

- Q.32 Give the nutritional importance of millets.
 - Q.33 What are the quality requirements of wheat?
 - Q.34 Explain the manufacturing process of corn flakes.
 - Q.35 Define extrusion cooking. Give the examples of extruded products.

SECTION-D

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

- Q.36 Explain the byproduct utilization of wheat and rice milling.

Q.37 Draw the well labeled diagram of wheat and explain its structure and parts.

Q.38 Explain corn milling in detail with its methods

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3rd Sem / Food Technology

Subject:- Technology of Cereals and Pulses

Time : 3Hrs.

M.M. : 100

SECTION-A

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

- Q.1 In dry milling process, the following operations are done prior to oil treatment is
a) Conditioning b) Pitting
c) Polishing d) Grading

Q.2 Which of the following step is not included in the pulse milling ?
a) Loosening of husk b) Parboiling
c) Dehusking d) Splitting

Q.3 In which pulse, protein content is high ?
a) Soybean b) Bengal gram
c) Black gram d) Red gram

Q.4 Ethanol can be produced by
a) Wheat straw b) Wheat husk
c) Wheat bran d) None

Q.5 What treatment should be given to pulses which are hard to dehusk ?
a) Soak with hot water b) Soak with cold water
c) Apply black soil d) Apply red earth

- Q.6 What are the factors affecting size reduction ?
 a) Shape and size b) Temperature
 c) Pressure d) Viscosity
- Q.7 What is other name for attrition mill ?
 a) Rolling compression mill
 b) Burr mill
 c) Jaw crusher
 d) Hammer mill
- Q.8 Which of the following is not the rice milling equipment ?
 a) Huller mills
 b) Disc separator
 c) Sheller-Huller mills
 d) Sheller-Cone polisher mills
- Q.9 Pulses are low in fat content and contain zero _____.
 a) Iron b) Cholesterol
 c) B-vitamins d) Potassium
- Q.10 Which of the component is reduced when pulses are soaked ?
 a) Phytic acid b) Nitric acid
 c) Potassium oxide d) Nitrous oxide

SECTION-B

- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 The vitamin content of pulses _____ upon germination.
- Q.12 What is the drying temperature of pulses?
- Q.13 Botanical name of wheat is _____.

- Q.14 _____ % of protein range in soft wheat.
- Q.15 Name three major parts of kernel.
- Q.16 Name two byproducts of corn milling.
- Q.17 Name two varieties of rice.
- Q.18 Define aspiration.
- Q.19 Glutenin is the part of _____.
- Q.20 Define malting.

SECTION-C

- Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)
- Q.21 What are the modern methods of pulse milling?
- Q.22 Give the classification of maize.
- Q.23 What are the types of rice?
- Q.24 What do you know about popping of corn?
- Q.25 Explain the types of millets.
- Q.26 Which products are obtained from the milling of barley?
- Q.27 Differentiate between hard wheat and soft wheat.
- Q.28 Explain the pretreatment process of pulses.
- Q.29 What are the storage requirements of cereals?
- Q.30 Explain the process of parboiling.
- Q.31 Give the byproduct utilization of corn.