

B.SC FOOD SCIENCE & TECHNOLOGY
SEMESTER- 3RD
TECHNOLOGY OF FATS AND OIL
BFST-305

Duration: 3 Hrs.

Marks: 70

Part : A (Objective) = 20

Part : B (Descriptive) = 50

[PART-B : Descriptive]

Duration: 2 Hrs. 40 Mins.

Marks: 50

[Answer question no. One (1) & any four (4) from the rest]

1. Define fats and oils. Write the names of sources of fats and oils. Describe the steps of physical refining and chemical refining of cooking oil. 2+4+4=10
2. Write the manufacturing of Margarine. Write the byproducts of fats and oils and discuss their applications in food industries. 5+5=10
3. Describe the various extraction methods of fats and oils. 10
4. What is rancidity? Write a note on oxidative and hydrolytic rancidity. What are the measures to prevent rancidity. 2+5+3=10
5. Write a brief note on Interesterification and winterization process. 5+5=10
6. Define Hydrogenation. Discuss the process in details with a diagram 2+8=10
7. Discuss the Process of bleaching. Write the difference between fats and oils. 8+2=10
8. What is wet rendering and dry rendering? Discuss the different steps of degumming process. 4+6=10