

- No. of Printed Pages : 4
Roll No.

Time : 3Hrs. M.M. : 100

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

- Q.1 Which of the following has highest protein content ?
a) Oat b) Ragi
c) Wheat d) Bajra
- Q.2 Which of the following moisture content is considered safe for storage ?
a) 15% b) 14%
c) 16% d) 17%
- Q.3 Triticum aestivum is known as
a) Bread wheat b) Macaroni Wheat
c) Club Wheat d) None of these
- Q.4 Which one is used in preparation of activated carbon ?
a) Wheat husk b) Rice Husk
c) Both d) None
- Q.5 What is the soaking period for pulses ?
a) 2 to 8 hours b) 2 to 6 hours
c) 2 to 4 hours d) 1 to 2 hours

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

- Q.36 Explain the milling process of wheat in detail with its flowchart.
- Q.37 What are the various factors affecting the milling quality of rice? Explain
- Q.38 Explain the byproduct utilization of corn and pulse milling.

- Q.6 What is the role of aspirators?
- a) To remove bran
 - b) To remove germ
 - c) To remove husk
 - d) To remove endosperm
- Q.7 What is pitting ?
- a) Impart scratches and cracks on hard seed coat
 - b) Removing pits
 - c) Removal of fine particles by chelating agents
 - d) Removal of large particles by air bubbles
- Q.8 What is a hammer mill used for ?
- a) Crush larger pieces into small pieces
 - b) To compress the raw materials
 - c) Break down of liquefied emulsions
 - d) Break smaller pieces into fine powder
- Q.9 What is removed during polishing ?
- a) Husk and bran b) Germ and bran
 - c) Bran and endosperm d) Endosperm and husk
- Q.10 Which of the following force acts in ball mill ?
- a) Gravitational force
 - b) Centrifugal force
 - c) Gravitational and Centrifugal forces
 - d) Does not depend on any force

SECTION-B

Note: Objective type questions. All questions are compulsory. (10x1=10)

- Q.11 Malting is the basic operations employed in _____.
- Q.12 Pearl and ragi are varieties of _____.
- Q.13 What is de-husking ?
- Q.14 Botanical name of rice is _____.
- Q.15 _____% of protein range in hard wheat.
- Q.16 Name any two breakfast cereals.
- Q.17 Name two byproduct of rice milling .
- Q.18 Pulses are also known as _____.
- Q.19 Name two types of corn
- Q.20 Define parboiling.

SECTION-C

Note: Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

- Q.21 Explain the Dehusking process of rice .
- Q.22 What are the physical characteristics of cereals ?
- Q.23 What are pulses ? Explain its uses and importance in human diet.
- Q.24 Give the byproduct utilization of millet.
- Q.25 Differentiate between conditioning and tempering.