



QP CODE: 25021654



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Reg No : .....

Name : .....

**B.VOC DEGREE REGULAR/REAPPEARANCE EXAMINATIONS, MARCH 2025**

**Sixth Semester**

B.Voc Food Processing Technology

**FPRT6G1T - LIPIDS AND SPICES PROCESSING TECHNOLOGY**

2018 Admission Onwards

0D9A104A

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Short note on omega 6 fatty acids.
2. Write about phospholipids.
3. What is alkali refining?
4. Give any 2 important sources of major oil seeds.
5. Write any 2 application of refractive index method.
6. What is flash and fire point?
7. Write a note on saponification number.
8. Short note on active oxygen method.
9. Write a note on 4 important characteristics of packaging material.
10. Give any 4 examples for antioxidants.
11. Define spices.
12. List out the importance of minor spices in India.

(10×2=20)

**Part B**

*Answer any **six** questions.*

*Each question carries **5** marks.*

13. What is emulsification?





14. Write about hydrolytic rancidity.
15. Explain about functions of fats.
16. Write a short note on shortening with examples.
17. Write about sample preparation in fat analysis.
18. Write a note on decomposition mechanisms in triglycerides.
19. Differentiate between oxidative and hydrolytic rancidity.
20. Write a short note on factors to be considered during packing.
21. Write a short note on importance and medicinal uses of major and minor spices.

(6×5=30)

### **Part C**

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Enumerate different types of shortening agents.
23. Briefly discuss about rendering, pressing and solvent extraction methods of oil extraction.
24. Write a short note on following: i) Peroxide Value and ii) TBA Test.
25. Discuss about major spices of India.

(2×15=30)

