

19U566

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Name:

Reg.No:

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2021

(CBCSS - UG)

CC19U FTL5 B10 - CEREALS, PULSES AND OILSEEDS TECHNOLOGY

(Food Technology - Core Course)

(2019 Admission - Regular)

Time : 2.5 Hours

Maximum : 80 Marks

Credit : 4

Part A (Short answer questions)

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

1. Write the scientific name of wheat and rice?
2. What is pasta?
3. Name any four varieties of rice?
4. Write any 4 uses of husk?
5. Explain ageing of rice?
6. What is flaked rice?
7. List major and minor equipments used in baking industry?
8. What is meant by leavening action?
9. Write any four bread faults and remedies?
10. Write a short note on toffee?
11. Write a short note on chemical composition of finger millet?
12. What are the antinutritional factors in pulses?
13. What is vanaspathi?

14. What is refining of edible oils?
15. Write a short note on animal fats?

(Ceiling: 25 Marks)

Part B (Paragraph questions)

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

16. Explain any four modern methods of parboiling?
17. Write the importance of ingredients in Bread?
18. Discuss about faults and remedies in cake making?
19. Write about the ingredients used in biscuit making?
20. Write a note on classification of wafers?
21. Explain factors effecting cooking quality of pulses?
22. Write about the refining of edible oils?
23. Discuss about texturized vegetable protein?

(Ceiling: 35 Marks)

Part C (Essay questions)

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

24. Discuss about milling of wheat and byproducts of wheat milling.
25. Draw the flowchart and explain the processing of bread manufacturing?
26. Discuss in detail on processing of pulses.
27. Describe in detail about edible oils?

(2 × 10 = 20 Marks)
