

21U577

(Pages: 2)

Name:

Reg.No:

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2023

(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. What is protein displacement milling?
2. Write the difference between bread flour and cake flour?
3. Briefly write about cleaning process in rice milling.
4. Write any four advantages of parboiling.
5. Explain ageing of rice.
6. Write a short note on rice flour.
7. What is the nutritional importance of multi grain bread?
8. Explain staling of bread.
9. Differentiate between cookies and biscuits.
10. Write a short note of caramel.
11. Write about the nutritive value of finger millet.
12. What is lathyrism?
13. Name the major sources of edible oils in India.
14. Write about the uses of coconut oil.
15. What is winterization?

(Ceiling: 25 Marks)

Part B (Paragraph questions)

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

16. Discuss about the nutritive value of oats.
17. Write about principles of baking.

18. Describe about the role of ingredients in cake making.
19. Explain faults and remedies in cake making.
20. Write a note on classification of wafers.
21. Explain factors effecting cooking quality of pulses.
22. Write a note on margarine.
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. Discuss about by products of wheat and rice.
25. Draw the flowchart and explain the processing of biscuit manufacturing.
26. Discuss about major pulse crops in india.
27. Explain on different techniques administrated on processing and refining of oils.

(2 × 10 = 20 Marks)
