

## ***ASSIGNMENT***

1. Structural components of Fats
2. List of Different types of fats and oils used in Indian diet
3. Different types of waxes and their structures
4. Compound lipids – definition, types and their structures.
5. Sterols of Animal and plant origin.
6. Saturated fatty acids – Examples and their structure
7. Minor Components of Fats and Oils
8. Omega naming system of lipids
9. Geneva or Systematic Nomenclature of lipids
10. Geneva Nomenclature of stearic acid
11. Geneva Nomenclature of linolenic acid
12. Omega naming system of linolenic acid
13. Monounsaturated fatty acids – Examples and their structure

14. Polyunsaturated fatty acids – Examples and their structure

15. Common or trivial name of lipids