

Q.6 _____ is produced by hydrogenation of vegetable oils.

- a) Vanaspati b) Butter
- c) Ghee d) Refined oil

Section-B

Note: Objective/Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 Trans fats are good for human health. (True/False)
- Q.8 One gram of fat produces the energy of _____.
- Q.9 If a fatty acid has one double bond it is called _____ (MUFA/PUFA)
- Q.10 Greenish colour of canola oil is due to the presence of _____.
- Q.11 _____ catalyst is used in hydrogenation process.
- Q.12 A substance that is added to fats or fat containing foods to retard oxidative breakdown of fatty acids during storage of food is called _____.

Section-C

Note: Short answer type Question. Attempt any eight questions out of Ten Questions. (8x4=32)

- Q.13 Briefly explain the nutritional importance of oil and fats.
- Q.14 With neat sketch explain the process of oil refining.
- Q.15 How fats and oils tenderized baked goods? Explain.

- Q.16 Highlight the importance of fish oil.
- Q.17 Explain methods of oil extraction from animal tissues.
- Q.18 Explain the methods of making lard.
- Q.19 Explain the method of nomenclature of omega fatty and highlight importance of omega fatty acids.
- Q.20 Explain the step "pretreatments of oilseed" for oil processing.
- Q.21 Briefly explain essential fatty acids and highlight its importance.
- Q.22 Briefly explain about margarine.

Section-D

Note: Long answer questions. Attempt any two question out of three Questions. (2x8=16)

- Q.23 Explain the properties that indicate chemical nature of oil and fats.
- Q.24 Explain the steps involved in production of soyabean oil.
- Q.25 Explain the steps involved in production of palm oil.