

- Q25 Briefly explain about nutritive value of oils and fats.
- Q.26 Write the uses of coconut oil.
- Q.27 Briefly explains the method of extraction of fish oil.
- Q.28 Briefly explain about 'tenderness" and 'flavour enhancer' role of oils and fats in foods.
- Q.29 Explain the term 'blending, and 'encircrment'.
- Q.30 Briefly explain method of extraction of oil from oilseeds.
- Q.31 Explain methods of extraction of mustard oil.
- Q.32 Explain rendering and its types.
- Q.33 Briefly explain the steps involved in production of soyabean oil.
- Q.34 Explain bleaching process of oil processing with neat sketch.
- Q.35 Explain wet and dry method of palm oil pressing.

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.

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**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 _____⁰C.
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. $(10 \times 1 = 10)$

- 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 is 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. $(12 \times 5 = 60)$

- 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.