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3rd Sem./ Food Technology
Sub : Technology of Cereals & Pulses

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

Q.1 What is the soaking period of pulses?

- a) 2 to 8 hrs b) 2 to 6 hrs
c) 2 to 4 hrs d) 1 to 2 hrs

Q.2 What is the role of aspirators?

- a) To remove husk b) To remove bran
c) To remove germ d) To remove endosperm

Q.3 What is removed during polishing

- a) Husk and Bran b) Germ and Bran
c) Bran and Endosperm d) Endosperm & Husk

Q.4 Durum wheat is suitable for the production of

- a) Pasta b) Biscuits & Cakes
c) Cakes d) Bread

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