

### SECTION-B

**Note:** Short answer type questions. Attempt any six questions out of Eight questions. (6x5=30)

- Q.11 Explain briefly neutraceuticals.
- Q.12 Describe structure and composition of cereals.
- Q.13 Describe utilization of oilcake in food formulation.
- Q.14 Define phytochemicals.
- Q.15 What are oilseeds crops. Explain with examples.
- Q.16 Explain milling technology of barely.
- Q.17 Explain processing of rice bran oil.
- Q.18 Explain milling of paddy.

### SECTION-C

**Note:** Long answer type questions. Attempt any one question out of two questions. (1x10=10)

- Q.19 Explain dehulling and processing technology of important pulses.
- Q.20 Discuss milling technology of wheat.

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### Level 4, 2nd Sem / Food Processing

### Subject : Food Process Technology - II

Time : 2 Hrs.

M.M. : 50

### SECTION-A

**Note:** Very short answer type questions. All questions are compulsory. (10x1=10)

- Q.1 Define chocolate Liquor
- Q.2 Write any two examples of confectionery foods.
- Q.3 What are functional foods.
- Q.4 Define legumes with example.
- Q.5 What is malt?
- Q.6 What is bubble gum?
- Q.7 Define instant rice.
- Q.8 Write examples of any two types of flour.
- Q.9 What are cocoa beans used for?
- Q.10 Write any two characteristics of good quality rice.