Q.28 Explain refining of oils and fats with labeled diagram.
Q.29 Briefly explain the types of lard.
Q.30 Briefly explain the method of olive oil extraction.
Q.31 Draw a flow chart of the steps involved in production and processing of fish oil
Q.32 Explain the term blending and enrichment.
Q.33 Differentiate between MUFA and PUFA with examples.
Q.34 Briefly explain the physical properties of oil and fat
Q.35 Write the uses of essential fatty acids.

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 soyabean oil.
Q.37 Explain the steps involved in production and processing of Palm oil.
Q.38 Explain the properties that exhibit chemical nature of oils and fats.

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5th Semester
Branch : 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 In the refining process of oil, neutralization process is used for
a) Removal of hard wax
b) Removal of FFA
c) Removal of odors
d) Removal of impurities

Q.2 Mustard seeds are adulterated generally with
a) Papaya seeds b) Poppy seeds
c) Argemone seeds d) Onion seeds

Q.3 General oil extraction methods are
a) Hydraulic presses
b) Continuous centrifuges
c) Adhesion filtering
d) All of the above

Q.4 Full form of PUFA is
a) Poly Urea Folic Acid
b) Poly Unsaturated Folic Acid
c) Poly Unsaturated Fatty Acid
d) Poly Uranium Fumaric Acid

Q.5 Hardening of oil is caused by

a) Hydrogen b) Oxygen

c) Nitrogen d) Carbon dioxide

Q.6 The process of cooling the oil to a low temperature for long time and filtering the solid material from the oil is called .....

a) Deodorization b) Decolouration

c) Winterization d) Bleaching

Q.7 Oil-bearing fruits of commercial importance are

a) Olive b) Palm

c) Sesame d) Both (a) & (b)

Q.8 EPA and DHA are found in

a) Fish oil b) Human oil

c) Algal oil d) All of the above

Q.9 Process used to remove waxes from crude oil

a) Degumming b) Winterization

c) Bleaching d) None of these

Q.10 A compound which in habits or delays the auto oxidation of fats is known as

a) Emulsifier b) Antioxidant

c) Pro-oxidant d) None of the above

SECTION-B

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

Q.11 Esters of fatty acids and glycerol which normally are solid at room temperature are called .....

Q.12 Fatty acid containing only single carbon to carbon bonds are called .....

Q.13 The ester resulting from the combination of glycerol and one fatty acid .....

Q.14 Fatty acids which cannot be synthesized in the body are called .....

Q.15 ..... is called the KING of oil seeds

Q.16 Canola oil contains the highest levels of ..... among common vegetable oil (chlorophyll/ Carotenoids)

Q.17 Palm oil is naturally reddish in color because of high ..... content.

Q.18 Removal of fibre from cotton seed is known as .....

Q.19 ..... is the trade name for the dried coconut meat or kernel.

Q.20 Fat soluble vitamins are.....

SECTION-C

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

Q.21 Why coconut oils is semi- soild at room temperature ? Briefly explain.

Q.22 How fat and oil tenderized food products? Briefly explain.

Q.23 Discuss the nutritional importance of oils and fats.

Q.24 Briefly explain types of rancidity occur in foods.

Q.25 Explain the methods of extraction of fat from animal tissues.

Q.26 Write the uses of sunflower oil.

Q.27 Describe the procedure for manufacturing of margarine.