

- 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 on 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)?
- Sorghum vulgare
  - Phaseolus aureus
  - Zea mays
  - Pennisetum typhoideum
- Q.2 What is the botanical name of Sorghum (Jowar)?
- Sorghum vulgare
  - Phaseolus aureus
  - Zea mays
  - Pennisetum typhoideum
- Q.3 What is the botanical name of Pearl Millet (Bajra)?
- Cicer arietinum
  - Phaseolus aureus
  - Zea mays
  - Pennisetum typhoideum

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- 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) Fats                      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?