

3rd Sem / Food Technology
Subject : Technology of cereals and Pulses

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory
(6x1=6)

- Q.1 In which pulse, protein content is high?
a) Soya bean b) Bengal gram
c) Black gram d) Red gram
- Q.2 In drying milling process, the following operations are done prior to oil treatment is-
a) Conditioning b) Pitting
c) Polishing d) Grading
- Q.3 _____ is responsible for characteristic sticky property of gluten.
a) Glaidin b) Proline
c) Glutenin d) Both a & c

Q.4 Samolina is generally called as-

- a) Maida
- b) Flour
- c) Sooji
- d) None of the above

Q.5 Pulses are low in fat content and contain zero _____

- a) Iron
- b) Cholesterol
- c) B-vitamins
- d) Potassium

Q.6 Malt has a _____ flavor.

- a) Salty
- b) Sweet
- c) Bitter
- d) Sour

SECTION-B

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

Q.7 Define Aspiration.

Q.8 What is the drying temperature of pulses?

Q.9 Botanical name of wheat is _____.

Q.10 Define Malting.

Q.11 Name three major parts of kernel.

Q.12 Name two varieties of rice.

SECTION-C

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

Q.13 Differentiate between hard and soft wheat.

Q.14 Explain the process of parboiling.

Q.15 Explain the varieties of wheat.

Q.16 What do you know about popping process?

Q.17 Explain the manufacturing process of corn flakes.

Q.18 Explain the dry milling process of black gram.

Q.19 Give the nutritional importance of millets.

Q.20 What are pulses? Explain its uses and importance in human diet.

Q.21 Define pasta products with its types.

Q.22 Give the classification of maize.

SECTION-D

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

Q.23 Explain the milling process of wheat in detail with its flowchart.

Q.24 What are the various factors affecting the milling quality of rice? Explain in detail.

Q.25 Describe the current status of cereal production in India in detail.