

22U579

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Name:

Reg.No:

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2024

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U FTL5 B10 - CEREALS, PULSES AND OILSEEDS TECHNOLOGY

(Food Technology - Core Course)

(2019 Admission onwards)

Time : 2.5 Hours

Maximum : 80 Marks

Credit : 4

Part A (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. Differentiate hard wheat and soft wheat.
2. What is rice fortification?
3. Write a short note on rice bran oil.
4. What is Malek process?
5. Explain ageing of rice.
6. What is puffed rice?
7. Define crumb staling.
8. Name any five types of cake available in market.
9. Write a short note of caramel.
10. Write about the nutritive value of finger millet.
11. What are trypsin inhibitors?
12. Define oil seeds.
13. What is neutralisation?
14. What is winterization?
15. Write a short note on animal fats.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

Answer *all* questions. Each question carries 5 marks.

16. What are the major differences between atta and maida?
17. Describe the processing of barley.

18. Describe about physical and chemical changes during baking.
19. Briefly explain bread making process.
20. Write about the ingredients used in biscuit making.
21. Write a note on composition of pulses.
22. Discuss about processing of coconut oil.
23. Write a short note on texturized vegetable protein.

(Ceiling: 35 Marks)

Part C (Essay questions)

Answer any *two* questions. Each question carries 10 marks.

24. Write in detail about various processing steps in manufacturing of cakes.
25. Explain in detail about process of crackers and wafers manufacturing.
26. What are the changes during germination, also write advantages and disadvantages of germination?
27. What are the factors affecting cooking time in pulses?

(2 × 10 = 20 Marks)
