯಿಂದಾಗಿ ಬಣ್ಣವನ್ನು ಬದಲಿಸುವುದಾದರೆ ಉತ್ತರಗಳನ್ನು ಬರೆಯುವುದಕ್ಕಿಂತ ಮೊದಲು ವಿಷಯವನ್ನು ಕೊಠಡಿಯ ಮೇಲ್ವಿಚಾರಕರಿಗೆ ತಿಳಿಸಿ ಅವರ ಸಹಿಯನ್ನು ಪಡೆಯಲು ಮರೆಯದಿರಿ.