SECTION-D

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

Q.23 Conduct a detailed comparative analysis of the chemical composition of cereals, pulses and oilseeds. High light their nutritional components and anti-nutritional factors.

Q.24 Explore the types of wheat and their specific applications in the food industry. Discuss the significance of conditioning and tempering in wheat milling.

Q.25 Examine the varieties of rice, classify them based on physical parameters and elucidate how these classification impact rice products. Additionally, analyze the parboiling process and its effect on rice quality.

No. of Printed Pages : 4
Roll No. .....

221132

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 What does the term "pulses" refer to in the context of agriculture and food production?

a) Leguminous crops with high protein content
b) Grains with low protein content
c) Cereal crops used for brewing
d) Oilseeds with high oil content

Q.2 Which of the following is a major growing area for cereals, pulses and oilseeds in India?

a) Arctic region b) Sahara Desert
c) Indo-Gangetic plain d) Amazon rainforest

Q.3 What is the chemical composition of oilseeds primarily known for?

a) High carbohydrate content
b) High protein content
c) High oil content
d) High fiber content

Q.4 Which type of wheat is commonly used for making bread to its high gluten content?

a) Durum wheat b) Soft wheat
c) Hard wheat d) Triticale

Q.5 What is the main purpose of tempering during wheat processing?

a) Adding flavor to wheat
b) Reducing wheat's protein content
c) Softening wheat for milling
d) Enhancing wheat's shelf life

Q.6 Parboiling of rice involves:

a) Cooking rice with spices
b) Soaking rice in water
c) Partially boiling rice in the husk
d) Frying rice in oil

SECTION-B

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

Q.7 Differentiate between cereals and millets. Provide an example of each.

Q.8 Discuss the condition and tempering process in wheat milling.

Q.9 Describe two types of wheat milling technology.

Q.10 List three varieties of rice and their unique characteristics.

Q.11 Explain the parboiling process in rice production.

Q.12 Classify maize based on its endosperm type. Provide an example for each.

SECTION-C

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

Q.13 Compare and contrast dry milling and wet milling processes for maize.

Q.14 Provide a step-by-step overview of the preparation of corn flakes from maize.

Q.15 Analyze the key grain characteristics of barley ans sorghum and their suitability for various applications.

Q.16 Detail the technology involved in malt production from barely.

Q.17 Select one type of millet and elaborate on its chemical composition.

Q.18 Discuss the processing methods and utilization of millet in food products.

Q.19 Define pulses and explain their importance as a source of nutrition.

Q.20 Outline the key steps in the pretreatment of pulses for milling, emphasizing their significance.

Q.21 Describe the primary by-products generated during rice milling and their potential utilization.

Q.22 Explain the role of by-product utilization in minimizing waste and increasing the profitability of milling industries.