

- Q.25 How pop corn pops? Explain the mechanism behind this.

Q.26 Write short note on the health benefits of millet as food.

Q.27 What are the antinutritive factors? Explain.

Q.28 How Green Gram is dry milled by modern CFTRI Pulse Milling method? Explain.

Q.29 Explain different types of Rice.

Q.30 How dehulling of pulses is done?

Q.31 Explain some recipes based or Sorghum and Millets.

Q.32 What are the different machines used in Modern Roller Flour Milling of Wheat?

Q.33 Write short note on nutritional significance of Sorghum.

Q.34 What is extrusion cooking?

Q.35 Draw well labeled diagram of Rice kernel.

## **SECTION-D**

**Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

- Q.36 How is rice milled? Explain with appropriate rice mill well labeled diagram.

Q.37 Draw well labeled cross sectional diagram of Corn kernel.

Q.38 Write the procedure of corn dry milling.

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## **3rd Sem / Food Technology**

### **Subject:- Technology of Cereals and Pulses**

Time : 3Hrs.

M.M. : 100

## **SECTION-A**

**Note:** Multiple choice questions. All questions are compulsory (10x1=10)

- Q.1 What is the botanical name of Maize or Corn (Makka)?

  - a) Sorghum vulgare
  - b) Phaseolus aureus
  - c) Zea mays
  - d) Pennisetum typhoideum

Q.2 What is the botanical name of Sorghum (Jowar)?

  - a) Sorghum vulgare
  - b) Phaseolus aureus
  - c) Zea mays
  - d) Pennisetum typhoideum

Q.3 What is the botanical name of Pearl Millet (Bajra)?

  - a) Cicer arietinum
  - b) Phaseolus aureus
  - c) Zea mays
  - d) Pennisetum typhoideum

- Q.4 What is the botanical name of Mung Bean(Mung)?  
a) Cicer arietinum      b) Phaseolus aureus  
c) Zea mays              d) Lens culinaris
- Q.5 What is the name of protein found in Wheat?  
a) Gluten                  b) Glaze  
c) Curcumin                d) Oryzenol
- Q.6 Which of the following is not the major rice producing country in the world?  
a) India                    b) USA  
c) China                    d) Bangladesh
- Q.7 Crude fiber is majorly found in which part of Wheat kernel?  
a) Endosperm              b) Bran  
c) Germ                     d) Scutellum
- Q.8 Ash gives estimation of \_\_\_\_\_.  
a) Protein                  b) Carbohydrates  
c) Facts                    d) Minerals
- Q.9 Glutenin is part of \_\_\_\_\_.  
a) Protein                  b) Carbohydrates  
c) Fats                     d) Minerals
- Q.10 What is the botanical name of Gram or chick Pea (Chana)?  
a) Cicer arietinum        b) Pisum sativum  
c) Cajanus spp.            d) Lens culinaris

### SECTION-B

- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 Which cereal contains maximum oil content?  
Q.12 Name two varieties of rice.  
Q.13 Milled Durum wheat product is called \_\_\_\_\_.?  
Q.14 Name two products of Sorghum.  
Q.15 Parboiling is done chiefly in which cereal?  
Q.16 Name four common pulses.  
Q.17 Malt is made from which grain chiefly?  
Q.18 Name any two antinutritive factors.  
Q.19 Which part of the kernel is said to be the "Storage House"?  
Q.20 What is germination?

### SECTION-C

- Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)
- Q.21 What are the advantages and disadvantages of parboiling?  
Q.22 Draw well labeled cross sectional diagram of Wheat kernel.  
Q.23 What are the legumes? Explain their uses.  
Q.24 What is extrusion in food processing?