



Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
END SEM EXAMINATION
Dec, 2025. B Tech 3rd SEM

Roll No.....

B. Tech.
3rd Sem.
12.12.25.

Paper Title: Cereals Pulses and Oilseeds Technology; Paper Code: BFTC – 303

Time allotted: 2Hrs 30 Min.

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	Mapping
Q1. Explain soaking as a pre-processing step and its impact on anti-nutritional factors.	(2)	PEO: 3,4,5/CO: 3,4
Q2. Discuss the effect of steeping on energy consumption, flour quality, and milling efficiency.	(2)	PEO: 1,4,5,6/CO: 1,2
Q3. Discuss rice kernel composition.	(2)	PEO: 2,3,6/CO: 3,4
Q4. Name major pulses processed in India.	(2)	PEO: 2,3/CO: 1,2,3
Q5. Why is tempering (conditioning) considered the most critical step in milling?	(2)	PEO: 2,3/CO:1,2

Section- B (Attempt any 5) (6 Marks Each)

Questions	Mapping
Q1. Differentiate between major and minor millets. Write a note on any two-millet processing technique along with the structure.	PEO: 3,4/CO: 1,3
Q2. Explain in detail the process of corn milling. Differentiate between dry milling and wet milling, and elaborate on the various products obtained from the corn wet milling process.	PEO: 4,6 /CO: 1,2,3
Q3. What is oligosaccharide content in pulses, name them and how do they cause flatulence?	PEO: 1,4,5/CO: 2,3,4
Q4. Discuss degumming in detail. Name any two gums commonly removed.	PEO: 3,5,6/CO:2,3,4
Q5. Explain how parboiling affects the nutritional quality, cooking characteristics, and shelf life of rice. Give suitable examples of rice products where parboiled rice is preferred.	PEO: 3,5/CO: 3,4
Q6. Discuss key quality characteristics of wheat and flour that affect end-product quality.	PEO: 4,6 /CO: 1,2,3

Section C (Attempt any 2) (10 Marks Each)

Questions	Mapping
Q1. Describe the modern wheat milling process in detail, discuss how each component influences milling performance.	PEO: 1,2,4/CO: 1,2
Q2. Elaborate on traditional and modern methods of rice milling and explain how these methods influence the nutritional and functional properties of rice and rice products.	PEO: 1,2/CO: 1,2
Q3. Explain the importance of pre-treatment of oilseeds prior to extraction. Discuss how moisture, particle size, and temperature influence oil recovery.	PEO:1,2,5,6/CO: 2,3,4
Q4. Explain the traditional and modern methods of pulse processing. Compare dry milling and wet milling of pulses with suitable diagrams.	PEO: 4,6/CO:2,3,5