

20U575

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Name:

Reg.No:

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2022

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC19U FTL5 B10 - 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. Explain the protein present in wheat.
2. What are the criteria involved in wheat flour quality?
3. Write any four uses of bran.
4. Explain ageing of rice.
5. Name any four fermented products based on rice.
6. Write the scientific name of oats and barley.
7. Write about principles of baking.
8. Write a note on yeast.
9. State the internal characteristics of bread.
10. Write the uses of eggs in bakery industry.
11. List out the uses of pearl millet.
12. Write any two processing of pulses.
13. Define oil seeds.
14. Why soya is considered as one of the major sources of vegetable proteins?
15. What is winterization?

(Ceiling: 25 Marks)

Part B (Paragraph questions)

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

16. Write about chemical composition of rice.
17. Explain faults and remedies in cake making.
18. Write about the ingredients used in biscuit making.
19. Write a note on classification of wafers.
20. Explain in brief about processing of toffee.
21. Explain factors affecting cooking quality of pulses.
22. Write a note on shortenings used in food industry.
23. Write a short note on texturized vegetable protein.

(Ceiling: 35 Marks)

Part C (Essay questions)

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

24. What is parboiling of paddy, describe CFTRI method of parboiling?
25. Draw the flowchart and explain the processing of biscuit manufacturing.
26. What are the factors affecting cooking time in pulses?
27. Explain refining of fats and oils.

(2 × 10 = 20 Marks)
