

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.

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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

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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. $(6 \times 1 = 6)$

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. $(8 \times 4 = 32)$

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.