

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

189231

Roll No.

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 of False
- Q.10 What kind of cereals can babies eat?

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