

21U367

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Name.....

Reg. No.....

THIRD SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2022

(CBCSS-UG)

CC21U SDC3 MT9 - MILLING TECHNOLOGY (CEREALS, PULSES AND OIL SEEDS)

(Food Processing Technology)

(2021 Admission - Regular)

Time: 2.5 Hours

Maximum: 80 Marks

Credit: 4

PART A (Short Answer Type)

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

1. What are the advantages of hydrogenation?
2. What are the changes in pulses during germination?
3. Write on glazing of rice.
4. Define Vanaspati.
5. Purpose of conditioning in wheat milling.
6. (a) Gluten composed of and (b) Name the protein present in rice.
7. What is TVP?
8. What do you mean by winterization?
9. Any two qualities required for a solvent when used in oil extraction?
10. Pungent principle present in pepper and ginger.
11. Differentiate spice oil and oleoresin.
12. Define parboiling.
13. Advantages of curing of rice.
14. What are the steps involved in parboiling?
15. Why pulses is known as poor man's meat?

(Ceiling: 25 Marks)

PART B (Paragraph Type Questions)

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

16. Write on puffed rice and flaked rice.
17. Processing of ginger with a flow-chart.
18. Explain CFTRI method of parboiling.
19. Explain solvent extraction method for oils.
20. Explain the working of Engelberg huller.
21. What is the objective of rice milling? List out byproducts in rice milling with their uses.
22. Write on conditioning of wheat. List of various cleaning methods of wheat.

23. Explain the processing of pulses.

(Ceiling: 35 Marks)

PART C (Essay Type Question)

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

24. Explain in detail about processing of oil seeds.

25. Explain in detail about wheat milling process

26. Write on modern method of parboiling. What are the advantages and disadvantages of parboiling?

27. Explain in detail about rice milling.

(2 × 10 = 20 Marks)
