



Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
END SEM EXAMINATION
Dec, 2024, B Tech 3rd SEM

2024
B.Tech.
3rd Sem.

Paper Title: Cereal, Pulses & Oilseeds Technology Lab; Paper Code: BFTC – 308

Time allotted: 1Hr.

Max Marks: 60

Note: Write to the point. Before answering make sure you have mentioned the Question No. & Section.

Important: At the END, mention how many questions from each section you have attempted.

Questions (30 Marks)	Mapping
Q1. Write the procedure for extraction of starch from potato.	BT1.5: PO: 3.4.6/CO: 2
Q2. Write a note on protein extraction by acid alkali precipitation method	BT1.6: PO: 2, 4.5.6/CO: 3
Q3. Write a note on gluten network formation.	BT1.5: PO: 3.5.6/CO: 3.4
Q5. Viva Voice	
Q6. Practical file	
Q6. Lab Performance	Group A: 1.3.5.7 Group B: 2.4.6.10 Group C: 9.11.12.13.8.
Group A: Q1. Perform tests for any three engineering properties.	
Group B: Q1. Perform water holding capacity of given sample.	
Group C: Q1. Determination of moisture and ash content of given sample.	

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