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Name:

Reg. No.....

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2020

(CUCBCSS-UG)

(Regular/Supplementary/Improvement)

CC17U FTL5 B10 – CEREALS, PULSES AND OIL SEEDS TECHNOLOGY

(Food Technology - Core Course)

(2017 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

PART A

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

Multiple choice questions?

1. Wheat contain _____ protein content.
2. _____ is an example for a biological Leavening agent.
3. Finger millet is rich in the mineral _____
4. Botanical name of barley is _____
5. Name any two anti nutritional factors in pulses.
6. Expand TVP
7. Give an eg for bread improver.
8. _____ pigment present in wheat.
9. Gluten is composed of _____ and _____
10. Which is the variety suitable for the production of biscuits from wheat?

(10 x 1 = 10 Marks)

PART B

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

11. What is parboiling.
12. Differentiate between maida and atta.
13. Differentiate bread mixing and cake mixing.
14. Define gelatinization.
15. What are the anti nutritional factors in pulses?
16. By products of wheat.
17. Write any two processing of pulses.

(5 x 2 = 10 Marks)

PART C

Answer any *six* questions. Each question carries 5 marks.

18. Discuss on the role of ingredients in bread making.
19. What are the changes occurring during germination of pulses?
20. Processing of pulses.
21. By products of rice.
22. What are the modern methods of parboiling?
23. What is the role of ingredients in cake?
24. Finger millet and pearl millet.
25. Processing of oil seeds.

(6 x 5 = 30 Marks)

PART D

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

26. Explain the milling of rice in detail.
27. What is parboiling? What are the 3 major steps in parboiling, briefly explain the advantages and disadvantages and enumerate biochemical changes after parboiling?
28. What is baking? What are the principles of baking and write in detail about various processing steps of bread manufacture?
29. Describe in detail on the processing of oil seeds with an example.

(2 x 15 = 30 Marks)
