

## **ASSIGNMENT**

- 1.Role of fats and oils in Indian Sweet preparations
- 2.Role of fats and oils in Indian Savory items preparations
- 3.Role of fats in Bakery and confectionery.
- 4.Examples and Structure of phospholipids, Glycolipids and Aminolipids.
- 5.Sterols - Types, Sources, Structure and uses.
- 6.Saturated fatty acids – Types and Sources
- 7.Unsaturated fatty acids – Types and sources
- 8.Sources of Polyunsaturated fatty acids and their derivatives
- 9.Digestion of Lipids
- 10.Transportation of Lipids