

- a) Conditioning b) Pitting
c) Polishing d) Grading
- Q.6 Which of the following step is not included in the pulse milling?
- a) Loosening of husk b) Parboiling
c) Dehusking d) Splitting
- Q.7 Pulses are _____
- a) edible fruits
b) Seeds of pod bearing plants
c) belonging to the family of leguminosae
d) all of the above
- Q.8 The high temperature limit for the drying of seed grains is
- a) 50 degree C b) 65 degree C
c) 70 degree C d) 80 degree C
- Q.9 Ethanol can be produced by
- a) Wheat straw b) Wheat husk
c) Wheat bran d) None
- Q.10 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

SECTION-B

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

- Q.11 The sprouted dried barley is known as _____.
- Q.12 _____% of protein range in soft wheat.
- Q.13 _____ and _____ are breakfast cereals.
- Q.14 What is milling?
- Q.15 Define pulses?
- Q.16 Name the botanical name of rice
- Q.17 Full form of WAP?
- Q.18 Define pearling.
- Q.19 Name four common pulses?
- Q.20 Pasta products are made from which wheat?

SECTION-C

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

- Q.21 What are pulses? Explain uses of pulses?
- Q.22 What are the major parts of kernel?
- Q.23 Draw a well labeled diagram of Wheat?
- Q.24 Explain extrusion cooking?
- Q.25 Explain briefly "Ready to eat breakfast cereals?"
- Q.26 Explain the nutritional significance of barley?