

- Q.24 What is the difference between hard and soft wheat?
- Q.25 What are the various types of wheat?
- Q.26 Explain the pretreatment of pulses.
- Q.27 Classify the varieties of rice.
- Q.28 What is the mechanism behind popping of corn?
- Q.29 Give the nutritional importance of pulses in human diet.
- Q.30 What is the difference between cereal and pulses?
- Q.31 Define the pasta products and its types.
- Q.32 What are the major parts of wheat kernel?
- Q.33 Explain malting process in detail.
- Q.34 Explain different snack food available in market.
- Q.35 Explain status and production yield of wheat crop in India.

SECTION-D

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

- Q.36 Explain the dry and wet milling process of corn with neat and clean schematic diagram.
- Q.37 Explain the milling process of different types of pulses.
- Q.38 Explain the by product utilization of wheat and rice milling.

No. of Printed Pages : 4 181136/121136/031136
Roll No.

3rd Sem.

Branch : Food Technology

Sub: Technology of Cereals & Pulses

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note: Multiple type Questions. All Questions are compulsory. (10x1=10)

- Q.1 What is the name of protein found in wheat?
- a) Gluten b) Glaze
c) Curcumin d) Oryzenol
- Q.2 What is the main purpose of tempering during wheat processing?
- a) Adding flavour to wheat
b) Reducing wheat's protein content
c) Softening wheat for milling
d) Enhancing wheat's shelf life
- Q.3 Which of the following moisture content is considered safe for storage?
- a) 15 percent b) 14 percent
c) 16 percent d) 17 percent

Q.4 Which grain is commonly used in the production of malt?

- a) Barley b) Sorghum
- c) Maize d) Oat

Q.5 The outer layer of cereals is called

- a) Endosperm b) Seeds coat
- c) Aleurone d) Pericarp

Q.6 Pearl and Ragi are the varieties of

- a) Millet b) Sorghum
- c) Oats d) Rye

Q.7 Parboiling involves

- a) Soaking b) Steaming
- c) Drying d) All of the above

Q.8 The edible portion of paddy is-

- a) Brain b) Rough rice
- c) Rice d) Whole surface

Q.9 An oil press is called

- a) Expresser b) Boiler
- c) Expeller d) None of the above

Q.10 What is the botanical name of rice?

- a) Oryzae sativa b) Triticum spp
- c) Avena spp d) Hordeum vulgare

SECTION-B

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

Q.11 Define Parboiling.

Q.12 Beer is made from which grain chiefly?

Q.13 Give the two basic differences between cereals and pulses?

Q.14 Enlist the varieties of corn.

Q.15 What is the botanical name of maize?

Q.16 Expand WAP.

Q.17 Name any two antinutritional factor.

Q.18 What are the primary components of the chemical composition of cereals?

Q.19 Define the term Dehusking.

Q.20 Name two by products of maize.

SECTION-C

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

Q.21 Explain the nutritional importance of barley.

Q.22 Explain the milling process of rice.

Q.23 What do you understand by roller milling?