

**B.Sc. (Food Technology) (Third Semester) Examination,
2018-19****Paper Fifth****(Cereals and Legumes Processing Technology)**

Time : Three Hours]

[Maximum Marks : 60

Section—A**Note : Attempt all questions. Each question carries one mark.**

Select the correct answer :

1. Cereals contains about :
(a) 50-100 Kcal/100 g of grains
(b) 100-150 Kcal/100 g grains
(c) 200-250 Kcal / 100 g of grains
(d) 300-350 Kcal / 100 g of grains
2. Water used in Biscuits to :
(a) Helps in formation of gluten
(b) Helps in maintenance of particular temperature during mixing
(c) Facilitates activities of Enzymes and Yeast in dough
(d) All of the above
3. Which of the following process is responsible for the Staling of Bread ?
(a) Gelatinization
(b) Retrogradation
(c) Hydrolysis of Starch
(d) All of these
4. Wheat Bran Contains which of the following Anti-vitamin Compound ?
(a) Avidin
(b) Hypoglycin
(c) Linatin
(d) Niacytin
5. Rice is used in the preparation of the :
(a) Sake
(b) Gin
(c) Brandy
(d) Beer
6. Patent flour is :
(a) Finest stream of flour produced during milling
(b) Flour making method which has been patented
(c) flour of mixed cereals
(d) None of the above
7. The white portion which is seen after slicing of Bread is called :
(a) Crumb
(b) Crust
(c) Cells
(d) Not any particular name

8. The CFTRI method of Pulse milling involves conditioning of Pulses by :
- | | |
|---------------------------|---------------------------|
| (a) Hot air at 120°C | (b) Mixing with chemicals |
| (c) Mixing with red earth | (d) None of these |
9. Which of the following is good source of Edible Oil :
- | | |
|----------------|-------------------|
| (a) Rice husk | (b) Rice bran |
| (c) White rice | (d) None of these |
10. Gota machine is related to milling of :
- | | |
|------------|-------------------|
| (a) Wheat | (b) Oil |
| (c) Pulses | (d) None of these |

Section—B

Note : Attempt *any five* questions. Each question carries four marks.

Write Short notes on :

11. Flour grades and their suitability for Baked goods.
12. Curing and aging of Paddy and Rice.
13. Post-harvest Quality and Quantity losses.
14. Dry milling of Corn.
15. Parched and Snack Products.
16. By-Product (husk and rice bran) utilization
17. Give a well-labelled diagram of wheat kernal

Section—C

Note : Attempt *any three* questions. Each question carries ten marks.

18. Explain the production of various Sweet & Savory Products from Legumes in India.
19. Describe in detail the criteria which were used in assessment of milling of Rice.
20. Explain the Structure, Composition and Nutritive Value of any one cereal.
21. Describe the Types and Composition of Corn. Explain starch and its Conversion Products.
22. Write the Structure and Composition of Millets. Explain Pearling of Millets.