

**5th Sem./ Food Technology
Subject : Technology of Oils & Fats**

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple Choice Questions. All Questions are compulsory. (6x1=6)

- Q.1 Major portion of fats from animal origin (butter, ghee) is composed of _____.
a) SFAs b) MUFAs
c) PUFAs d) All of these
- Q.2 An oil press is called
a) Expresser b) Boiler
c) Expeller d) None of these
- Q.3 Which of the following contains invisible fat?
a) Egg b) Meat
c) Fish d) All of these
- Q.4 Which of the following is not seed oil?
a) Mustard oil b) Palm oil
c) Sunflower oil d) Cotton seed oil
- Q.5 Diglycerides are ester of glycerol with
a) 1 Fatty acid molecule b) 2 fatty acid molecule
c) 3 fatty acid molecule d) 9 fatty acid molecule

Q.6 _____ is produced by hydrogenation of vegetable oils.

- a) Vanaspati
- b) Butter
- c) Ghee
- d) Refined oil

Section-B

Note: Objective/Completion type questions. All questions are compulsory. $(6 \times 1 = 6)$

Q.7 Trans fats are good for human health. (True/False)

Q.8 One gram of fat produces the energy of _____.

Q.9 If a fatty acid has one double bond it is called _____ (MUFA/PUFA)

Q.10 Greenish colour of canola oil is due to the presence of _____.

Q.11 _____ catalyst is used in hydrogenation process.

Q.12 A substance that is added to fats or fat containing foods to retard oxidative breakdown of fatty acids during storage of food is called _____.

Section-C

Note: Short answer type Question. Attempt any eight questions out of Ten Questions. $(8 \times 4 = 32)$

Q.13 Briefly explain the nutritional importance of oil and fats.

Q.14 With neat sketch explain the process of oil refining.

Q.15 How fats and oils tenderized baked goods? Explain.

Q.16 Highlight the importance of fish oil.

Q.17 Explain methods of oil extraction from animal tissues.

Q.18 Explain the methods of making lard.

Q.19 Explain the method of nomenclature of omega fatty and highlight importance of omega fatty acids.

Q.20 Explain the step "pretreatments of oilseed" for oil processing.

Q.21 Briefly explain essential fatty acids and highlight its importance.

Q.22 Briefly explain about margarine.

Section-D

Note: Long answer questions. Attempt any two question out of three Questions. $(2 \times 8 = 16)$

Q.23 Explain the properties that indicate chemical nature of oil and fats.

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

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