

- Q.27 Describe the various advantages of parboiling?

Q.28 How malting is done? Explain it in brief?

Q.29 Explain the uses of Sorghum?

Q.30 What are the nutritional and health benefits of millets?

Q.31 Name any three snack foods made of pulses?

Q.32 Name any four dishes made of pasta?

Q.33 What is conditioning and tempering process during roller flour milling of wheat?

Q.34 What are the different by-products of wheat industry and how they are utilized?

Q.35 Write step by step procedure of making Corn flakes?

## **SECTION-D**

**Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

- Q.36 Define milling? How wheat is milled ? Explain it?

Q.37 Draw a neat and clean diagram of Rice? What is parboiling? Explain?

Q.38 Explain dry and wet milling of corn? Draw schematic diagram of various products of wet milling process?

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**3rd Sem / Food Technology**  
**Subject:- Technology of Cereals and Pulses**

Time : 3Hrs. M.M. : 100

M.M. : 100

## **SECTION-A**

**Note:** Multiple choice questions. All questions are compulsory (10x1=10)

- Q.1 Which of the following has highest protein content?

  - a) Oat
  - b) Ragi
  - c) Wheat
  - d) Bajra

Q.2 Which of the following moisture content is considered safe for storage?

  - a) 15%
  - b) 14%
  - c) 16%
  - d) 17%

Q.3 Triticum aestivum is known as

  - a) Bread wheat
  - b) Macaroni wheat
  - c) Club Wheat
  - d) None of these

Q.4 The most cultivated crop in India among cereals

  - a) Rice
  - b) Wheat
  - c) Maize
  - d) Sorghum

Q.5 In dry milling process, the following operations are done prior to oil treatment is

- a) Conditioning
- b) Pitting
- c) Polishing
- d) Grading

Q.6 Which of the following step is not included in the pulse milling?

- a) Loosening of husk
- b) Parboiling
- c) Dehusking
- d) Splitting

Q.7 Pulses are \_\_\_\_\_

- a) edible fruits
- b) Seeds of pod bearing plants
- c) belonging to the family of leguminosae
- d) all of the above

Q.8 The high temperature limit for the drying of seed grains is

- a) 50 degree C
- b) 65 degree C
- c) 70 degree C
- d) 80 degree C

Q.9 Ethanol can be produced by

- a) Wheat straw
- b) Wheat husk
- c) Wheat bran
- d) None

Q.10 What is the soaking period for pulses ?

- a) 2 to 8 hours
- b) 2 to 6 hours
- c) 2 to 4 hours
- d) 1 to 2 hours

## SECTION-B

**Note:** Objective type questions. All questions are compulsory. (10x1=10)

Q.11 The sprouted dried barley is known as \_\_\_\_\_.

Q.12 \_\_\_\_\_ % of protein range in soft wheat.

Q.13 \_\_\_\_\_ and \_\_\_\_\_ are breakfast cereals.

Q.14 What is milling?

Q.15 Define pulses?

Q.16 Name the botanical name of rice

Q.17 Full form of WAP?

Q.18 Define pearling.

Q.19 Name four common pulses?

Q.20 Pasta products are made from which wheat?

## SECTION-C

**Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

Q.21 What are pulses? Explain uses of pulses?

Q.22 What are the major parts of kernel?

Q.23 Draw a well labeled diagram of Wheat?

Q.24 Explain extrusion cooking?

Q.25 Explain briefly "Ready to eat breakfast cereals?

Q.26 Explain the nutritional significance of barley?