Q.28 Briefly explain rendering and its types.

Q.29 With the help of neat diagram explain the refining process.

Q.30 Briefly explain some common emulsion used in salad dressing.

Q.31 Explain blending and enrichment of oils with some products example.

Q.32 List the uses and benefits of fish oil.

Q.33 Briefly explain dry and wet rendering method of lard making.

Q.34 Explain the methods of extraction of olive oil from paste.

Q.35 Explain the methods of extraction of mustard oil.

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 Palm oil.

Q.37 Describe the procedure for margarine manufacturing.

Q.38 Explain in detail the chemical properties of oils and fats.

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5th Sem / Branch : Food Tech.
Sub.: 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 edible oil refining process, the free fatty acids are removed by

a) Distillation b) Neutralization
c) Degumming d) Bleaching

Q.2 The predominant fatty acid in rapeseed and mustard seed oil is

a) Erucic Acid b) Margaric Acid
c) Oleic Acid d) None of above

Q.3 Triglycerides consisting of only palmitic acid are called

a) Tripalmitin b) Tristearin
c) Tributyrin d) None of the above

Q.4 Raddish colour of palm oil is due to

a) Beta carotene b) Lycopene
c) Annatto d) None of the above

Q.5 Smoke point of oils and fats very between

a) 50-60 ^{0}C b) 100-120 ^{0}C

c) 185-230 ^{0}C d) 300-400 ^{0}C

Q.6 Which of the following is an essential fatty acid?

a) Lauric acid b) Linolenic acid

c) Pork d) Butter

Q.7 The process of cooling the oil to a low temperature for long time and filtering the solid material from the oil is called.

a) Degumming b) Winterization

c) Bleaching d) Refining

Q.8 Unattached fatty acids present in fat is called_____.

a) Monoglyceride b) Diglyceride

c) Triglyceride d) Free fatty acids

Q.9 Most commonly used solvent for oil extraction is

a) Methanol b) Ethanol

c) Hexane d) Propanol

Q.10 Hydrolysis is the reaction of fat with_____

a) Water b) Oil

c) Alcohol d) Benzene

SECTION-B

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

Q.11 Triglycerides are so named because they are formed by a reaction between three fatty acid molecules and one_____.

Q.12 Catalyst used in hydrogenation process____.

Q.13 Full form of MUFA is_____.

Q.14 Fats and oils are _____ in water. (Soluble/Insoluble).

Q.15 Olive oil is a liquid fat obtained from_____.

Q.16 The earth used for bleaching of oil is_____.

Q.17 Apparatus used to estimate the oil content of oilseeds_____.

Q.18 Process of removing waxes from oil is called_____.

Q.19 Liquid part of palm oil is called_____.

Q.20 Triglycerides that are liquid at room temp are called_____.

SECTION-C

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

Q.23 Explain briefly the types of rancidity that takes place in fats.

Q.24 Discuss the importance of essential fatty acids.

Q.25 Briefly explain the major and minor components present in oils and fats.

Q.26 Briefly explain saturated and unsaturated fatty acids with examples.

Q.27 Write the uses of sunflower oil.