

SECTION-D

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

Q.23 Explain method of production of margarine in detail.

Q.24 Explain the steps involved in production of groundnut oil.

Q.25 Explain the steps involved in production of olive oil.

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Roll No.

5th Sem / Food Technology

Subject : Technology of Oils and Fats

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

Q.1 Tocopherols are naturally occurring_____

- a) Emulsifier b) Antioxidants
- c) Leavening agent d) Desiccant

Q.2 The temperature at which smoke is seen over the surface of heated fat is called

- a) Smoke point b) Flash point
- c) Freezing point d) Boiling point

Q.3 Generally fats with unsaturated fatty acids are

- a) Solid at room temperature
- b) Liquid at room temperature
- c) Liquid in the presence of oxygen
- d) Solid in the presence of oxygen

- Q.4 Which is not plant fat?
- a) Olive oil b) Corn oil
- c) Butter oil d) Soyabean oil
- Q.5 For hydrogenation of oils., the catalyst required is
- a) Iron b) Aluminium
- c) Nickel d) Magnesium
- Q.6 Which of the following contains visible fat?
- a) Lard b) Butter
- c) Cooking oil d) All of these

SECTION-B

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

- Q.7 Triglyceride, which are liquid at room temperature are called as
- Q.8 The most prominent fatty acid in sunflower oil is ____
- Q.9 Vitamin A,D, E and K are ____ soluble vitamins.
- Q.10 Hydrogenation causes ____ of fats (liquidification / solidification)
- Q.11 Reddish colour of palm oil is due to the presence of ____

- Q.12 Development of undesirable odour in oils and fats due to lipolysis or oxidative breakdown of fatty acids is known as ____

SECTION-C

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

- Q.13 How fats and oils aerate food products? Explain.
- Q.14 Explain methods of extraction of oil from mustard seeds.
- Q.15 Explain hydrogenation process with neat sketches.
- Q.16 Explain the properties that indicate physical nature of oils and fats.
- Q.17 Briefly explain the sources of oils and fats.
- Q.18 Explain about neutrals, leaf and prime steam lard.
- Q.19 Explain methods of oils extraction from oilseeds.
- Q.20 Write the benefits and uses of fish oil.
- Q.21 Briefly explain nutritive value of oils and fats.
- Q.22 Name the essential fatty acids present in fish oil. Highlight its importance.