

D 70271

(Pages : 3)

Name.....

Reg. No.....

FIFTH SEMESTER B.Sc. DEGREE EXAMINATION, NOVEMBER 2019

(CUCBCSS—UG)

Food Technology

FTL 5B 10—CEREALS PULSES AND OIL SEEDS TECHNOLOGY

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

Part A

Answer all the questions.

Choose the best answer :

1. The yield of flour wheat mills can be obtained about :
(A) 60%. (B) 65 %.
(C) 75 %. (D) 80 %.
2. The activity of _____ in fresh rice is probably responsible for its sticky consistency after cooking.
(A) Alpha-amylase. (B) Protease.
(C) Lipase. (D) Oxidase.
3. The browning development during bread toasting is known as _____.
(A) Dextrinisation. (B) Caramalization.
(C) Enzymatic browning. (D) Coagulation.
4. The quantity of oil required for oil treatment of pulses before milling is :
(A) 100 g/quintal. (B) 300-500 g/quintal.
(C) 1000-1500 g/quintal. (D) 1500-2000 g/quintal.

Name the following :

5. What are all the anti nutritional factors in the pulses.?
6. Give an example of confectionary product ?

Turn over

Fill in the blanks :

7. The bread is toasted at _____ °C.
8. Minimum package of biscuit is _____.
9. _____ wheat is used for preparation of cake.
10. _____ is an example of a biological leavening agent.

(10 × 1 = 10 marks)

Part B

Answer any five questions.

11. Name the byproducts of rice milling.
12. What is meant by leavening action ?
13. What is parboiling ?
14. List the confectionary products.
15. What are the factors affecting cooking time in pulses ?
16. Name the byproducts of coconut.
17. What do mean by curing of rice ?

(5 × 2 = 10 marks)

Part C

Answer any six questions.

18. Write the important role of ingredients in preparing bread.
19. Briefly explain hard candy manufacturing.
20. What are the changes occur during germination of pulses.
21. Briefly explain about refining of oil.
22. Write on TVP.
23. Classify the baked foods and briefly explain about any one.
24. Write the health benefits of pearl millet.
25. Crackers and Wafers.

(6 × 5 = 30 marks)

Part D

Answer any two questions.

26. Explain the two methods of milling of wheat in detail.
27. Write in detail about various processing steps of cake manufacture and cake faults and remedies.
28. Explain about various steps involved in processing of pulses.
29. Describe in detail on the processing of soya bean and coconut.

(2 × 15 = 30 marks)