

TB244873V

Reg. No :

Name :

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, MARCH 2024

2022 ADMISSIONS REGULAR

SEMESTER IV - SKILL (FOOD PROCESSING TECHNOLOGY)

VFPT4S10B18 - Technology of Cereal, Pulses and Oilseeds.

Time : 3 Hours

Maximum Marks : 80

Part A

I. Answer any Ten questions. Each question carries 2 marks

(10x2=20)

1. List out the composition (protein, fat and carbohydrate) of raw and parboiled rice.
2. Interpret the objectives of parboiling.
3. Identify the air factors to be considered while designing a dryer.
4. Define glazing.
5. What is a paddy separator?
6. List the function of break roll.
7. What are the steps in hydrothermal treatment?
8. List out the different steps in wheat milling.
9. Write the equation to calculate pulse milling efficiency.
10. Indicate the chemical composition of pulses.
11. Define bleaching.
12. Define deodorisation in oil refining.

Part B

II. Answer any Six questions. Each question carries 5 marks

(6x5=30)

13. Explain the different quality characteristics of paddy.
14. Explain the different steps involved in parboiling.
15. Write short notes on refining of crude bran oil.
16. Explain the process of glazing.
17. Write short notes on hydrothermal treatment of wheat.
18. Indicate with flow chart wheat milling and explain the different steps involved in it.
19. Explain the nutritional aspect of pulses.
20. Describe the processed products from pulses.
21. Explain the method of solvent extraction with a flowchart.

Part C

III. Answer any Two questions. Each question carries 15 marks

(2x15=30)

22. Describe in detail the composition and quality characteristics of paddy.
23. Explain in detail the extraction of rice bran oil.
24. Explain in detail the constituents and composition of wheat milling.
25. Explain in detail process of wet milling of pulses.

