Roll No……..….. **Total No. of Printed Pages: 1**
Total No. of Questions: [11]

M.Sc. Food Science & Technology (Semester –2nd)
TECHNOLOGY OF CEREALS AND MILLETS
Subject Code: MFOT1207
Paper ID: [21221107]

Time: 03 Hours **Maximum Marks: 60**

Instruction for candidates:

1. Section A is compulsory. It carries 16 marks. It consists of 4 questions of 4 marks each.
2. Section B consist of 4 questions of 8 marks each. The student has to attempt any 3 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 **(4 marks each)**

Q1. Define Cereals. What are the functions of various parts of a cereal grain?
Q2. What is the role of following in dough rheology?
a. Gluten b. Improving agents
Q3. Define parboiling of rice. Discuss various methods of parboiling of rice.
Q4. Give flowchart for milling of following cereals:
a. Wheat b. Corn

Section – B **(8 marks each)**

Q5. What are the various parameters used to evaluate the quality of wheat grain and wheat flour?
Q6. Give the manufacturing process of corn sweeteners.
Q7. Discuss the role of following in the manufacture of bread:
a. Fermentation b. Yeast c. Damaged Starch d. Mixing
Q8. Write a short note on following:
a. Expanded Rice and Canned Rice b. Biscuit and Cookies

Section – C **(10 marks each)**

Q9. Define malting of barley. Discuss various steps involved in the malting of barley.
Q10. Make a detailed flowchart for any method used for bread manufacture.
Q11. Give the significance of following in cereal milling:
a. Conditioning b. Cleaning c. Polishing d. Roller mills