

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, MARCH 2025
2018, 2019, 2020, 2021, 2022 ADMISSIONS SUPPLEMENTARY
B.VOC F.P.T 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. Cite the composition of paddy grain.
2. Interpret the objectives of parboiling.
3. Represent the flowchart of paddy processing.
4. Trace the different steps involved in oil refining.
5. Define milling.
6. List the function of magnetic separator.
7. State the different varieties of wheat.
8. Which are the different components in wheat mill?
9. Draw the structure of pulses.
10. Review the advantages of CFTRI pulse milling.
11. State the function of hydraulic press.
12. Cite the process of oil blending

Part B**II. Answer any Six questions. Each question carries 5 marks****(6x5=30)**

13. Explain the advantages and disadvantages of parboiling.
14. Interpret with flowchart the production of flattened rice.
15. Write short notes on the working of Engleberg huller.
16. Describe on horizontal cone polisher.
17. Trace the structure of wheat grain and explain its parts.
18. Review on the importance of conditioning in wheat milling.
19. Describe the unit operations in pulse milling.
20. Describe the processed products from pulses.
21. Describe in detail the parts and working of hydraulic press.

Part C**III. Answer any Two questions. Each question carries 15 marks****(2x15=30)**

22. With neat diagram explain the working of LSU dryer.
23. Explain in detail the extraction of rice bran oil.
24. Discuss in detail the machineries used in wheat milling.
25. Explain in detail process of wet milling of pulses.