

- 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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Roll No.

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.