

Roll No.....

Total No. of Printed Pages: [01]

Total No. of Questions: [09]

B.Sc. (FOOD SCIENCE AND TECHNOLOGY)/B.F.S.T (Hons.)

(Semester – 4th)

TECHNOLOGY OF CEREALS, PULSES AND OILSEEDS

Subject Code: BFOTS1-401

Paper ID: [19131718]

Time: 03 Hours

Maximum Marks: 60

Instruction for candidates:

1. Section A is compulsory. It consists of 10 parts of two marks each.
2. Section B consist of 5 questions of 5 marks each. The student has to attempt any 4 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

Section – A

(2 marks each)

Q1. Attempt the following:

- a. Write down the composition of Rice.
- b. Write down scientific name of wheat and Corn.
- c. Name different types of milling used for milling of pulses.
- d. Give the optimum moisture content for milling of wheat.
- e. What is parboiled rice?
- f. What are different methods of oil extraction from oilseeds?
- g. Name any four important millets.
- h. How long barley is steeped in malting process?
- i. Name different solvents used in solvent extraction of oils
- j. Write the full form of these concentrates:
 - (i) LPC
 - (ii) FPC

Section – B

(5 marks each)

Q2. What is the importance of millets in human nutrition? Explain briefly.

Q3. Explain in brief corn starch and corn sweeteners.

Q4. Draw neat & clean structure of rice and label it.

- Q5. How we can remove anti-nutritional factors in pulses.
- Q6. Discuss the physico-chemical properties of the wheat.

Section – C

(10 marks each)

- Q7. Name different milling processes for milling of pulses. Explain CFTRI process for milling of pulses.
- Q8. With the help of flow diagram explain wet milling of corn.
- Q9. Write short notes on
- (i) Blending of flours.
 - (ii) Protein isolates