Q.19 Compare the characteristics and applications of hard wheat and soft wheat.

Q.20 Explain the role of conditioning and tempering in wheat milling.

Q.21 Discuss the significance of rice classification based on physical parameters in the rice industry.

Q.22 Explain the parboiling process in rice production and its effects on rice quality.

## SECTION-D

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

Q.23 Provide an in-depth comparison between dry milling and wet milling of corn (maize). Explain the specific applications of each method and their advantages and disadvantages.

Q.24 Investigate the grain characteristics of barley and sorghum and their suitability for various industrial uses. Additionally, analyze the technology involved in malt production from barley and discuss the milling, malting, and popping processes of sorghum.

Q.25 Select two different types of millets and delve into their chemical composition and nutritional significance. Discuss their processing methods and utilization in diverse food products.



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**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 is the primary factor affecting the quality of rice products?

a) Color of the rice

b) Size of the rice grains

c) Milling process

d) Temperature during cooking

Q.2 Which of the following is a classification of maize based on its endosperm type?

a) Flint maize b) Pod maize

c) Sweet maize d) Pop maize

Q.3 What is the primary purpose of wet milling in corn processing ?

a) Producing corn flakes

b) Grinding corn into flour

c) Separating corn oil from the germ

d) Roasting corn for snacks

Q.4 Which grains is commonly used in the production of malt for brewing and distilling?

a) Barley b) Sorghum

c) Maize d) Oats

Q.5 What is the key step in malt production form barley?

a) Pooping b) Malting

c) Milling d) Tempering

Q.6 Millets are known for their high content of which nutrient?

a) Carbohydrates b) Protein

c) Fats d) Fiber

## SECTION-B

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

Q.7 Define the term "Technology of cereals and Pulses" in your own words.

Q.8 Explain why the study of cereals and pulses is important in the context of food technology.



Q.9 Describe the current status of cereal production in India.

Q.10 List three major growing areas for oilseeds worldwide.

Q.11 What are the primary components of the chemical composition of cereals?

Q.12 Explain the role of anti-nutritional factors in cereals and pulses.

## SECTION-C

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

Q.13 Explain the significance of studying the technology of cereals and pulses in the context of food production.

Q.14 Compare the production trends of cereals and pulses in India over the past decade.

Q.15 Provide an overview of the major growing areas for oilseeds worldwide.

Q.16 Discuss the structural differences between cereals and pulses.

Q.17 Explore the impact of anti-nutritional factors in cereals and pulses on human health.

Q.18 Describe the various uses of millets in different culinary traditions.