

D 11278

(Pages : 2)

Name.....

Reg. No.....

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2016

(CUCBCSS—UG)

Food Technology

FTL 5B 10—CEREALS, PULSES AND OIL SEEDS TECHNOLOGY

Time : Three Hours

Maximum : 80 Marks

A. I. Fill in the blanks :

- 1 Botanical name of barley is _____.
- 2 Oilseeds and _____ are major sources of fat.
- 3 _____ is the vitamin available more in rice bran.
- 4 Amino acid deficit in pulses is _____.
- 5 Finger millet is rich in the mineral _____.

(5 × 1 = 5 marks)

II. State True or False :

- 1 Rice bran obtained from parboiled rice gives lower percentage of oil.
- 2 The process of kneading helps in gluten development.
- 3 It is difficult to decorticate finger millet without breaking the grain.
- 4 Vegetable shortening is a solid fat made from vegetable oils.
- 5 Pressure parboiling needs lesser soaking time.

(5 × 1 = 5 marks)

B. Answer any five of the following :

1. What is staling of bread ?
2. Write a short note on pearl millet.
3. What is the impact of ageing of wheat flour ? How ageing could be minimized by using chemicals ?
4. Differentiate between bread mixing and cake mixing.
5. Explain the action of fast acting baking powder with suitable example.
6. What is icing ?
7. Differentiate between maida and atta.

(5 × 2 = 10 marks)

Turn over

C. Answer any six of the following :

- 1 What are the factors that affect cooking time of pulses ?
- 2 How do 'improvers' improve the quality of bread ?
- 3 Describe the working principle of compartment type paddy separator.
- 4 What is the principle of increase in volume of cake batter while baking ? Write the steps in processing of Cake.
- 5 Draw a labelled diagram of oats.
- 6 Explain in brief the process for toffee manufacturing.
- 7 List the by-products of rice milling industry and describe their utilization.
- 8 List five major and five minor equipment used in bakery.

(6 × 5 = 30 marks)

D. Answer any two of the following :

1. Describe the defects in bread and discuss possible reasons and methods to overcome them.
2. Describe the process for crackers preparation.
3. Explain in detail the solvent oil extraction method and refining of oils.
4. What is parboiling and differentiate between single boiled and double boiled rice. Write the merits and demerits of Parboiling.

(2 × 15 = 30 marks)