

**Roll No.**

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**Total No. of Pages : 02**

**Total No. of Questions : 09**

**M.Sc. (Food Technology) (2018 Batch) (Sem.-3)**

## TECHNOLOGY OF CEREALS, PULSES & OILSEEDS

**Subject Code : MSFT-611-18**

**M.Code : 76661**

**Time : 3 Hrs.**

**Max. Marks : 70**

**INSTRUCTIONS TO CANDIDATES :**

1. **SECTION-A contains SEVEN questions carrying TWO marks each and students has to attempt ALL questions.**
2. **SECTION-B consists of FOUR Subsections : Units-I, II, III & IV. Each Subsection contains TWO questions each carrying FOURTEEN marks each and student has to attempt any ONE question from each Subsection.**

## SECTION-A

1. **Write briefly :**
  - a) Discuss cereals.
  - b) Different flour streams
  - c) Process of cracker manufacture
  - d) Discuss dough rheology
  - e) Rice Bran
  - f) Oil refining
  - g) Protein concentrate

## SECTION-B

## UNIT-I

2.
  - a) Discuss basic composition of cereals, pulses and Oilseeds.
  - b) What is the miller trying to accomplish during dry milling? Write detail on the modern milling of wheat grains.
3.
  - a) Discuss the separation and use of vital gluten.
  - b) Discuss the kind and role of enzymes present in wheat.

## UNIT-II

4. a) Discuss briefly the equipment involved in measuring the quality of dough.  
b) Discuss the various steps involved in the preparation of bread.
5. a) Discuss the function of various ingredients involved in preparation of bread and biscuits.  
b) Discuss the process involved in preparation of pasta from durum wheat.

## UNIT-III

6. a) Discuss the structure and chemical composition of rice grain.  
b) Write brief on the huller mill and sheller-cum-cone- polisher.
7. a) Discuss the process of parboiling. Discuss the detail of various products and by-products of rice milling.  
b) Write brief on the process of preparation of precooked rice, rice pudding and rice cake.

## UNIT-IV

8. a) Name the different steps involved in wet corn milling. Give the importance of steeping and degerming of corn in wet milling.  
b) Define malting. Discuss the various steps involved in barley malting.
9. a) Describe the various pre treatments giving to oil seeds before extraction of oil. Discuss the traditional process of oil extraction.  
b) Describe briefly the composition and milling of pulses.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**