

Roll No.....
(Total Questions: 09)

Total No. of Pages: (01)

B. Sc (FOOD TECH./B.F.S.T (HONS.) Semester- 5th
TECHNOLOGY OF OILS AND FATS
SUBJECT CODE: BFOTD-1513
Paper ID: 19131727

Time: Three Hours

Maximum Marks: 60

Instructions:

1. A section is compulsory.
2. Attempt any 4 questions from Section B.
3. Attempt any 2 questions from Section C.

SECTION-A

(2 marks each)

- Q1. Attempt all questions.
- a) Define Oils and Fats.
 - b) Name any four properties of oils and fats.
 - c) What is rancidity of oils and fats?
 - d) What do you mean by cold pressed oils?
 - e) Give the role of refining in processing of oils and fats.
 - f) What is hydrogenation in oils and fats?
 - g) Give nutritional importance of oils and fats.
 - h) What is tallow?
 - i) Name any four impurities removed during refining of oils and fats.
 - j) What is the role of absorbent in bleaching of oils and fats?

SECTION-B

(5 marks each)

- Q2. How does personal hygiene relate to safe food handling?
- Q3. Explain food hygiene. Discuss various good practices for personal hygiene.
- Q4. Explain tertiary treatment for wastewater solid waste management.
- Q5. What is the difference between cleaning agents and disinfectants? Give examples.
- Q6. Write short notes on water sanitation.

SECTION-C

(10 marks each)

- Q7. Give various by-products from egg & poultry processing industry. Discuss any utilization of any two by-products from egg & poultry industry.

- Q8. What is the importance of waste disposal? Discuss control methods for waste disposal using physical and chemical agents.
- Q9. Give principles of food sanitation. Explain in detail sanitation process in cereal industry.