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 riceand 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