

TM242523G

Reg. No :

Name :

MASTER'S DEGREE (C.S.S) EXAMINATION, MARCH 2024
2023 ADMISSIONS REGULAR
SEMESTER II - M. Voc. Food Processing Technology SKILL
VFPT2S06TM20 - Technology of Cereals, Pulses and Oil Seeds

Time : 3 Hours

Maximum Weight : 30

Part A

I. Answer any Eight questions. Each question carries 1 weight

(8x1=8)

1. Point out the importance of steaming in parboiling of rice.
2. Draw a flowchart for artificial ageing process of rice.
3. Identify the different types of wheat conditioning.
4. Recall on wheat protein.
5. List a few important uses of maize.
6. Identify the fat soluble vitamins present in corn.
7. Comment on trypsin inhibitors and Cyanogenic glycosides present in pulses.
8. Name some dehuskers utilized for pulse processing.
9. Define the Neutralization process in oilseed processing.
10. Write a note on utilization of de-oiled cake in agri sector.

Part B

II. Answer any Six questions. Each question carries 2 weight

(6x2=12)

11. Explain the principle behind parboiling of rice.
12. Describe the chemical composition of rice grain.
13. Illustrate the importance of conditioning wheat in milling process.
14. Elaborate the steps involved in fibre and starch recovery in corn milling.
15. By use of flowcharts, point out the differences between milling processes of corn.
16. Give a note on the industrial method of milling pulse flours.
17. Analyse the drying step in pulse processing.
18. Differentiate between Degumming process and Deodorization process in oilseed processing.

Part C

III. Answer any Two questions. Each question carries 5 weight

(2x5=10)

19. Describe the following methods of parboiling (a) Crystallo Process (b) Schule Process (c) Rice Conversion Process (d) Malek Process
20. Analyse the use of various chemical improvers, bleaching and maturing agents used in wheat flour.
21. Describe the structure, chemical composition, and nutritive value of corn.
22. Pulse products play a major role in the food market. Justify.

