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3rd Sem / Food Technology

Subject : Technology of cereals and Pulses

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 In which pulse, protein content is high?
- a) Soya bean b) Bengal gram
c) Black gram d) Red gram
- Q.2 In drying milling process, the following operations are done prior to oil treatment is-
- a) Conditioning b) Pitting
c) Polishing d) Grading
- Q.3 _____ is responsible for characteristic sticky property of gluten.
- a) Glaidin b) Proline
c) Glutenin d) Both a & c

- Q.4 Samolina is generally called as-
- a) Maida b) Flour
c) Sooji d) None of the above
- Q.5 Pulses are low in fat content and contain zero _____
- a) Iron b) Cholesterol
c) B-vitamins d) Potassium
- Q.6 Malt has a _____ flavor.
- a) Salty b) Sweet
c) Bitter d) Sour

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. (6x1=6)

- Q.7 Define Aspiration.
- Q.8 What is the drying temperature of pulses?
- Q.9 Botanical name of wheat is _____.
- Q.10 Define Malting.
- Q.11 Name three major parts of kernel.
- Q.12 Name two varieties of rice.

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. (8x4=32)

- Q.13 Differentiate between hard and soft wheat.

- Q.14 Explain the process of parboiling.
- Q.15 Explain the varieties of wheat.
- Q.16 What do you know about popping process?
- Q.17 Explain the manufacturing process of corn flakes.
- Q.18 Explain the dry milling process of black gram.
- Q.19 Give the nutritional importance of millets.
- Q.20 What are pulses? Explain its uses and importance in human diet.
- Q.21 Define pasta products with its types.
- Q.22 Give the classification of maize.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x8=16)

- Q.23 Explain the milling process of wheat in detail with its flowchart.
- Q.24 What are the various factors affecting the milling quality of rice? Explain in detail.
- Q.25 Describe the current status of cereal production in India in detail.