

## SECTION-D

**Note:** Long answer type questions. Attempt any three questions out of four questions. (3x10=30)

- Q.33 Explain the production and processing of groundnut oil.
- Q.34 Write a detailed note on nutritional importance of oils and fats.
- Q.35 Explain the production and processing of margarine.
- Q.36 Explain in detail function of oils and fats.

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## 5th Sem. / Food Technology

### Subject : TECHNOLOGY OF OILS AND FATS

Time : 3 Hrs.

M.M. : 100

## SECTION-A

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

- Q.1 Full form of SFA is
- Q.2 \_\_\_g of fat gives us 9 kcal of energy.
- Q.3 Saturated fatty acid are \_\_\_\_\_ at room temperature.
- Q.4 Vanaspati is a \_\_\_\_\_ type of fat .
- Q.5 The hydrogenation process involves the addition of \_\_\_\_\_ to the oil.
- Q.6 Fatty acids containing \_\_\_\_\_ carbon bond are called unsaturated fatty acids.
- Q.7 Fat soluble vitamins are soluble in \_\_\_\_\_.
- Q.8 \_\_\_\_\_ is an essential amino acid.

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Q.9 Compound responsible for pungent smell of mustered oil in\_\_\_\_\_

Q.10 MUFA stands for\_\_\_\_\_.

### SECTION-B

**Note:**Very Short answer type questions. Attempt any ten questions out of twelve questions(10x2=20)

Q.11 Define iodine value.

Q.12 Define Acroline.

Q.13 What is smoke point.

Q.14 Define EFA.

Q.15 Define omega fatty acid.

Q.16 Define blending.

Q.17 Differentiate between visible and invisible fats.

Q.18 Define Bleaching.

Q.19 What are emulsion?

Q.20 What is nutritional enrichment?

Q.21 Define fatty acids.

Q.22 Define Saponification.

### SECTION-C

**Note:**Short answer type questions. Attempt any eight questions out of ten questions. (8x5=40)

Q.23 Discuss the deodorising process in detail.

Q.24 Differentiate between oils and fats.

Q.25 Explain winterisation in details.

Q.26 Explain how nutritive enrichments is done in oils?

Q.27 Explain packaging of oils and fats.

Q.28 How is margarine different from butter.

Q.29 How fish oil is processed?

Q.30 Explain the production process of olive oil.

Q.31 Discuss any five chemical properties of oil and fats.

Q.32 Explain refining with labelled diagram.

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