

**19U368**

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Name.....

Reg. No.....

**THIRD SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2020**

(Regular/Supplementary/Improvement)

**CC18U SDC3 MT13 - MILLING TECHNOLOGY (CEREALS, PULSES AND OIL SEEDS)**

(Food Processing and Technology)

(2018 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

**PART A**

Answer *all* question. Each question carries 1 mark.

1. Partial boiling of paddy is termed as .....
2. Inner layer of kernel is called .....
3. Botanical name of wheat .....
4. Hard wheat contains ..... amount of gluten.
5. Parboiling generally ..... the paddy.
6. Farinograph is used measure .....
7. W. A. P stand for .....
8. Process of preventing rice bran from becoming rancid is called .....
9. Oilseeds and ..... are major sources of fat.
10. Amino acid deficient in pulses is .....

**(10 × 1 = 10 Marks)**

**PART B**

Answer any *eight* questions. Each question carries 2 marks.

11. Chemical used for bleaching Cardamom.
12. What is tempering of Wheat?
13. Name the alkaloid responsible for biting taste of Pepper.
14. What do you mean by “Gristing”?
15. What is function of “Aspiration” in processing Spices?
16. Draw the structure of Wheat and name the part.
17. What is decortification of nuts?
18. What is anti nutritional factors in pulses?
19. What is floor time?
20. Write a note on winterization.
21. Differentiate milling and grinding.
22. Write the advantages of parboiling.

**(8 × 2 = 16 Marks)**

### **PART C**

Answer any *six* questions. Each question carries 4 marks.

23. Discuss about dry and wet milling of pulses.
24. Briefly explain the extraction of oil from rice bran.
25. Report the factors affecting the cooking time of pulses.
26. Discuss briefly on milling of rice.
27. What is pepper processing and various pepper products?
28. Give brief account of curcumin, its processing and uses.
29. Write about health benefits of spices.
30. List the by-products of rice milling industry and describe their utilization.
31. Describe the working principle of compartment type paddy separator.

**(6 × 4 = 24 Marks)**

### **PART D**

Answer any *two* questions. Each question carries 15 marks.

32. Explain in detail the solvent extraction method and refining of oils.
33. What is parboiling and differentiate between single boiled and double boiled rice.  
Write the merits and demerits of Parboiling.
34. Give detailed account of composition of spices and their products.
35. Write the anti nutritional factors present in pulses. How can eliminate it? Discuss.

**(2 × 15 = 30 Marks)**

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