

- 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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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) 1st step b) 2nd step
c) 3rd step d) 4th step

Q.5 At room temperature an unsaturated fatty acid w
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. $(10 \times 1 = 10)$

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. $(12 \times 5 = 60)$

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.