

20U368

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Name.....

Reg. No.....

THIRD SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2021

(CUCBCSS – UG)

(Regular/Supplementary/improvement)

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

(Food Processing Technology)

(2018 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

PART A

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

1. The organic solvent used in solvent extraction method of oil.
2. Name a pungent spice.
3. The removal of outer covering of pulses is known as.
4. Hydrogenated oil is known as.
5. The disease that is associated with the consumption of kesari dhal.
6. Name the king of spice.
7. Scientific name of Chilly.
8. Chemical used for the bleaching of cardamom.
9. Spice made from dried and ground red peppers.
10. The percentage of protein present in pulses.

(10 × 1 = 10 Marks)

PART B

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

11. What is curing of paddy?
12. Explain hydrogenation and winterization.
13. What are the uses of spices?
14. What is gluten? Give its importance.
15. Define oleoresins.
16. What are the advantages of parboiling?
17. Define neutralization and bleaching.
18. Mention the important factors affect the quality of chillies.
19. What is tempering of wheat?

20. Define LSU dryer.
21. What are the equipment's used in milling of rice?
22. What are spice oils?

(8 × 2 = 16 Marks)

PART C

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

23. Explain processing of pepper.
24. Briefly explain parboiling process.
25. Explain screw press and hydraulic press method.
26. What is spices and its classification?
27. Write the composition and nutritional value of wheat.
28. Explain dry and wet milling of pulses.
29. Write the different steps involved in curing of turmeric.
30. Difference between spice oil and oleoresin. Briefly explain the production of oleoresin.
31. Write the composition and quality characteristics of paddy.

(6 × 4 = 24 Marks)

PART D

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

32. Define major spices and its processing.
33. Explain the processing of oilseeds.
34. Explain the milling of wheat in detail.
35. Explain the extraction of rice bran oil and the uses of rice bran in food industry.

(2 × 15 = 30 Marks)
