

- Q.28 Explain different types of rancidity.
- Q.29 Explain about neutral, prime steam and leaf lard.
- Q.30 List the uses of ground nut oil.
- Q.31 Explain the treatments that are given to oilseeds before oil extraction.
- Q.32 Explain hydrogenation process of oil processing with neat sketch.
- Q.33 Explain rendering and its types.
- Q.34 Briefly explain about the substances that provide colors to oils and fats. (pigments)
- Q.35 Distinguish between mono unsaturated fatty acids and poly unsaturated fatty acids with suitable example.

#### 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 Explain the steps involved in production and processing of fish oil.
- Q.38 Explain in details the chemical properties of oils and fats.

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181155/121155/031155

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### 5th Sem / Food. Tech 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 Antioxidants that prevent rancidity include \_\_\_\_\_
- a) BHT and BHA      b) Salt
- c) Sugar              d) Smoke
- Q.2 \_\_\_\_\_ has Highest calorific value.
- a) Carbohydrates      b) Proteins
- c) Fats                  d) Vitamins
- Q.3 Each gram of fat contains \_\_\_\_\_
- a) 9 kcal                  b) 19 kcal
- c) 29 kcal                d) 99 kcal
- Q.4 In the refining process degumming is \_\_\_\_\_
- a) 1<sup>st</sup> step                b) 2<sup>nd</sup> step
- c) 3<sup>rd</sup> step                d) 4<sup>th</sup> step
- Q.5 At room temperature an unsaturated fatty acid will have \_\_\_\_\_
- a) Liquid consistency      b) Solid consistency
- c) Waxy consistency      d) Can't be predicted

- Q.6 Polyunsaturated fats have \_\_\_\_\_  
 a) Primarily C-C bonds  
 b) One or more C- C bonds  
 c) One or more C=C bonds  
 d) None of these
- Q.7 Vegetable fats are  
 a) Saturated fats                      b) Unsaturated fats  
 c) Amino acids                      d) All of these
- Q.8 Commercially used solvent for extraction of oil is \_\_\_\_  
 a) Salt                      b) Hexane  
 c) Sugar                      d) Heat
- Q.9 Winterization is carried out at \_\_\_\_\_  
 a) 8-10°C                      b) 20-40°C  
 c) 10-40°C                      d) 19-40°C
- Q.10 Oil seed cakes are obtained by \_\_\_\_\_  
 a) Cooking                      b) Mechanical pressing  
 c) Both 'a' and 'b'                      d) None of these

### SECTION-B

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

- Q.11 Triglycerides liquid at room temperature are referred as \_\_\_\_\_
- Q.12 Fatty substance obtained from hogs is called \_\_\_\_\_
- Q.13 For hydrogenation of oils the catalyst required is \_\_\_\_\_

- Q.14 The process used to extract fat from animal tissues is called \_\_\_\_\_
- Q.15 Delinting is carried out in \_\_\_\_\_
- Q.16 Trade name for the dried coconut meat is \_\_\_\_\_ (Copra/grated coconut)
- Q.17 The temperature at which smoke is appeared \_\_\_\_\_
- Q.18 An ester resulting from combination of glycerol and two fatty acids is called \_\_\_\_\_
- Q.19 Fat which are made from meat, poultry, seeds, nuts, eggs and dairy products are called \_\_\_\_\_ (visible fat/ invisible fat)
- Q.20 Palm oil contains highest concentration of \_\_\_\_\_ (Chlorophyll/ Carotenes)

### SECTION-C

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

- Q.21 Briefly explain essential fatty acids with its uses.
- Q.22 Briefly explain about nutritive value of oils and fats.
- Q.23 Why coconut oil is liquid and other oils solid at room temperature? Explain
- Q.24 Briefly explain the expeller, prepress solvent and solvent methods of oil extraction.
- Q.25 How fats tenderized baked products? Explain
- Q.26 Write the uses of sunflower oil.
- Q.27 Explain bleaching process of oil processing with neat sketch.