

**23U582**

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Name: .....

Reg.No: .....

**FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2025**

(CBCSS - UG)

(Regular/Supplementary/Improvement)

**CC19UFTL5B10 - 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. Name any four varieties of wheat.
2. Define sortex rice.
3. Write a short note on rice bran oil.
4. What is parboiling?
5. What is flaked rice?
6. Write a short note on chemical composition of barley.
7. List out any four major equipments used in bakery industry.
8. What is called dough retarding?
9. Differentiate between cookies and biscuits.
10. Name any four confectionery products.
11. Write the composition of finger millets.
12. Write a short note on chemical composition of pulses.
13. What is lathyrism?
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. Discuss about type of flour used in food industries.

17. What you mean by curing of rice?
18. Discuss about faults and remedies in bread.
19. Explain the steps in cake making.
20. Explain faults and remedies in cake making.
21. Define nuts and also mention about its nutritive value.
22. Write a note on by-products that commonly utilised from coconut.
23. Discuss about functions of oil and fat in foods.

**(Ceiling: 35 Marks)**

**Part C (Essay questions)**

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

24. Explain in detail about process of crackers and wafers manufacturing.
25. Draw the flowchart and explain the processing of biscuit 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)**

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