

- Q.27 What are pulses? List down at least five Indian pulses?
- Q.28 Define Extrusion. Explain any one type of extruder?
- Q.29 Explain different varieties of corn?
- Q.30 Define pasta products?
- Q.31 What are major parts of kernel?
- Q.32 What parboiling of rice? Explain its process?
- Q.33 What is difference between conditioning and tempering of cereal grains?
- Q.34 What are the nutritional and health benefits of millets?
- Q.35 Explain different snack food available in market?

SECTION-D

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

- Q.36 Difference between conditioning and tempering process involved in wheat grain?
- Q.37 Explain the milling of pulses?
- Q.38 Explain the detailed chemical composition and nutritional components of pulses?

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3rd Sem / Branch : 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 What treatment should be given to pulses which are hard to dehusk?
- Soak with hot water
 - Apply red earth
 - Soak with cold water
 - Apply black soil
- Q.2 What is the role of aspirators?
- To remove husks
 - To remove bran
 - To remove germ
 - To remove endosperm
- Q.3 In wheat milling, Magnetic separators is used to remove
- Copper impurities
 - Iron impurities
 - Dust and soil impurities
 - Carbon impurities
- Q.4 Durum wheat is suitable for the production of

- a) Pasta b) Biscuits and cakes
 c) Cakes d) Bread
- Q.5 Major components in cereals seeds are
 a) Endosperm b) Germ or embryo
 c) Both a & b d) None of these
- Q.6 _____ is responsible for characteristic sticky property of gluten
 a) Glaidin b) Proline
 c) Glutenin d) Both a & c
- Q.7 _____ is the polishing process that removes the outer husk, part of grain and leading to rounding of cereal grain.
 a) Pearling b) Dehusking
 c) Debranring d) All of the above
- Q.8 Which is/are the varieties of wheat grain?
 a) Kalyan sona b) Sharbati Sonora
 c) Sonalika d) All of the aove
- Q.9 Which of the following is untrue about Solvent extraction of Oil?
 a) The most common solvent used is Hexane
 b) This process is difficult/complex for small scale operators
 c) This suitable for materials containing low percentage of oil
 d) None of the mentioned
- Q.10 An oil press is called _____
 a) Expresser b) Boiler
 c) Expeller d) None of the above

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SECTION-B

- Note:** Objective type questions. All questions are compulsory. (10x1=10)
- Q.11 Name any two major parts of kernel?
 Q.12 Name two pasta products?
 Q.13 Name two high yielding varieties of wheat?
 Q.14 Name two products of sorghum?
 Q.15 What is the fat percentage of maize kernel?
 Q.16 Beer is made from which grain chiefly?
 Q.17 name two snack foods based on pulses?
 Q.18 What is the botanical name of corn?
 Q.19 Name the English name of local products called "Maida and "Sooji"?"
 Q.20 Protein and fat percentage of maize kernel is _____ and _____ respectively

SECTION-C

- Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)
- Q.21 What do you understand by strong flour and weak flour?
 Q.22 Write down the mechanism behind popping of popcorn?
 Q.23 Explain the role of size, shape and structure of the endosperm on processing quality of maize?
 Q.24 How millets are utilized?
 Q.25 What are the different by-products of rice industry and how they are utilized?
 Q.26 What is the difference between cereals and pulses?

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