

22U369

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Name:

Reg.No:

THIRD SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2023

(CBCSS - UG)

(Regular/Supplementary/Improvement)

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

(Food Processing Technology)

(2021 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. List the composition of paddy.
2. Draw processing flow diagram of flattened rice.
3. What is paddy dehusking?
4. Draw rice mill flow chart.
5. Write different type of classification of wheat.
6. Discuss importance of conditioning in wheat milling.
7. Write any four varieties of pulses.
8. Draw the process diagram of dry milling of pulse.
9. What is flaked pulse?
10. List the type of degumming.
11. What is solvent extraction of oil from oil seeds?
12. List the type of fractionation.
13. Classify spices on the basis of botanical family.
14. List the chemical composition of spices.
15. Write four uses of spice.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

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

16. Explain aging of rice and its benefits.
17. Explain LSU dryer with neat diagram.

18. Write a note on uses of bran and bran oil.
19. Write a note on break roll.
20. Write briefly about composition of pulse.
21. Write a note on hydraulic press.
22. Describe neutralization process and its type.
23. Define spice oil and oleoresins.

(Ceiling: 35 Marks)

Part C (Essay questions)

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

24. What are different equipments used in rice mill?
25. Explain in detail about composition of wheat.
26. Draw and explain the structure of pulse.
27. Write in detail about processing of cardamom and chilly.

(2 × 10 = 20 Marks)
