

SECTION-B

Note: Short answer type questions. Attempt any six questions out of eight questions. (6x5=30)

- Q.11 Discuss secondary products processing of cereals.
- Q.12 Write a short note on breakfast cereal foods.
- Q.13 Write milling of barley.
- Q.14 Write short note on pearl millets and finger millets.
- Q.15 Discuss conventional milling.
- Q.16 Write a short note on Oat/Rye milling.
- Q.17 Discuss rice bran stabilization.
- Q.18 Describe processing of infant foods.

SECTION-C

Note: Long answer questions. Attempt any one questions out of two questions. (1x10=10)

- Q.19 Explain wheat milling in detail.
- Q.20 Explain paddy processing and rice milling in detail.

No. of Printed Pages : 2

189231

Roll No.

DVOC (Level 4)

1st Sem. / Trade: Food Processing

Subject : (4.GV.02) Milling of Cereals

Time : 2 Hrs.

M.M. : 50

SECTION-A

Note: Very short questions. Attempt all ten questions. (10x1=10)

- Q.1 Breakfast cereals are rich in fibres (True/False)
- Q.2 Wheat is an example of cereal (True/False)
- Q.3 Differentiate between boiling and parboiling.
- Q.4 Write full form of RTE.
- Q.5 Define husk.
- Q.6 Write nutritive value of wheat.
- Q.7 Write benefits of rice bran.
- Q.8 Give two examples of infant cereal foods.
- Q.9 What is milling?
- Q.10 Gluten is a protein (True/False)

(60)

(2)

189231

(1)

189231