

SECTION-C

Note: Long answer type questions. Attempt any three questions. 3x10=30

- Q.3 How rice is milled?
- Q.4 What do you understand by roller flour milling?
- Q.5 Write the procedure of corn degermination. How it is done in a modern degermer?
- Q.6 How pulses are milled?
- Q.7 Explain the procedures of making different snack foods.

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Roll No.

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3rd Sem. / Food Technology

Subject : Technology of Cereals and Pulses

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note: Very Short Answer type questions. Attempt any 15 parts. (15x2=30)

- Q.1 a) Name two major rice producing countries in the world.
- b) What is wheat milling?
- c) Name three major parts of wheat kernel?
- d) What is the difference between cereals and pulses?
- e) What is the botanical name of Rice?
- f) What is the difference between hard endosperm and soft endosperm in Maize kernel?
- g) Name two uses of millets.
- h) Write nutrient composition of a typical wheat kernel?

- i) Which part of the kernel is said to be the "Storage House"?
- j) What is tempering?
- k) Which cereal contains maximum oil content?
- l) Name two varieties of rice.
- m) Milled Durum wheat product is called _____.
- n) Name two products of millets.
- o) What is the starch and fat percentage of maize kernel?
- p) Name four common pulses.
- q) Malt is made from which grain chiefly?
- r) What is germination?

SECTION-B

Note: Short answer type questions. Attempt any ten parts
10x4=40

- Q.2
- i) Explain different parts of Rice kernel.
 - ii) How malting is done? Explain.
 - iii) What are the pulses? Explain uses of pulses.

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- iv) What is extrusion?
- v) How pop corn pop? Explain the mechanism behind this.
- vi) Write short note on millets as food.
- vii) What are the antinutritive factors? Explain.
- viii) Why rice products are brittle than wheat products? Explain.
- ix) Classify rice based upon the kernel characteristics.
- x) What is conditioning and tempering of pulses? Explain.
- xi) What is the difference between old process milling and modern roller flour milling of wheat?
- xii) What does a degermer do ? Explain its working.
- xiii) Write short on nutritional significance of Sorghum.
- xiv) What is extrusion cooking?
- xv) Write short note on different snack foods available in the market.

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