

- Q.26 What are antinutritional factors ?  
 Q.27 Draw the well labeled diagram of rice  
 Q.28 Define the term degermination.  
 Q.29 What types of machineries are used for pulse milling.  
 Q.30 Explain the dry milling process of black gram .  
 Q.31 Give the classifications of wheat  
 Q.32 Explain malting process in brief  
 Q.33 Give the nutritional importance of barley.  
 Q.34 What are the advantages of parboiling of rice ?  
 Q.35 Define pasta products with its types.

#### **SECTION-D**

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

- Q.36 Explain the milling process of wheat in detail with its flowchart.  
 Q.37 What are the various factors affecting the milling quality or rice ? Explain  
 Q.38 Explain the byproduct utilization of corn and pulse milling.

No. of Printed Pages : 4      181136/121136/031136  
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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 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 Which one is used in preparation of activated carbon ?  
 a) Wheat husk                b) Rice Husk  
 c) Both                        d) None  
 Q.5 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

**Q.6** What is the role of aspirators?

- a) To remove bran
- b) To remove germ
- c) To remove husk
- d) To remove endosperm

**Q.7** What is pitting ?

- a) Impart scratches and cracks on hard seed coat
- b) Removing pits
- c) Removal of fine particles by chelating agents
- d) Removal of large particles by air bubbles

**Q.8** What is a hammer mill used for ?

- a) Crush larger pieces into small pieces
- b) To compress the raw materials
- c) Break down of liquefied emulsions
- d) Break smaller pieces into fine powder

**Q.9** What is removed during polishing ?

- a) Husk and bran      b) Germ and bran
- c) Bran and endosperm d) Endosperm and husk

**Q.10** Which of the following force acts in ball mill ?

- a) Gravitational force
- b) Centrifugal force
- c) Gravitational and Centrifugal forces
- d) Does not depend on any force

## **SECTION-B**

**Note:** Objective type questions. All questions are compulsory.  $(10 \times 1 = 10)$

**Q.11** Malting is the basic operations employed in \_\_\_\_\_.

**Q.12** Pearl and ragi are varieties of \_\_\_\_\_.

**Q.13** What is de-husking ?

**Q.14** Botanical name of rice is \_\_\_\_\_.

**Q.15** \_\_\_\_\_ % of protein range in hard wheat.

**Q.16** Name any two breakfast cereals.

**Q.17** Name two byproduct of rice milling .

**Q.18** Pulses are also known as \_\_\_\_\_.

**Q.19** Name two types of corn

**Q.20** Define parboiling.

## **SECTION-C**

**Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions.  $(12 \times 5 = 60)$

**Q.21** Explain the Dehusking process of rice .

**Q.22** What are the physical characteristics of cereals ?

**Q.23** What are pulses ? Explain its uses and importance in human diet.

**Q.24** Give the byproduct utilization of millet.

**Q.25** Differentiate between conditioning and tempering.