

2018
4488
Roll No.....
B.Tech.

B.Tech. Food Technology
IV Semester- Examination, 2018
Course Code: BFTC – 405
Course Title: Technology of Cereals and Pulses

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) Briefly explain Post harvest losses. | (3) |
| (b) Write a short note on primary processing. | (3) |
| Q2. (a) Briefly explain parboiling. | (3) |
| (b) Write a short note on bulk density. | (3) |
| Q3. (a) Discuss the production of rice flakes. | (4) |
| (b) Briefly explain top patent flour, semolina and self- raising flour. | (2) |
| Q4.(a) Draw a labeled structure of wheat. | (3) |
| (b) Enlist products of corn milling and explain any one. | (3) |
| Q5. (a) Write basic steps of insect control. | (3) |
| (b) Write a short note on huller mill. | (3) |

Section- B (4x10=40)

- Q1. Describe quality characteristics of grains. (10)
- Q2. Discuss the following: (7+3)
- (a) Milling of pulse.
- (b) Malting
- Q3. Explain different physicochemical properties of grains. (10)
- Q4. What do you understand by milling, explain milling of wheat with the help of flow chart. (10)
- Q5. (a) Briefly explain the production of Pop corn. (5)
- (b) Explain dry milling of corn. (5)
- Q6. Explain the following (2x5=10)
- (a) Pearling of millets
- (b) Tempering
- (c) Aging of rice
- (d) Sheller cum cone polisher mill
- (e) Thermal diffusivity
- X-----