

- Q.23 Explain different methods of oil extraction from oilseeds.
- Q.24 Distinguish between saturated and unsaturated fatty acids with suitable example.
- Q.25 Write the chemical formula's of butyric acid, lauric acid, myristic acid, palmitic acid and stearic acid.
- Q.26 Briefly explain nutritional importance of oils and fats.
- Q.27 Write the advantages of essential fatty acids.
- Q.28 Briefly explain about omega-3 fatty acids with suitable example.
- Q.29 Why are trans-fats called unhealthy? Give any three sources of trans-fats.
- Q.30 Briefly explain about tocopherols and its types.
- Q.31 Explain in details the physical properties of oils and fats.
- Q.32 List some outstanding benefits of fish oil.
- Q.33 Explain the techniques used to extract the fat from animal tissues.
- Q.34 How fats enhanced flavour of foods? Explain.
- Q.35 Explain refining of oils with neat sketch.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 Explain the steps involved in production and processing of olive oil.
- Q.37 Explain the steps involved in production and processing of sunflower oil.
- Q.38 Mention the steps involved in preparation of margarine.

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Roll No.

5th Sem. / Food Technology

Subject:- Technology of Oils and Fats

Time : 3Hrs.

M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory (10x1=10)

- Q.1 An oil press is called _____
 a) Expresser b) Boiler
 c) Expeller d) None of these
- Q.2 Deodorization is a _____
 a) Steam distillation process
 b) Mixing process
 c) Agitation process
 d) All of these
- Q.3 Oil refining is a step _____
 a) After oil extraction
 b) Before oil extraction
 c) Between oil cooking and flaking
 d) None of these
- Q.4 Rancidity of lipids in lipid rich food stuffs is due to _____
 a) Hydrogenation of unsaturated fatty acids
 b) Reduction of fatty acids
 c) Oxidation of fatty acids
 d) Dehydrogenation of saturated fatty acids

- Q.5 Generally fats with unsaturated fatty acids are _____ at room temperature
- Solid
 - Liquid
 - Liquid in presence of oxygen
 - Liquid in absence of oxygen
- Q.6 _____ is the hard fat of ruminants
- Butter
 - Cream
 - shortening
 - Tallow
- Q.7 Hydrogenation of vegetable oils converts them into _____
- Transfat
 - Vegetable ghee
 - Free fatty acid
 - All of these
- Q.8 Hydrolysis can't be carried out without _____
- Water
 - Amino Acids
 - Mitochondria
 - Steroid
- Q.9 In omega 3 poly unsaturated fatty acids, the double bond lies between the third and fourth carbon atom counting from the _____
- Carboxyl end
 - Methyl end
 - Both a and b
 - None of these
- Q.10 Most of animal fats are _____
- Saturated fats
 - Unsaturated fats
 - Amino acids
 - All of these

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SECTION-B

Note: Objective type questions. All questions are compulsory. (10x1=10)

- Q.11 Hydrogenated vegetable fat is commonly called _____ (Desi ghee / dalda)
- Q.12 Fat soluble vitamins are _____
- Q.13 Substances added to fats and fat containing foods to retard the oxidative breakdown of fatty acids during storage are known as _____. (anti-ageing agents / antioxidants)
- Q.14 Process used to remove the waxes in oil refining _____.
- Q.15 The chemical reaction product of an acid and alcohol is called _____.
- Q.16 Gossypol is a pigment found in _____.
- Q.17 An ester resulting from combination of glycerol and one fatty acid is called _____.
- Q.18 Triglycerides solids at room temperature are referred as _____.
- Q.19 Canola oil contains highest concentration of _____. (Chlorophyll / carotenes)
- Q.20 Fat present naturally in food is called _____. (visible fat / invisible fat)

SECTION-C

Note: Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

- Q.21 Explain lard and its types.
- Q.22 Explain hydrogenation process.

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