UNIT 10. FATS AND OILS

1. Составьте словосочетания и переведите их на русский язык.

1) Three major classes ...		A. ... product
2) To supply the energy ...		B. ... qualities
3) At room ...		C. ... livestock
4) Animal-fat ...		D. ... replacement
5) Extraction with ...		E. ... cocoa beans
6) Slaughtered ...		F. ... requirements
7) Low-temperature ...		G. ... from butter
8) To be extracted from ...		H. ... of food products
9) Cooking ...		I. ... process
10)Low-cost ...		J. ... dry rendering
11)Better keeping ...		K. ... flavours
12)To remove undesirable ...		L. ... by-products
13)Continuous ...		M. ... temperature
14)Indistinguishable ...		N. ... oil
15)Milk ...		O. ... solvents

1)
2)
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12)
13)

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14)
15)

2. Определите, верны или нет следующие высказывания (true\false)

1) Margarine was developed as low-cost replacement for olive oil.	
2) Animal fats are defined as solid at ordinary temperatures.	
3) Fats and oils enhance the flavour of foods.	
4) Butter is a food product made from the fatty tissue.	
5) Processing of oilseeds can be carried out by rendering.	
6) Many people today prefer margarine because of certain improvements over the natural product.	
7) Cocoa butter is the fat produced from coconut oil.	
8) Rendered beef or mutton fats are called tallows.	
9) Fats and oils are the chief source of vitamin E.	
10)Butter contains less than eighty per cent milk fat.	

3. Переведите на русский язык.

1) Sunflower seeds must be transported to the factory to further processing.	
2) You may use either fat or oil in breadmaking.	
3) Corn germ must be separated from the kernel.	
4) In this case edible oils must be substituted for mineral ones.	
5) Fat tissues of meat could be used for recovering fat.	
6) Many plant seeds can be used for oil production.	
7) Processing of oilseeds is carried out by pressing or extraction with solvents.	
8) Olive oil has an excellent natural flavour and is used as a salad oil without processing.	

Thank you for your work☺

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