

SECTION-B

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

Q.11 What is milling?

Q.12 What are the standards of confectionery products?

Q.13 What are functional foods?

Q.14 What are phytochemicals?

Q.15 Explain structure and composition of cereals.

Q.16 Explain milling technology of maize.

Q.17 What are neutraceuticals?

Q.18 What is instant rice?

SECTION-C

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

Q.19 Explain dehulling and extraction of oil in sunflower and groundnuts.

Q.20 Discuss milling of paddy.

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Level 4 / 2nd. Sem. / DVOC

FP

Subject : Food Process Technology - II

Time : 2 Hrs.

M.M. : 50

SECTION-A

Note: Very short answer type questions. All questions are compulsory (10x1=10)

Q.1 Write two examples of confectionery foods.

Q.2 What is chewing gum?

Q.3 Write two examples of pulses.

Q.4 What is caramel?

Q.5 Soyabean and mustard are oil seed crops.
(True/False)

Q.6 Rice and wheat are pulses. (True/False)

Q.7 What are cocoa beans used for?

Q.8 What is malt?

Q.9 What is dehulling?

Q.10 Write two examples of fiber-rich foods.