

- Q.32 Briefly explain types of lard.
 Q.33 Explain Expeller and Solvent extraction method of oil extraction.
 Q.34 Write the uses of mustard oil.
 Q.35 Briefly explain dry and wet process of coconut oil extraction.

SECTION-D

Note : Long Answer type question. Attempt any two questions. (2x10=20)

- Q.36 Describe the procedure for olive oil manufacturing.
 Q.37 Describe in detail the steps involved in manufacturing of soyabean oil.
 Q.38 Explain in detail the physical properties of oil and fats.

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

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note : Multiple choice questions. All questions are compulsory. (10x1=10)

- Q.1 Flash point of oils and fats very between
 a) $50-60^{\circ}\text{C}$ b) $100-120^{\circ}\text{C}$
 c) $185-230^{\circ}\text{C}$ d) $340-360^{\circ}\text{C}$
 Q.2 A amount of energy released by oils and fats is more than protein and carbohydrate by
 a) 2.25 times b) 1.5 times
 c) 3 times d) 4 times
 Q.3 Rendering is the process of extraction of....
 a) Protein b) Carbohydrate
 c) Fat d) Vitamin
 Q.4 Coconut oil is rich in _____ acid
 a) Valeric b) Lauric
 c) Oleic d) None of the above
 Q.5 Hardening of oil is caused by
 a) H_2 b) N_2
 c) O_2 d) CO_2
 Q.6 Oil bearing fruits of commercial importance are
 a) Olive b) Palm
 c) Sunflower d) Both A & B
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- Q.7 Triglycerides consisting of only butyric acid are called
 a) Tripalmitin b) Tristearin
 c) Tributyrin d) None of the above
- Q.8 Salad oil is prepared by the process of
 a) Polymerization b) Hydrogenation
 c) Winterization d) None of the above
- Q.9 Cow or Buffalo or Bison body fat is called
 a) Lard b) Tallow
 c) Pork d) Butter
- Q.10 A glycerol molecule contains 3 carbon atoms, 5 hydrogen atom and _____ reactive OH group
 a) 1 b) 2
 c) 3 d) 4

SECTION-B

Note : Objective type questions. All questions are compulsory. (10x1=10)

- Q.11 The most commonly used solvent for oil extraction in Indian plants is _____.
- Q.12 Gossypol is present in _____.
- Q.13 Safflower oil has least shelf life because of more amount of _____.
- Q.14 Full form of PUFA is _____.
- Q.15 Triglycerides that are solid or semi solid at room temp are called _____.
- Q.16 Fat present naturally in foods is called _____
 (Visible / Invisible fat)

- Q.17 Vitamin A.D.E. And K are _____ soluble vitamins.
- Q.18 Fats and oils are chemical units commonly called _____.
- Q.19 Fatty acid in which position of double bond is closest to methyl end of molecule is called _____.
- Q.20 The process of removing coloring pigments from oils and fats is called _____.

SECTION-C

- Note :** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)
- Q.21 Why are essential fatty acids said to be essential? Briefly explain with examples.
- Q.22 List the nutritional functions of oils and fats.
- Q.23 Explain the preliminary treatments given to oilseeds before oil extraction.
- Q.24 Explain hydrogenation process with neat sketch.
- Q.25 Explain food fortification and food enrichment with examples.
- Q.26 Distinguish between saturated and unsaturated fatty acids with suitable examples.
- Q.27 How fats and oils enhance flavour of foods? Explain.
- Q.28 Draw and briefly explain the simple structure of fat.
- Q.29 Write the uses of groundnut oil.
- Q.30 Write the name of essential fatty acids present in fish oil and highlight their benefits also.
- Q.31 Briefly explain the procedure of palm oil extraction.