

Roll No. ....

221132

3rd Sem.

**Branch : Food Technology**

### **Sub.: Technology of Cereals & Pulses**

Time : 3 Hrs.

M.M. : 60

## SECTION-A

**Note: Multiple type Questions. All Questions are compulsory. (6x1=6)**

Q.1 What is the name of protein found in wheat?

a) Gluten

b) Glaze

c) Curcumin

d) Oryzenol

Q.2 What treatment should be given to pulses which are hard to dehusk?

a) Soak with cold water    b) apply red earth

c) Soak with hot water

d) Apply black soil

Q.3 Bread flour is milled from

a) Soft wheat

b) Hard wheat

c) Semolina

d) Grits

Q.4 Break rolls have \_\_\_\_\_ surface.

a) Smooth

b) Corrugated

c) Rough

d) Hole

- Q.5 Pearl and Ragi are the varieties of  
 a) Millet                              b) Sorghum  
 c) Oats                                 d) Rye
- Q.6 The vitamin content of pulses \_\_\_\_ upon germination.  
 a) Increase                              b) Decrease  
 c) No change                            d) None of these

### SECTION-B

**Note: Objective/Completion type questions. All questions are compulsory. (6x1=6)**

- Q.7 Pulses are rich source of \_\_\_\_.
- Q.8 Botanical name of wheat is \_\_\_\_.
- Q.9 Expand WAP.
- Q.10 Give the protein percentage of hard and soft wheat.
- Q.11 Enlist the varieties of millet.
- Q.12 Moisture percentage range for storage of cereals is \_\_\_\_.

### SECTION-C

**Note: Short answer type Questions. Attempt any eight questions out of ten Questions. (8x4=32)**

- Q.13 What do you mean by popping of sorghum?

- Q.14 Draw the neat and clean diagram of rice.
- Q.15 What is parboiling? Give its advantages.
- Q.16 What is the difference between conditioning and tempering?
- Q.17 Explain the dry milling process of black gram.
- Q.18 What are the various parts of wheat kernel?
- Q.19 Explain the classification of corn.
- Q.20 What are the various steps involved in the preparation of corn flakes?
- Q.21 Define the milling process of barley.
- Q.22 Give the chemical composition of rice.

### SECTION-D

**Note: Long answer questions. Attempt any two questions out of three Questions. (2x8=16)**

- Q.23 Explain wheat milling process with flowchart.
- Q.24 What are the various factors affecting the quality of rice during milling?
- Q.25 Explain the processing of pulses in detail.