

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"

1.

a) "The factors to be considered during selection of Meat"

- The meat should be fresh and Meat in a Normal temperature
- Meat does not having any MicroOrganisms it is good to select the Meat.
- Meat does not carrying any harmful bacteria

(b) The objectives of cooking:-

The objectives of cooking

- Maintaining taste
- Nutritional and fine.
- does not having MicroOrganisms
- Maintain food taste
- delicious in taste.

- having Nutritional, Vitamins
- Easy to Make. the food

(d) Food processing:-

Food processing is a process of Transforming raw materials into Consuming food and making it to Consume in a healthy way.

Food processing importances:-

- Food processing importance Makes the Food faster and Nutritional.
- Food processing important for a well defined. Maintaining health.
- Nutritional value.

(f) Gelatinization

The formation of Gel in the food Gelly like structure is called Gelatinization. It usually seen in the food were waste food the bacteria, fungi are present in that food.

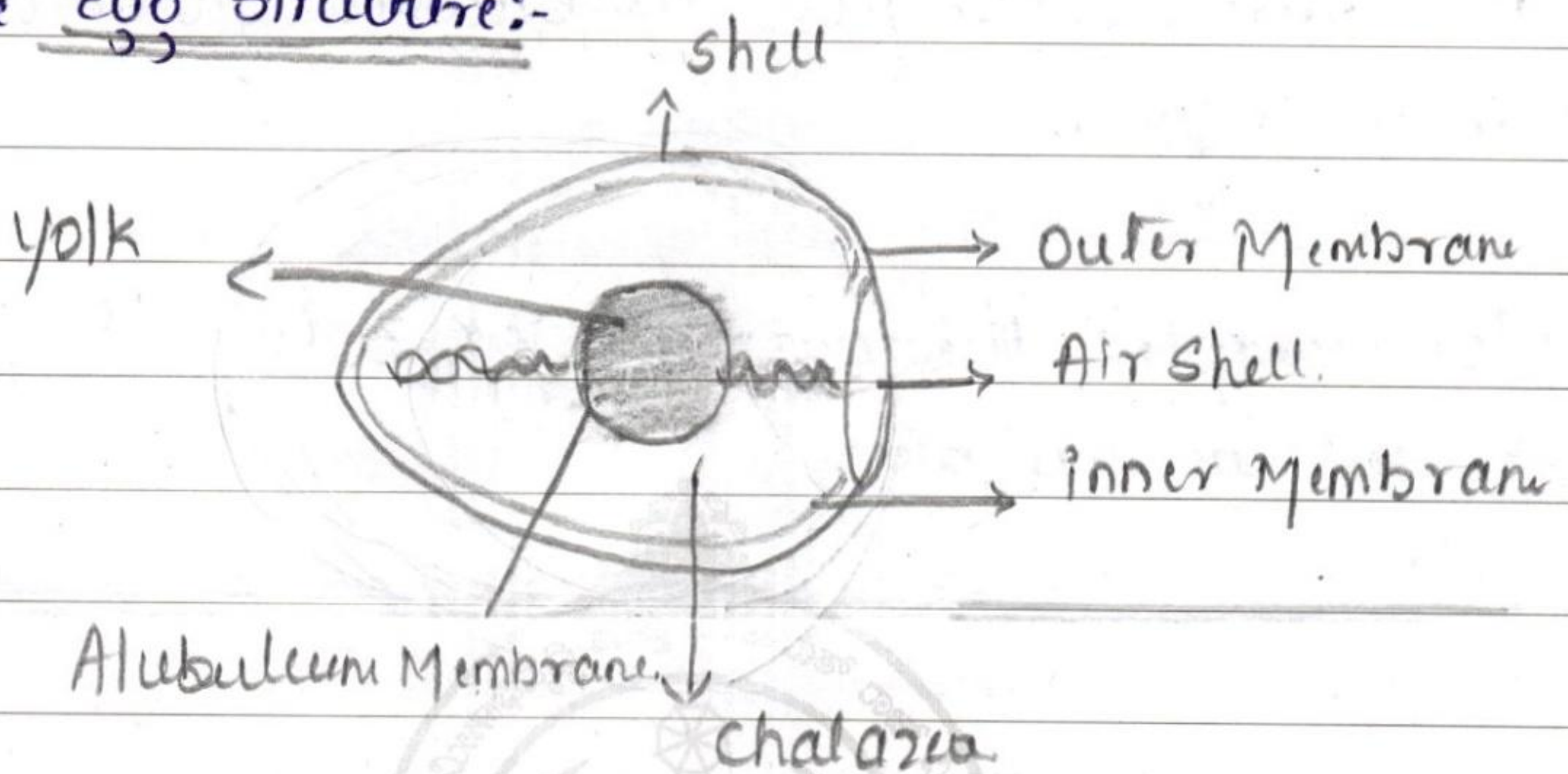
for example: The raw kept for 3 day the formation of Gel we can seen.



Part :- "B"

3. The "Structure" and "Composition of Egg:-"

The Egg Structure:-



- The structure of the Egg is Oval shape. and the It's having albumen Membrane, Yolk the Green part and it is in the Middle, Outer Membrane Inner Membrane, Chalazia, and Shell. and Airshell
- This all are the structure and the parts of egg.
- The Egg is Outer shell is in the white coloured coated part and it is well coated does not create Crack on any side.
- The Egg is a well defined oval shaped and containing more protein in the egg.

- The egg is defined as well protein contained egg.
 - The egg is normal in the weight 0.34 mm.
 - The egg is having (many) and more contain. of protein that helps to build a tissue formation.
-
- In the egg the more number of protein is present. And protein is very important to our body because, it repairs tissues and formation of new tissue.
 - Outer membrane:- The Outer membrane of the egg contains a white thick coat that covers the egg outer body. it helps to cover the inner part of the egg and the protection of the egg.
 - Inner membrane:- Inner membrane is also a light coat that contains a thin layer which protects the egg and inner parts like chalazae, yolk. and albumen membrane.
 - Yolk:- It is the most important and it is present in the middle of the egg that it having a yellow colour structure. and contain protein.
 - Shell:- Shell is the most covering part of egg and it covers a white shell and it protects the egg.
 - Air shell:- Air shell it is a shell that contains air and for free air is required for the egg.

to egg it is required to Take a. Air. And to be a healthy egg.

- The Egg Contains protein and it is very much useful to man in day to day life.
- If the Man is Consuming egg in day to day life he can maintain well prepared and body building body.
- The Composition of egg is to egg contain high fibrous and it very good to Consume. The size of the egg is 0.34mm Normally. The we kept in a well stored area because it contains more Outer Membrane if we put it down it will break.
- The storage is very safety and it is carried with a trays and wooden baskets because it is safe to handle the egg.
- Egg is very much well prepared egg. egg having two type 1. Brown egg and another one is a white egg.

Normally people will consume white egg it is also good and brown egg also good for the consumption. propose.

The egg we are consuming is a very good and contain more protein good for health purpose.

The



2) Elaborate on the different cooking Methods

- The different cooking Methods are
 - cleaning :- first we have to clean the dust and dirty particles from the vegetables, fruits and Cereals or pulses
 - Then we have to wash the vegetables fruits and Cereals or pulses.
 - And then Soak in water.
 - Soaking is also very important we have to Soak in a water atleast 5 to 10 minutes.
 - Then we have to cook the food.
- ⇒ These all are starting steps of cooking and the all the dirty particles gone and we have to cook the food.
- “ ”
- Threshing the food :- We have to remove the outer coated particles from the Seed or ground nut then we have to cook the food.
 - In a good manner we have to cook the food and in a healthy way.

different types of cooking like

- "Grinding :- For the powder the seeds we have to grind the seeds or pulses.
- "Milling :- It is a Best type of making a wheat into a Milling well defined fine powder which is wheat powder that is wheat atta that we are making chapatis, Rotis and many others.
- "Boiling :- The seeds we have to boiling and makes a different "palyas" and boiling make the food tasty and contains more protein and vitamins, nutrients.
- "Roasting :- Roasting the groundnut because well defined protein is present in that it is one type of method that Roasting chicken and consuming "Roasted chicken".
- "Heating :- It also one of the method to in Oven heating the food and consuming food for example pizza heated and consuming the food.

The different Methods of cooking is important in a day to day life.

Consuming different type likes cooking Methods like boiling, grinding, Roasting and many other type of cooking methods we can see in this and consuming tasty foods.

In the Roasted food like Groundnut chutney it is very delicious chutney that famous Northern Indian food and eating and making it is payet. first we have to Roast the Ground nut then we have to Grind with some spices then it will have a fine powder that we can consume it.

Milk product like payas it is a delicious food that first we have to Roast the 5k0 Vermillens and then Boiling the Milk and then Roasted Vermillens are put and some Sweet like Sugar are added to them it is called "payasa".

6) The Cereals Cookery in details:-

- The Cereals are first washed it and then we have to clean it and then soaked with a water.
- The Cereals are well defined and containing more nutrients and it is a fibrous and contain fats and many other carbohydrates Fats.
- The Cooking Method of the Cereals is Easy.
first we have to cook the washed all the cereals and pulses then we have to wash it and make it perfect for the cooking.
- The Cereals are well containing many nutrients and Minerals so first we washed it and make it clean.
- Then the Cereals like wheat, Maize, Ragi for the wheat we can cook a payas wheat Cereals payas.
- Grinding wheat and making a use of the wheat is also one of the method of Cooking.
- The wheat that we are cooking is we can many different food item in that.

- that are we are consuming more food items like different types of items and many other nutritional food. from the Cereals we can do many much food items and make them a nutritional food and it is one of the types of food.
- Cereals are the first and highly produced food items in India.



PART 'C'

7.

The processing of Milk:-

- The milk is firstly it is a raw milk transformed to dairy and making a milk and distributing in all the areas.
- Pasteurization:- The milk should be pasteurized and good milk containing heavy proteins that the milk have to standardise first milk have to standardise.
- standardise:- The milk have to standardise the raw milk and in the temperature of 25 to 40°C the milk the milk have to transfer one dairy to another.
- Milked and Skinned:- By making the milk Skimmed and Milked the milk should have very much well preserved milk have to consume in the process of milk.
- The milk have to preserved in a healthy way and does not harm a microorganism and it

it should be protected from the well MicroOrganisms and good for maintaining the milk

Dairy process:- For the milk process (Dairy processing)

- "Collection and filtration" :- We have to collect the milk and we have to filter the milk and collected milk we have to filter.
- "Standardization" :- Filtered milk then we have to standardize and heated to MicroOrganisms are killed.
- "Pasteurization" :- The milk should be pasteurization that it have containing many MicroOrganisms it should be pasteurization must be done.
- "Homogenization" :- Homogenization the milk should be separated from MicroOrganisms and it have to be homogenization. clean milk.
- "Separation and Churning" and milk should be separated from lime and skinned milked part that is thick outer part of milk it have to come out of this part.

Drying and packing's-

Drying the Milk into powder that easy to consume and shelf life, longer time and it have to kept a longer time then we have to packing the Milk powder into a fine packaging



10. The Composition and processing nut and oil Seeds:-

- The seed and nuts are highly containing the nuts and oil and many other factors of containing oil to extract that the machine come to extract oil from the seed and
- First grinding the seeds and nuts in a grinding machine and then extracting oil seeds.
- Oil seeds means Groundnut seed, Sesame seed etc. This all seeds are extracted from the seeds the main oil extracting is to grinding the oil into Simpler and Milling Machine.
- Oil seeds like:- Groundnut, Almond, Sesame, Sunflower seed etc. this are all oil extracting seed. And having more and more nutritional power and oil seeds are Major oil extracting seed in the India.
- First we have to grind the seed then we have to extract the oil and making it pure and then we have to remove the coated

Outer covering of the Seed then we have to grind it and making a defined and prepared to making a Seed to Extract oil

After Extracting oil we consume the it by adding to the food and it is well to Food processing it is Main process and source of the food to Extract oil and Making it a Consuming oil and then Extracting oil and to by adding to the food.

After Extracting the oil like coconut and other Seeded it is helped to put into the food and making food more tastier.

Extracting the Seed it had came a Machine to Extract the oil Seed from Oil Seed it is one of the major thing in India that Extracting the oil. and by Extracting the oil we can put into many food processing dish.

Oil is major source of the food and by adding a Nutritional oil to the food can make the food more tastier.

Oil Extraction is important for day to day life and making more consuming products.

Oil Extraction is One of the best technique to Oil Extraction by the seed.

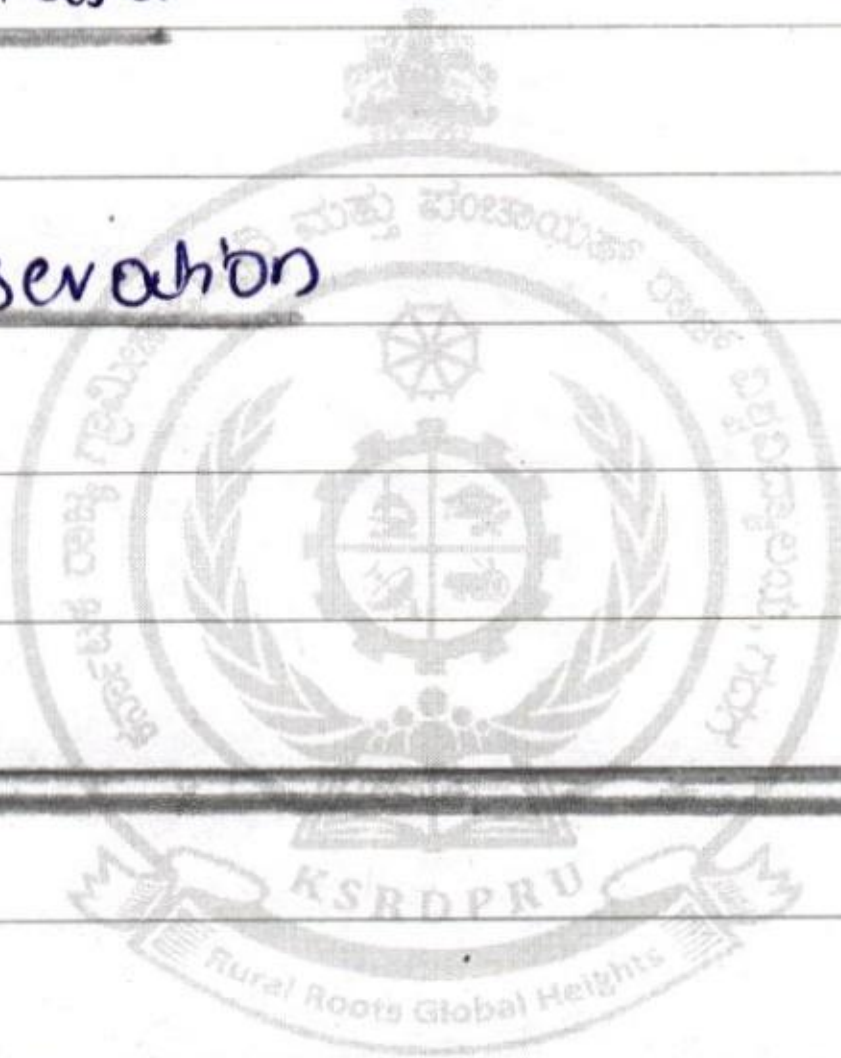


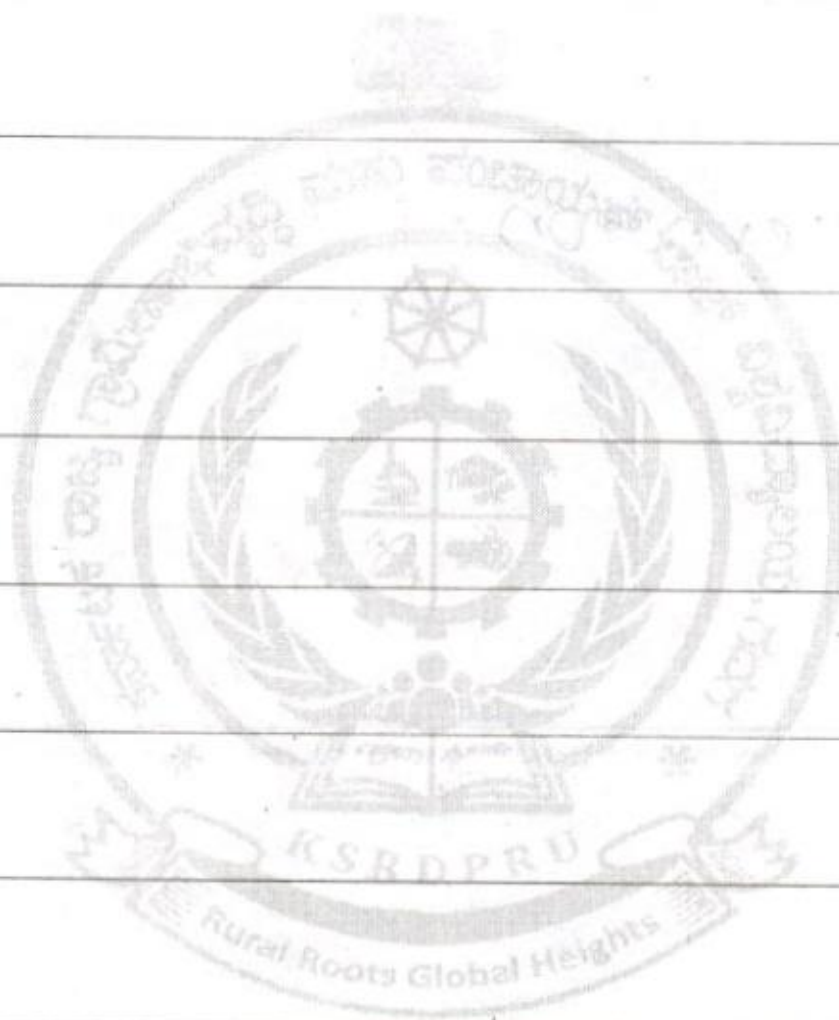
11. The different food preservation Methods:-

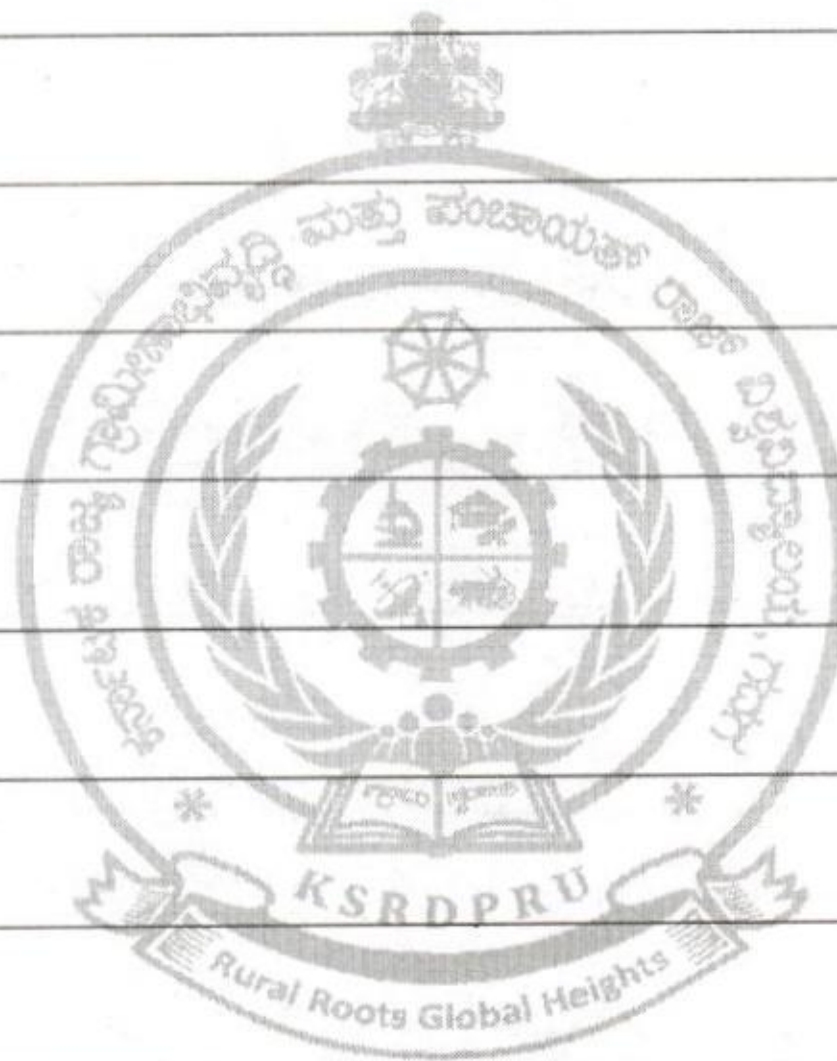
- Food preservation:- Food preservation is a one of the good type that can help in shelf life and longer time, Maintain taste, packaging.
- Shelf life :- The food preservation can make the food shelf life longer and help to eaten in a longer time.
- Maintain taste :- It can maintain taste for longer time and in a healthy way.
- Salted :- The food should be preserve in a salted and salted area and more consumable for longer time.
- Water preserve :- The preservation are kept in a water to maintain life and process donot harm micro Organisms.
- packaging:- The food packaging is more important in the food processing. Itly we have to pack the food.

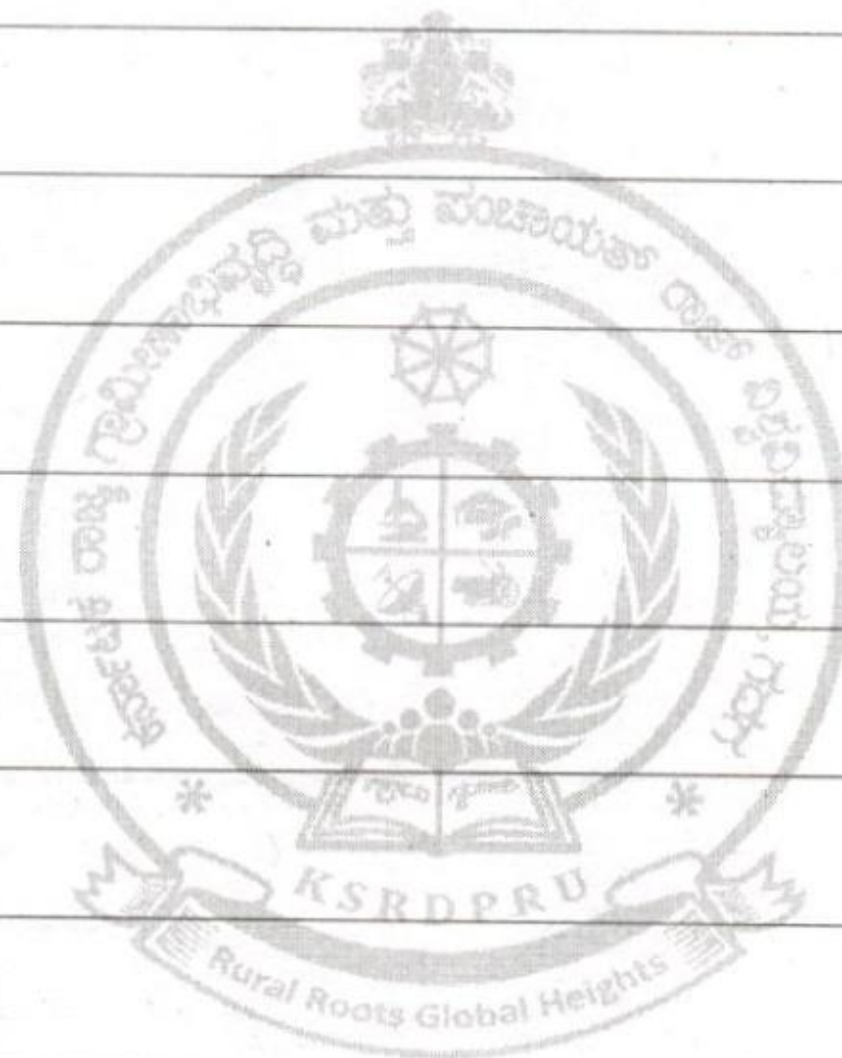
- Food is preserved in a Room temperature.
Refrigerator and Many good harm good temperature places.
- By preserving the food in Ref. Refrigerator it is one of the food preserving technique and making the food come for longer time.
- Cold Goods:- By preserving the food in the colded Goods also protects from Bacteria, Micro Organisms.
- Cold place area it is very important to store the food preservation.
- The food preservation technique is very famous for long term consumption.
- Drying:- It is also a Method to consume the food by drying the food and heated and kept for longer period.

- Food is a very nutritional food that we have to consume daily to the longer period we have to consume. It.
- Food preservation Methods are seen that are
 - cold goods preservation
 - Drying
 - Shelf life
 - Maintain taste
 - Salted
 - water preservation
 - packing.

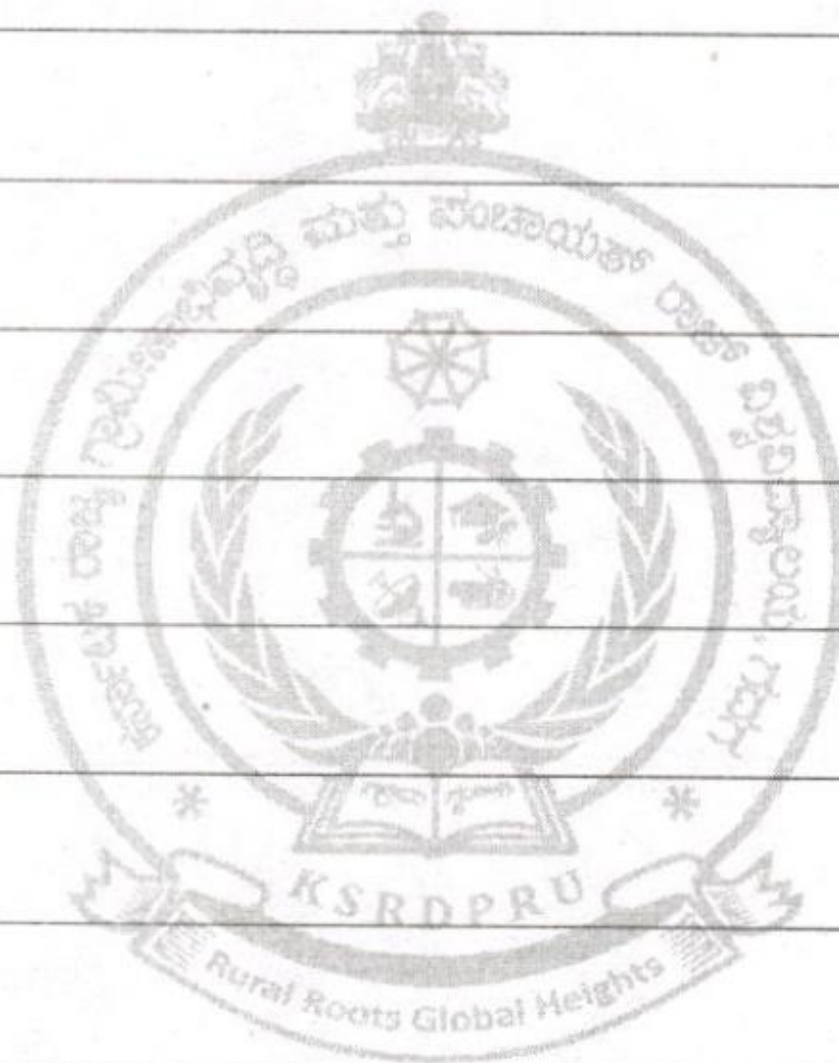


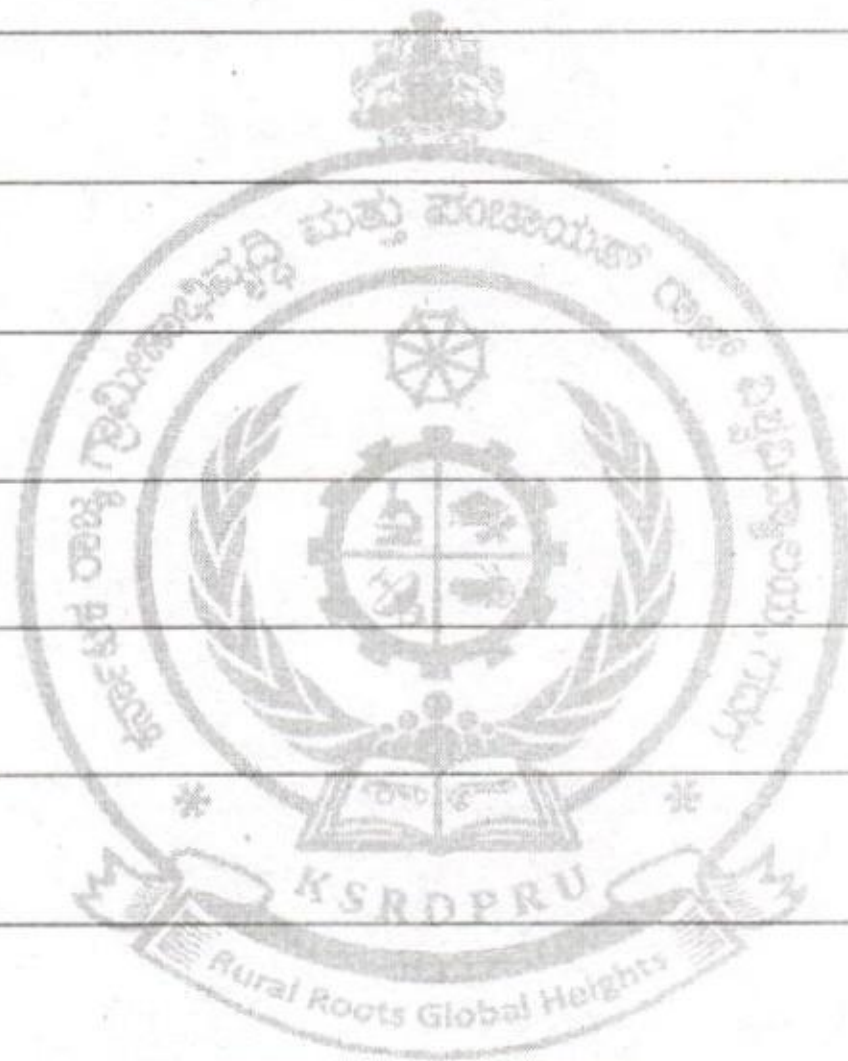


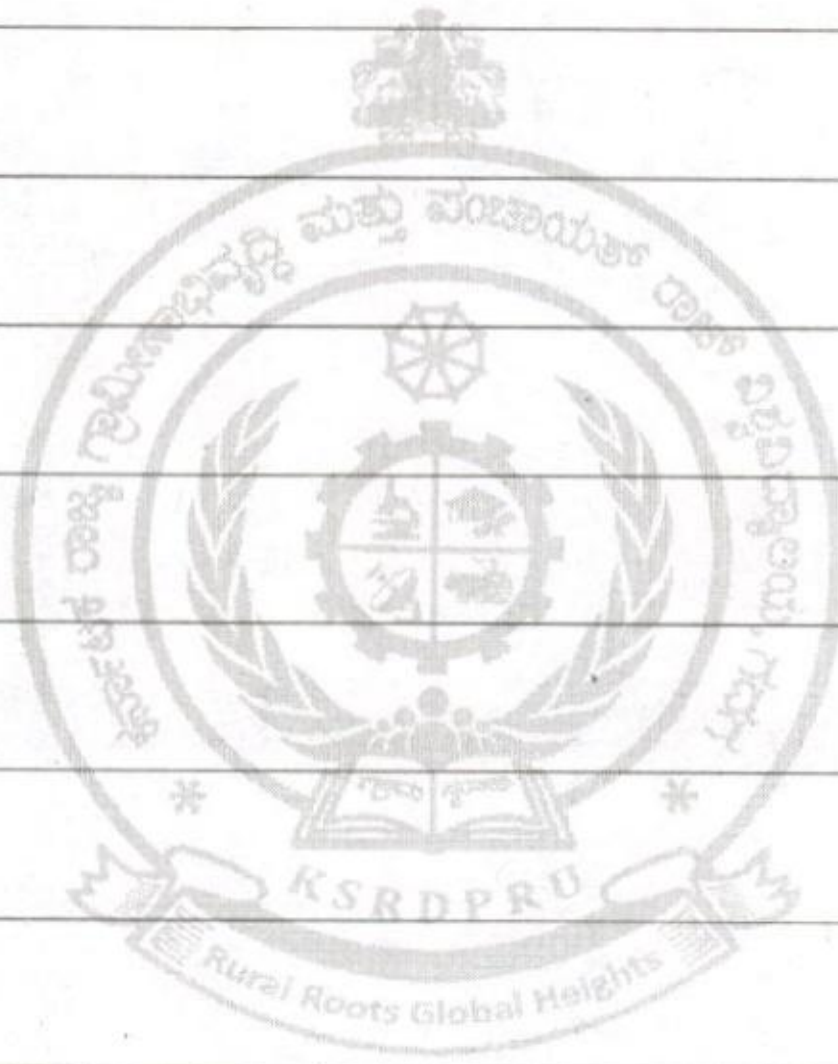


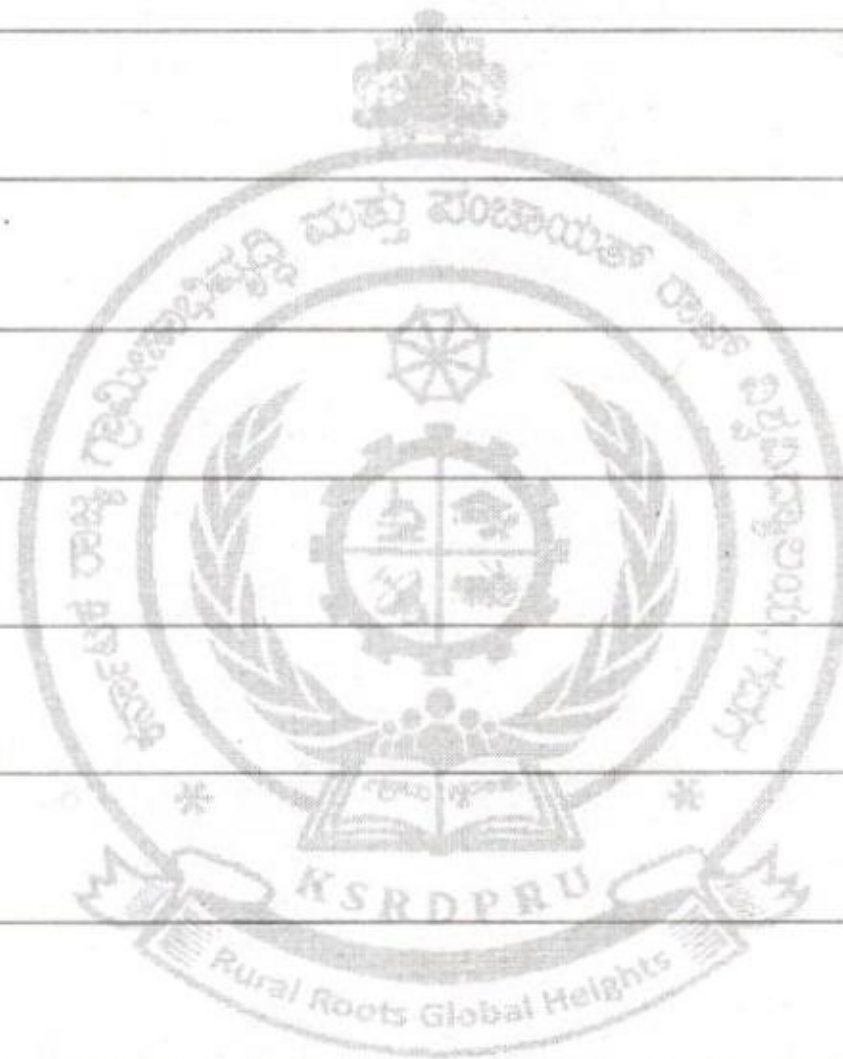


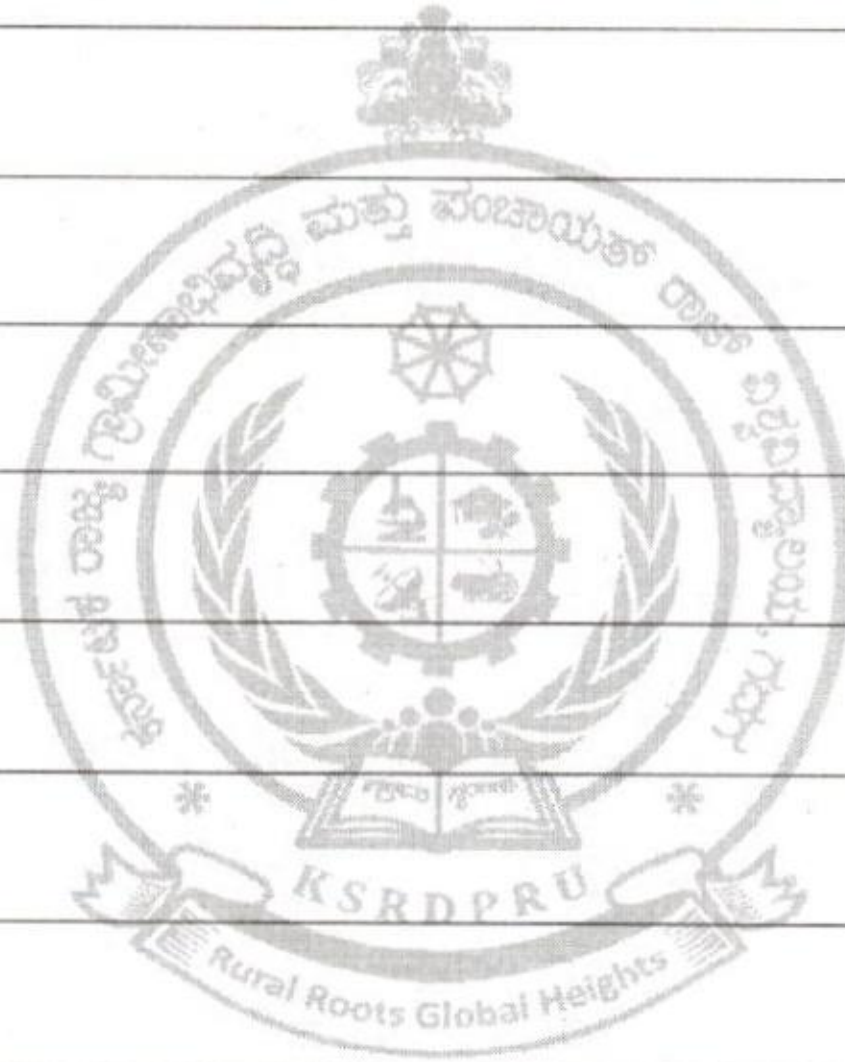


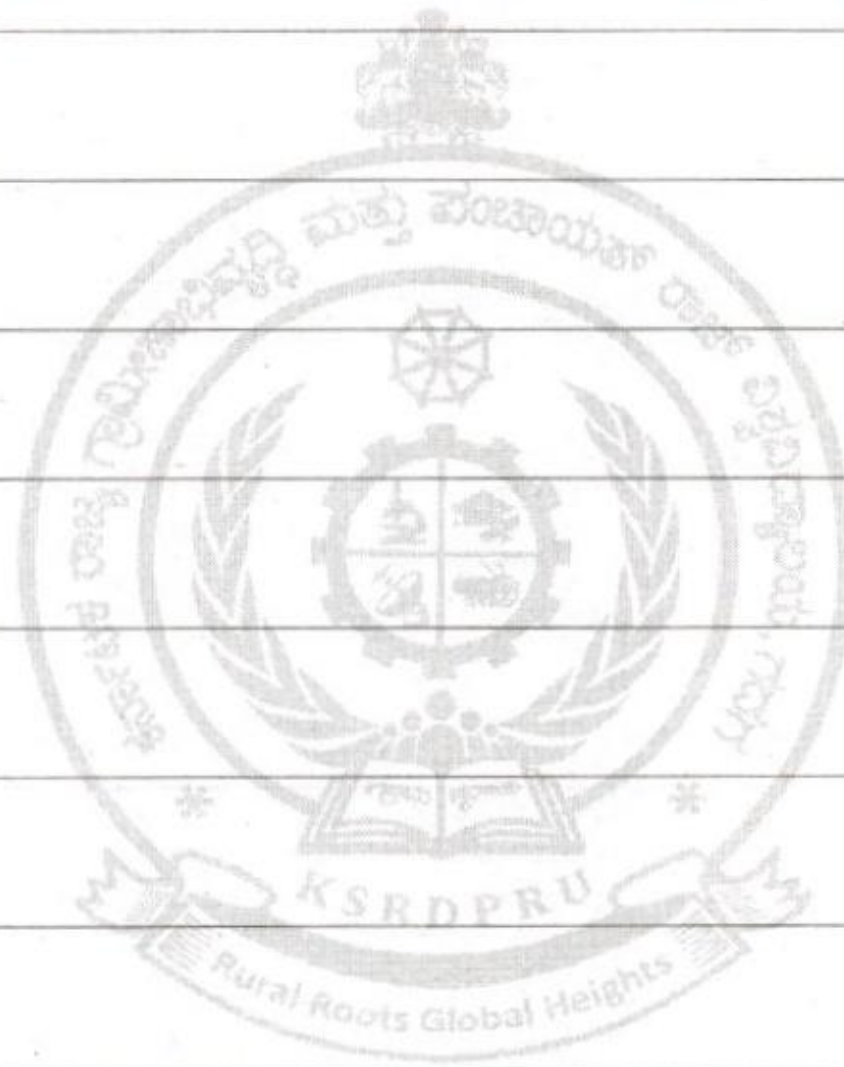


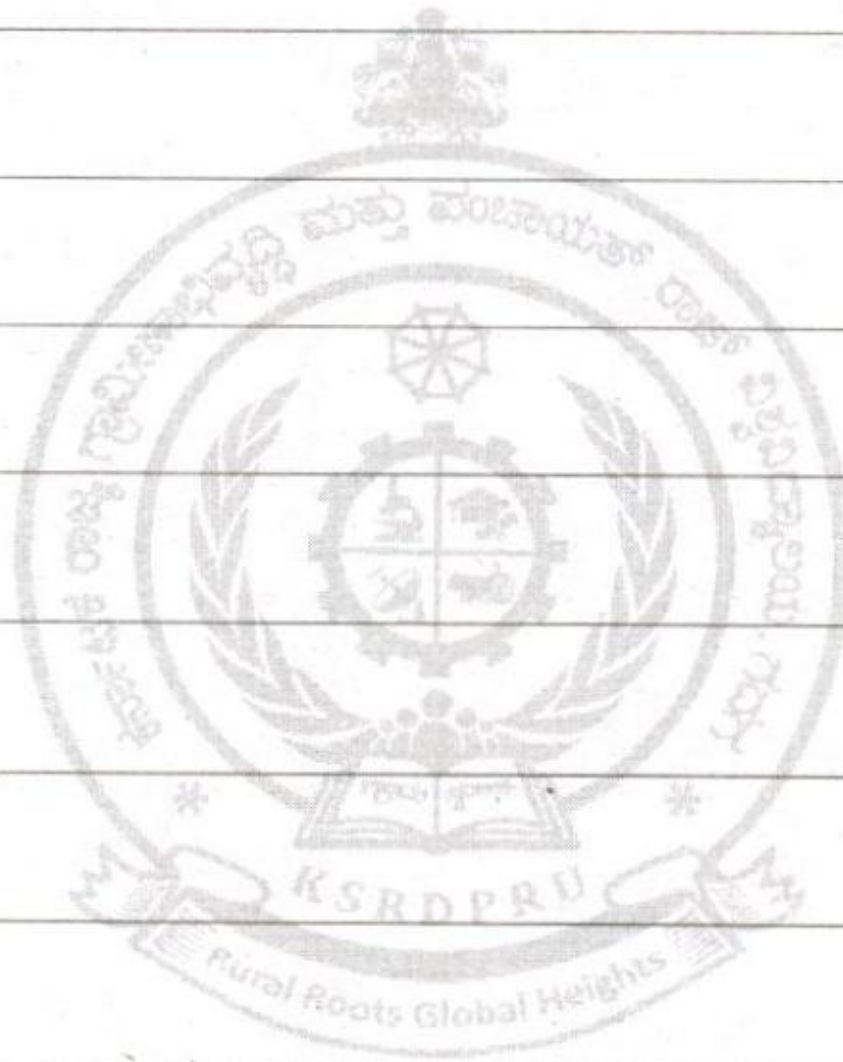


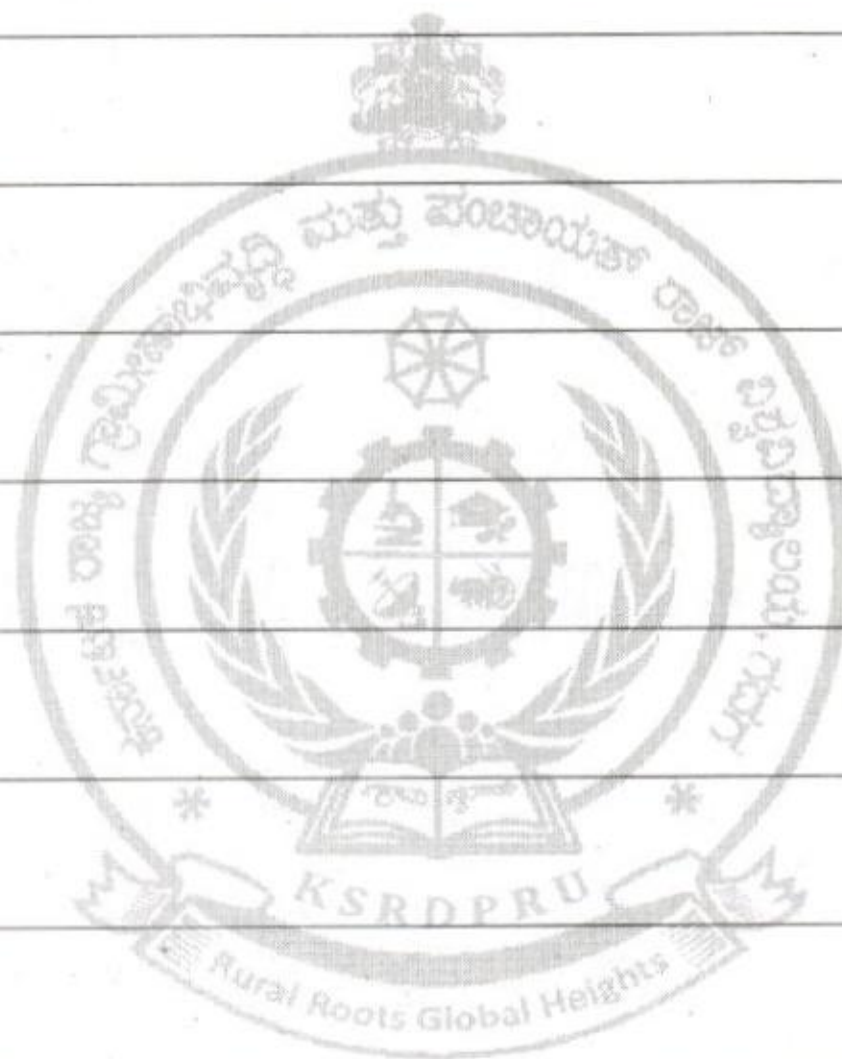


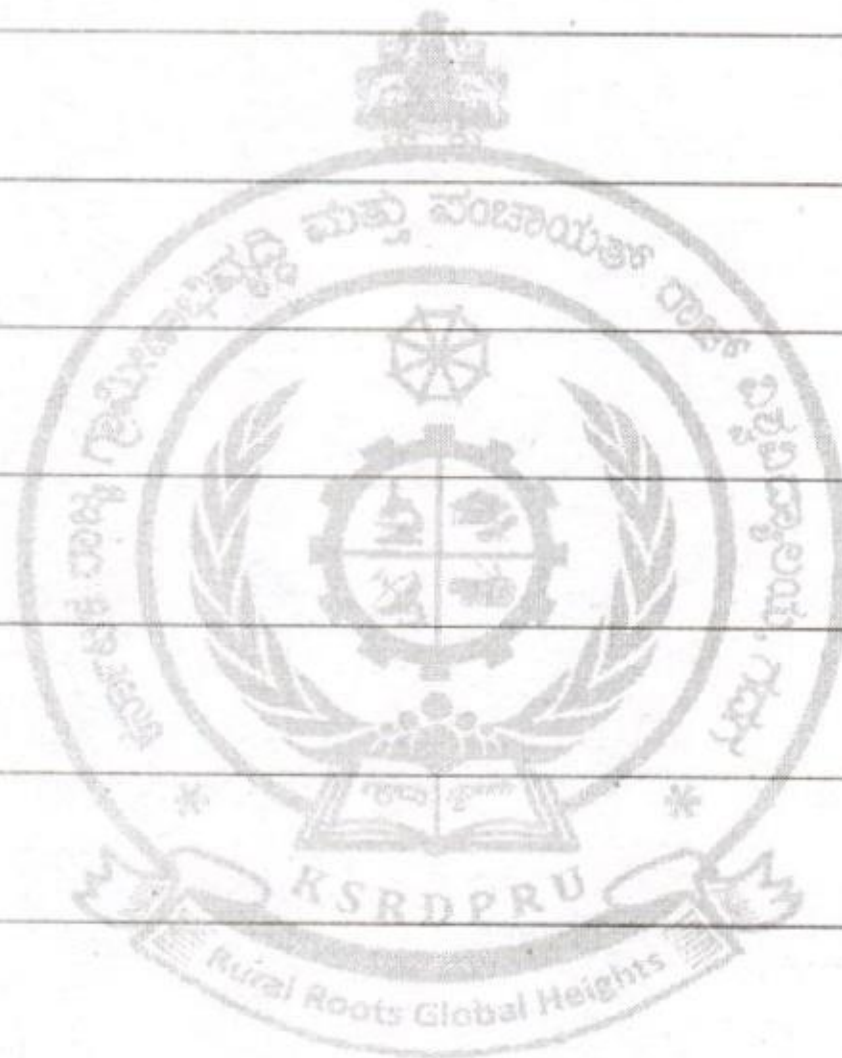


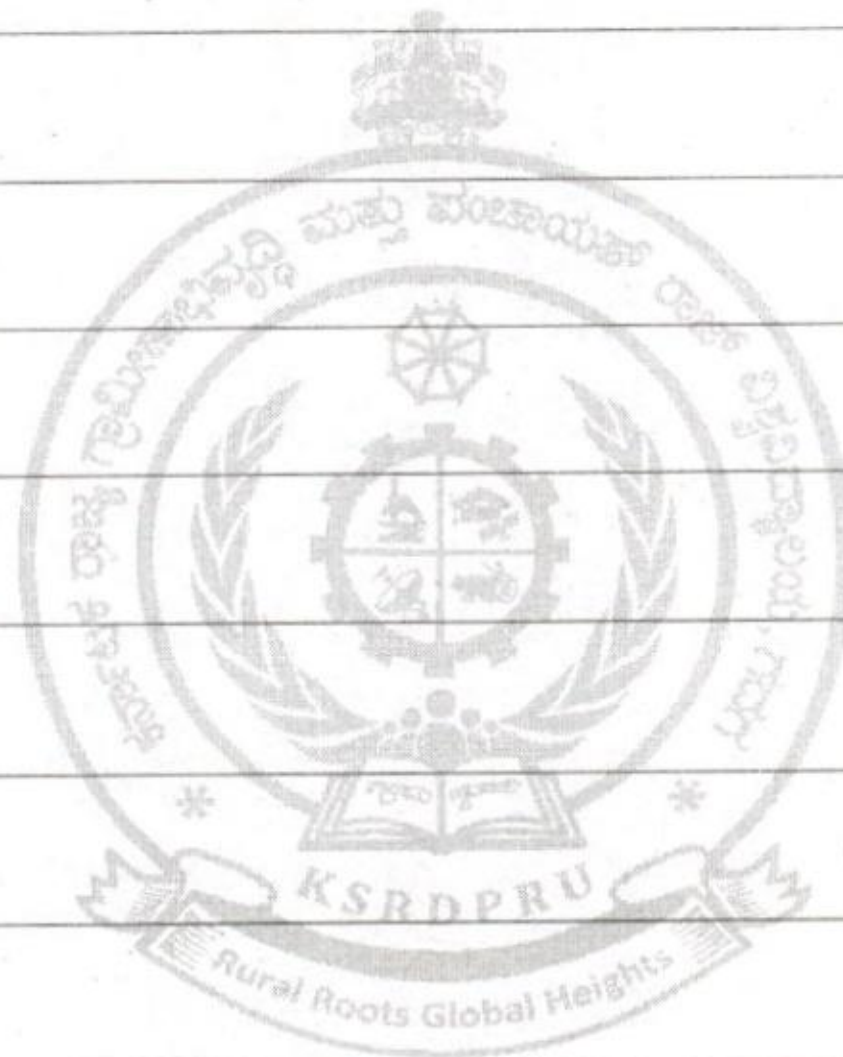


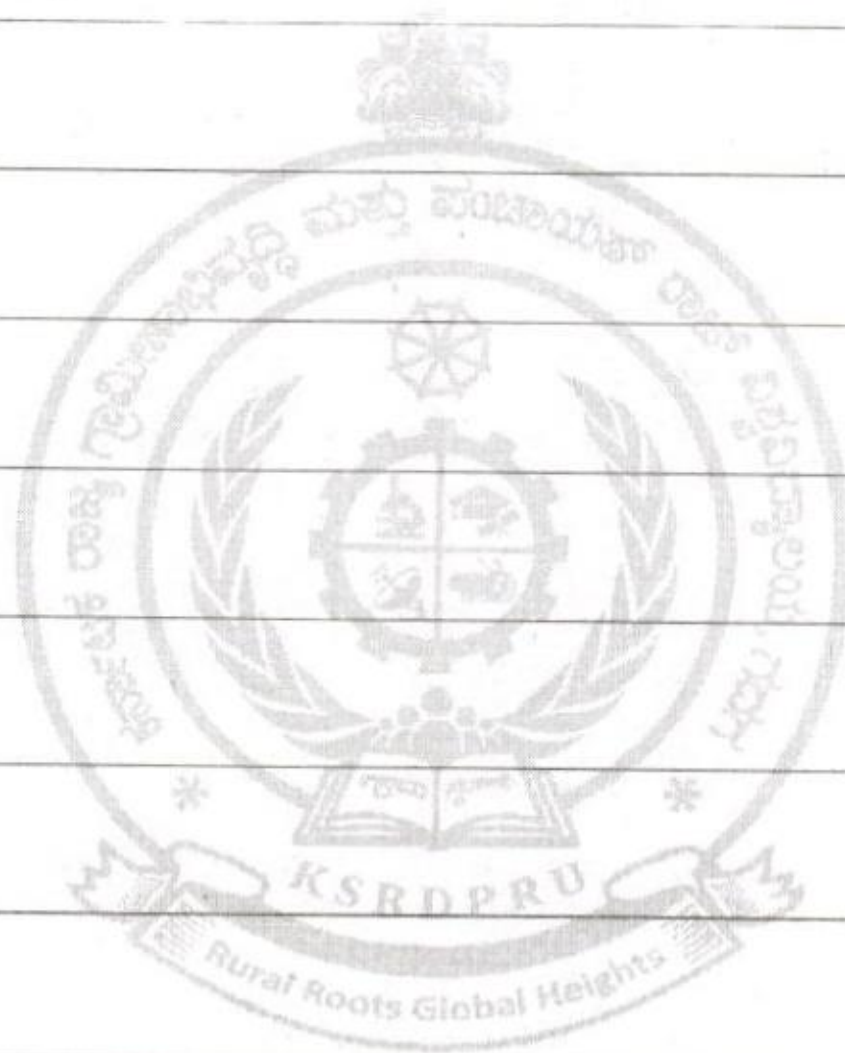












Work Sheet

ಪರೀಕ್ಷಾರ್ಥಿಗಳಿಗೆ ಸೂಚನೆಗಳು

1. ನಿಮಗೆ ಕೊಟ್ಟ ಉತ್ತರ ಪತ್ರಿಕೆಗಿಂತ ಯಾವುದೇ ಹೆಚ್ಚುವರಿ ಪುಟಗಳನ್ನು ಕೊಡಲಾಗುವುದಿಲ್ಲ. ಆದ್ದರಿಂದ ವಿದ್ಯಾರ್ಥಿಗಳು ಉತ್ತರ ಬರೆಯುವಾಗ ಪುಟಗಳ ಸದುಪಯೋಗದ ಬಗ್ಗೆ ಗಮನಿಸಬೇಕು. ವಿದ್ಯಾರ್ಥಿಗಳು ತಮ್ಮ ಸ್ಥಳಾಂಕವನ್ನು ಮೊದಲನೇ ಪುಟದಲ್ಲಿ ತೋರಿಸಿದ ಸ್ಥಳದಲ್ಲಿಯೇ ಬರೆಯತಕ್ಕದ್ದು ಮತ್ತು ಸ್ಥಳಾಂಕವನ್ನಾಗಲೀ ಹೆಸರನ್ನಾಗಲೀ ಬೇರೆ ಯಾವುದೇ ಸ್ಥಳದಲ್ಲಿ ಬರೆದರೆ, ಪರೀಕ್ಷಕರ ಸವಲತ್ತಿಗಾಗಿ ಸೂಚಿಸುತ್ತಿರುವ 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, ಚೀಟಿ, 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 ಅಶ್ಲೀಲ 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.