

# GITA Questions

GC url: <https://gmatclub.com/forum/dietician-because-of-their-chemical-makeup-some-oils-are-better-suit-326550.html>

GMAT  
Timer

00:00

Hide Answer

Hide History  
Add Mistake

Error Log

Difficulty:  
III 85% (hard)

Question Stats:  
68% (0323) correct  
34% (0126) wrong  
based on 1004 sessions

History

Date	Time	Result
Not attempted yet		

**Dietician:** Because of their chemical makeup, some oils are better suited for cooking at high heat than others. This is important because heating an oil above its smoke point—the temperature at which the oil begins to smoke—produces toxic fumes and free radicals, which can be harmful. Refined oils are highly processed with chemicals and should be avoided. Here are some recommendations for suitable uses of oils based on their heat type.

- No heat—use these oils on salads or as condiments
- Low heat—use these oils for sauces and for baking
- Medium heat—use these oils for light sautéing
- High heat—use these oils for browning and frying

The table lists information about the oils that Mariano is considering buying after reading the dietician's advice. The table also includes the amount of each oil per container and the price for that amount of oil.

**Smoke point and price for oil**

Type	Oil	Temp (°C): Oil-heat type	Amount (ml)	Price per amount (\$)
U	coconut	190°/high	250	8
R	corn	210°/high	1000	6.5
U	flaxseed	49°/no	473	18
R	grape-seed	215°/high	500	10.5
U	olive, extra-virgin	163°/med	200	13
R	olive, light	225°/high	750	12
R	peanut	232°/high	475	9
U	pumpkin	100°/low	250	14.5
U	safflower	100°/low	250	20
U	sesame	163°/med	500	14
U	sunflower	100°/low	500	6
R	sunflower	227°/high	1000	7
U	walnut	49°/no	500	9.5

(Sort ↓ the table by clicking on the headers)

U = unrefined  
R = refined

For each of the following statements, select True if the statement is true based on the information provided. Otherwise, select False.

True	False	
<input checked="" type="radio"/>	<input type="radio"/>	Among the oils listed that are of the type the dietician recommends for frying, there is only one that Mariano can choose if he follows all of the dietician's advice.
<input type="radio"/>	<input checked="" type="radio"/>	Grape-seed oil has the greatest price per ml of all high-heat oils listed.
<input type="radio"/>	<input checked="" type="radio"/>	Among the oils on the list, there is a strong positive correlation between the amount per container (in ml) and the price for the container (in dollars).

Submit Answer

Start the Timer above, select the radio buttons, and click "Submit" to add this question to your [Error log](#).

Hide Answer

Among the oils listed that are of the type the dietician recommends for frying, there is only one that Mariano can choose if he follows all of the dietician's advice.: True  
Grape-seed oil has the greatest price per ml of all high-heat oils listed.: False  
Among the oils on the list, there is a strong positive correlation between the amount per container (in ml) and the price for the container (in dollars):. False