

23U369

(Pages: 2)

Name:

Reg.No:

THIRD SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2024

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC21U SDC3 MT9 - MILLING TECHNOLOGY (CEREALS, PULSES AND OIL SEEDS)

(Food Processing Technology - Skill Component Course)

(2021 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. List the advantages of parboiling.
2. Write about flat bed dryer.
3. List the benefits of brown rice.
4. Write the uses of rice bran.
5. What is hard and soft wheat?
6. What is break roll?
7. Write any four varieties of pulses.
8. Draw the structure of pulses.
9. What is wet milling of pulses?
10. What is solvent extraction of oil from oil seeds?
11. List the type of neutralization.
12. What is wet fractionation?
13. List the chemical composition of spices.
14. Write four uses of spice.
15. How spice oil extracted from spices?

(Ceiling: 25 Marks)

Part B (Paragraph questions)

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

16. What are the quality characteristics of paddy?
17. Explain processing of puffed rice with flow diagram.

18. Briefly write about two type of husking mechine.
19. What is hydrothermal treatment in wheat milling?
20. Write a note on processed products of pulse.
21. Write a short note on oil seed processing.
22. Write a note on Screw press.
23. Discuss the processing of ginger.

(Ceiling: 35 Marks)

Part C (Essay questions)

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

24. Explain the steps involved in modern rice mill.
25. Explain in detail about composition of wheat.
26. Explain in detail about chemical composition of pulses.
27. Explain spices with their use, classification and chemical compositions.

(2 × 10 = 20 Marks)
