

Q.22 Write about the nutritional importance of fats and oils.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

Q.23 Explain the steps involving in the production of soyabean oil.

Q.24 Discuss the manufacturing method of palm oil with the help of flowchart.

Q.25 Write down the method of extraction of sunflower oil.

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5th Sem / Food Technology

Subject : Technology of Fats and Oils

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

Q.1 Which of the following fatty acids is an example of saturated fatty acids?

- a) Oleic acid b) Linoleic acid
- c) Palmitic acid d) Arachidonic acid

Q.2 What is the primary factor that determines the physical state of an oil or fat at room temperature?

- a) Degree of unsaturation
- b) Chain length
- c) Presence of impurities
- d) Level of refining

Q.3 What is term for the process by which oils and fats become damaged and form off-flavors and off-odors when exposed to heat, light or oxygen?

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- a) Hydrolysis b) Oxidation
 c) Polymerization d) Saponification
- Q.4 Which of the following process is used to remove free fatty acids from crude oil?
 a) Neutralization b) Bleaching
 c) Deodorization d) Hydrogenation
- Q.5 Which of the following fatty acids is a major component of fish oils?
 a) Omega-3 fatty acids
 b) Omega-6 fatty acids
 c) Oleic acid
 d) Linoleic acid
- Q.6 Which of the following types of vegetable oils is commonly used in the production of biodiesel?
 a) Soyabean oil b) Canola oil
 c) Palm oil d) All of the above

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 Fatty acids containing only single carbon to carbon bonds are called_____.

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- Q.8 Solvent extraction is the primary process used to extract oil from_____.
- Q.9 _____ type of animal fat is commonly used in the production of shortening and margarines.
- Q.10 PUFA stands for_____.
- Q.11 Catalyst used for hydrogenation process is_____.
- Q.12 Naturally present fat in foods is_____.(visible / Invisible fat)

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 Explain the difference between monounsaturated and polyunsaturated fatty acids.
- Q.14 Discuss the chemical properties of fats and oils.
- Q.15 What are the various types of lard?
- Q.16 Draw the simple structure of saturated fat.
- Q.17 What do you mean by glycerides? Explain its types.
- Q.18 Explain rendering with its types.
- Q.19 Explain the concept of fatty acid oxidation and its role in human health.
- Q.20 What are the major components of oils and fats?
- Q.21 Briefly explain the production method of margarine.

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