

BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(END SEMESTER EXAMINATION)

CLASS: IMSc
BRANCH: FOOD TECH

SEMESTER : VII
SESSION : MO/2023

SUBJECT: FT404 FAT & OIL TECHNOLOGY

TIME: 3 Hours

FULL MARKS: 50

INSTRUCTIONS:

1. The question paper contains 5 questions each of 10 marks and total 50 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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		CO	BL
Q.1(a)	Describe the biological importance of lipids	[5] 2	II
Q.1(b)	Classify lipids into various groups on the basis of their structure and properties	[5] 3	II
Q.2(a)	Compare the rice brain oil and golden health oil	[5] 3	IV
Q.2(b)	Describe the refining process of rice brain oil	[5] 3	II
Q.3(a)	Compare the advantages of different fractionation process	[5] 4	IV
Q.3(b)	Explain the aims of emulsification process	[5] 2	II
Q.4(a)	Classify different types of animal fats based on the sources and compositions	[5] 2	II
Q.4(b)	Explain the major objectives of fractionation, winterization, and hydrogenation processes.	[5] 3	II
Q.5(a)	Define rancidity and name the type of chemical reactions involved	[5] 3	I
Q.5(b)	Justify the different steps of emulsification	[5] 4	IV

:29/11/2023:E