

SECTION-B

Note: Short answer type questions. Attempt any six questions out of Eight questions. (6x5=30)

Q.11 Explain rice bran stabilization

Q.12 Discuss Purification system in wheat milling.

Q.13 Explain in brief: Paddy processing

Q.14 Explain malting and milling of barley

Q.15 Discuss conventional milling

Q.16 Write about Oat/ Rye milling

Q.17 Describe dry milling of corn

Q.18 Write physics-chemical properties of cereals.

SECTION-C

Note: Long answer type questions. Attempt any one question out of two questions. (1x10=10)

Q.19 Explain By-products processing of cereals millets.

Q.20 Discuss secondary and tertiary products processing of cereal and millets.

No. of Printed Pages : 2

Roll No.

189231

**Level 4, 1st Sem / (DVOC) Food Processing
Subject : Milling of Cereals**

Time : 2 Hrs.

M.M. : 50

SECTION-A

Note: Very short answer type questions. All questions are compulsory. (10x1=10)

Q.1 Is gluten a protein or a carbohydrate?

Q.2 Write any two examples of cereals.

Q.3 What is malting?

Q.4 Write any two examples of infants cereal foods?

Q.5 Write examples of any two types of millets

Q.6 Define nutritive value.

Q.7 What are flakes cereal foods?

Q.8 What is rice bran?

Q.9 Sorghum is a cereal. Write True or False

Q.10 What kind of cereals can babies eat?

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