

- Section-D**
- Note: Long answer questions. Attempt any two question out of three Questions. (2x10=20)**
- Q.36 Explain physical properties of oils and fats.
- Q.37 Explain the steps involved in production and processing of groundnut oil.
- Q.38 Mention the steps involved in preparation of margarine.

**5th Sem., Branch : Food Tech.**  
**Subject : Technology of Oils & Fats**

Time : 3 Hrs.

M.M. : 100

## SECTION-A

**Note: Multiple type Questions. All Questions are compulsory. (10x1=10)**

- Q.1 For hydrogenation of oils, the catalyst required is \_\_\_\_\_.
- a) Iron                                      b) Aluminium  
c) Nickel                                     d) Magnesium
- Q.2 Triglycerides are so named because they are formed by a reaction three fatty acids molecules and one \_\_\_\_\_.
- a) Glucose                                  b) Glycerol  
c) Amino acid                                d) Lipid
- Q.3 Winterization is carried out at \_\_\_\_\_<sup>0</sup>C.
- a) 5    b) 15  
c) 25     d) 35
- Q.4 Rearranging of the fatty acids in triglyceride molecules is
- a) Hydrogenation                          b) De-waxing  
c) Inter-esterification                      d) Refining

- Q.5 The temperature at which smoke in oil is first detected in laboratory apparatus
- a) Flash point                      b) Smoke point  
c) Melting point                      d) None of these
- Q.6 The process of removal of odoriferous substances in oil is known as \_\_\_\_\_.
- a) Bleaching                      b) Deodorization  
c) Refining                      d) Degumming
- Q.7 Separation of animal fat from fat tissue by heating is called as
- a) Solvent extraction                      b) Rendering  
c) Pressing                      d) Ageing
- Q.8 \_\_\_\_\_ is a semisolid emulsion of vegetable oil, egg yolk or whole egg, vinegar and seasonings.
- a) Margarine                      b) Dalda  
c) Mayonnaise                      d) Vanspathi ghee
- Q.9 Oil bearing fruits of commercial importance are
- a) Olive                      b) Palm  
c) Mustard                      d) Both A & B
- Q.10 Gossypol is present only in \_\_\_\_\_.
- a) Canola oil                      b) Cotton seed oil  
c) Safflower oil                      d) Sunflower oil

### Section-B

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

- Q.11 A compound which delays the auto oxidation of fats and oils \_\_\_\_\_ (Pro oxidant / Antioxidant)
- Q.12 Fats and oils are insoluble in \_\_\_\_\_.
- Q.13 Common organic solvents are \_\_\_\_\_.
- Q.14 MUFA stands for \_\_\_\_\_.
- Q.15 Trans-fats are \_\_\_\_\_ for our health. (Good/bad)
- Q.16 Oils are \_\_\_\_\_ at room temperature.
- Q.17 Lard is obtained from \_\_\_\_\_.
- Q.18 Fatty acids containing only single carbon-to-carbon bond are called \_\_\_\_\_.
- Q.19 Fats and oils supply \_\_\_\_\_ times more energy than proteins and carbohydrates.
- Q.20 When two fatty acids are attached with a glycerol molecule the ester is called \_\_\_\_\_.

### Section-C

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

- Q.21 With neat diagram explain hydrogenation process.
- Q.22 Explain about lard and its types.
- Q.23 Briefly explain about saturated and unsaturated fatty acids with examples.
- Q.24 Why fish oil is called brain food? Explain.