

B. Tech. Food Technology
III Semester- Examination, 2019
Course Code: BFTC – 305

Course Title: Technology of Cereals, Pulses and Oilseeds

B.Tech.
3rd Sem.
2019

Time: 3 Hours

Max Marks 70

Note: 1. It is compulsory to answer all the questions of Section-A.
 2. Answer any four questions in Section- B.

Section-A (5x6=30)

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- Q1.** (a) Draw a labeled structure of corn kernel. (3)
 (b) Write a short note on Albumins and globulins. (3)
Q2. (a) Briefly explain Tempering. (3)
 (b) Write a short note on straight dough bulk fermentation process. (3)
Q3. (a) Write about Macaroni, Vermicelli and Folded noodles. (3)
 (b) Briefly explain three available forms of yeast. (3)
Q4. (a) Give reasons for low consumption of millets. (3)
 (b) Briefly explain Malting of Cereals. (3)
Q5. (a) Write basic steps of production of corn flakes. (3)
 (b) Write the functions of fat in cake making. (3)

Section- B (4x10=40)

- Q1.** Describe the process of milling of corn. (10)
Q2. Discuss the following: (5+5)
 (a) Pasta making process.
 (b) Cake making process.
Q3. Explain major Bread making process. (10)
Q4. What do you understand by milling, explain milling of pulses with the help of flow chart. (10)
Q5. (a) Briefly explain corn syrup and the production of high fructose corn syrup with the help of flow diagram. (5)
 (b) Describe Puffed rice and Rice flakes. (5)
Q6. Explain the following (2x5=10)
 (a) By-products of milling of rice
 (b) Types of wheat flour
 (c) Ant nutritional factors
 (d) Falling No
 (e) Classification of biscuits.