

No. of Printed Pages : 2
Roll No.

189231

Level 4 / 1st. Sem. / DVOC
Food Processing
Subject : Milling of Cereals

Time : 2 Hrs. M.M. : 50

SECTION-A

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

- Q.1 Write scientific name of wheat.
- Q.2 Oats is an example of cereal. (True/False)
- Q.3 Rice bran is good for health. (True/False)
- Q.4 Define cereals with example.
- Q.5 Define nutritive value.
- Q.6 What is kernel?
- Q.7 What is malting?
- Q.8 What are flaked cereal foods?
- Q.9 Write any two examples of breakfast cereal foods.
- Q.10 Starch is a carbohydrate. (True/False)

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SECTION-B

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

- Q.11 Explain dry-milling of corn.
- Q.12 Write physico-chemical properties of cereals.
- Q.13 What is conventional milling?
- Q.14 Discuss benefits of infant foods from cereals.
- Q.15 Explain starch and gluten separation.
- Q.16 Write short note on quality characteristics of flour.
- Q.17 Describe morphology of cereals.
- Q.18 Explain briefly by-products processing of cereals and milks.

SECTION-C

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

- Q.19 Explain secondary and tertiary processing of cereals and millets.
- Q.20 Explain rice bran stabilization and its methods.