

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
Roll No.

189231

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)