

C 30418

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Name.....

Reg. No.....

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2017

(CUCBCSS—UG)

Food Technology

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

Time : Three Hours

Maximum : 80 Marks

(A) I. Fill in the blanks :

- 1 Botanical name of tur/ arhar is _____.
- 2 Pearl millet is rich in _____.
- 3 _____ is an example for a biological leavening agent.
- 4 Margarine has _____ percent of fat.
- 5 _____ found in egg yoke imparts colour to cakes.

(5 × 1 = 5 marks)

II. Match following:

- | A | B |
|----------------------|--------------------------------|
| 1 Soap stock | (a) Soyabean. |
| 2 Calcium | (b) Solid at room temperature. |
| 3 Quality of protein | (c) Bread mold. |
| 4 Ropiness | (d) PER. |
| 5 Shortening | (e) Refining. |
| | (f) Finger millet. |

(5 × 1 = 5 marks)

(B) Answer any five of the following :

- 1 Name the cereals found in common use. Explain their importance in our diet.
- 2 Write a short note on barley pearling.
- 3 Give the principle of baking.
- 4 Why soya is considered as one of the major sources of vegetable proteins ?

Turn over

- 5 What is liquid glucose ? Give its importance in candy preparation.
- 6 Differentiate between cookies and biscuits.
- 7 What is the impact of ageing of wheat flour ? How ageing could be minimized by using chemicals ?

(5 × 2 = 10 marks)

(C) Answer any six of the following :

- 1 Explain the working principle of a trieur cylinder with neat diagram.
- 2 Describe the quality of raw material required for cookies.
- 3 How do 'improvers' improve the quality of bread ?
- 4 Explain the batch process of making caramel.
- 5 What are the quality concerns of dough for bread making ?
- 6 Classify the cake ingredients according to requirements and functions and explain briefly their main role.
- 7 Explain toffee manufacturing briefly.
- 8 Write a short note on bleaching and deodourising of edible oils.

(6 × 5 = 30 marks)

(D) Answer any two of the following :

- 1 What is parboiling of paddy ? Describe CFTRI's method of parboiling.
- 2 Write in detail about various processing steps of bread manufacture.
- 3 Describe the defects in cake and discuss possible reasons and methods to overcome them.
- 4 What are easy to mill pulses ? Describe in detail the method of milling Bengal gram.

(2 × 15 = 30 marks)