M.Tech
1st Sem.
17.12.25

Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
END SEM EXAMINATION
Dec, 2025. M Tech/MScIstSEM

Paper Title: Advances in Cereals Pulses and Oilseeds; Paper Code: MFTC–105/MFSC-105

Time allotted: 2Hrs 30Min Max Marks: 60

Important: At the END, mention how many questions from each section you have attempted.
***Note**: Write to the point. Do not insert margins in the answer sheet. Before answering make sure you have mentioned the Question No.& Section*

Section-A (10 Marks, Attempt All)

Questions	**Marks**	**BTL**	**Mapping**
Q1. Enlist the rheological tests performed on wheat dough.	(2)	2	PEO: 1,2,3/CO: 1,3
Q2. What is degree of milling (DOM).	(2)	1	PEO: 1,2,4/CO: 1,2,3
Q3. Mention two quality parameters of breakfast cereals.	(2)	1	PEO: 1,2,4/CO: 2,3
Q4. State the importance of amylase in corn syrup production.	(2)	2	PEO: 5,6/CO:4,5,6
Q5. Discuss the factors affecting rice yield during milling.	(2)	1	PEO: 2,5/CO:2,6

Section B (Attempt any 5) (25 Marks Each) (20MM)

Questions		**Mapping**
Q6.	Describe the milling process of pulses with emphasis on dehusking and splitting.	BTL6; PO: 3,4,6/CO: 2,3
Q7.	Compare mechanical pressing and solvent extraction in oilseed processing.	BTL5; PO: 2,5,6/CO: 3
Q8.	Describe the processing steps involved in the manufacture of bread.	BTL5; PO: 3,6/CO: 3,4
Q9.	Explain in detail the structure and milling of wheat.	BTL6; PO: 5,6/CO: 3,5
Q10.	Briefly explain how analysing physicochemical properties, affect the behaviour and quality of cereal-based foods.	BTL5; PO: 2,5/CO: 3
Q11.	Explain the oat milling process and describe how heat stabilization improves shelf life.	BTL6; PO: 1,2,3/CO: 4,5

Section- C (Attempt any 2) (25MM)

Questions	**BTL**	**Mapping**
Q12. Discuss the technology of breakfast cereals. Explain the processing steps involved in puffed rice, flaked rice, and corn flakes.	3	PO: 1,5,6/CO: 3,4
Q13. Describe how production of millets play a significant role in improving Indian economy also describe technology for milling of millets.	4	PO: 1,6 /CO: 2,3,4
Q14. Describe the extrusion process for wheat-based products. Discuss the production of pasta and noodles in detail.	4	PO: 2,4/CO: 2,4
Q15. Explain the refining of edible oils with emphasis on degumming, neutralization, bleaching, and deodorization.	3	PO: 3,6/CO: 2, 6

----------X----------