

TB214550W

Reg. No :

Name :

B. Voc. DEGREE (C.B.C.S.) EXAMINATION, MARCH 2023

(2021 Admissions Regular, 2020 Admissions Supplementary / Improvement, 2019 & 2018 Admissions Supplementary)

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. List out the processed products from paddy.
3. Indicate the applications of rice bran oil.
4. Cite the different methods of oil extraction.
5. List the dryer factors to be considered while designing a dryer.
6. Define scouring.
7. List the functions of reduction roll.
8. List the function of magnetic separator.
9. Define Pantnagar process of milling.
10. Draw the structure of pulses.
11. Define degumming.
12. State the function of hydraulic press.

Part B

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

(6x5=30)

13. Interpret with flowchart the production of flattened rice.
14. Explain the construction of LSU dryer.
15. Describe on horizontal cone polisher.
16. Describe in detail the working of paddy separator.
17. Explain the milling of wheat.
18. Explain in detail the composition of wheat.
19. Interpret with flowchart wet milling process of pulses.
20. Explain the nutritional aspect of 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. Describe in detail process and types of parboiling.
23. With neat diagram explain the polishers used in paddy processing.
24. Explain in detail the constituents and composition of wheat milling.
25. Explain different types of pulse milling.