

D 90177

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Name.....

Reg. No.....

FIFTH SEMESTER B.A./B.Sc. DEGREE EXAMINATION, NOVEMBER 2020

(CUCBCSS—UG)

Food Technology

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

(2017 Admissions)

Time : Three Hours

Maximum : 80 Marks

Section A

Answer all questions.

Each question carries 1 mark.

Choose the best answer :

1. Glutelin (Oryzenin) is the principal protein of :
(A) Rice. (B) Milk.
(C) Wheat. (D) Pulse.
2. The nutritive value of rice protein is superior than :
(A) Wheat. (B) Barley.
(C) Oat. (D) All of these.
3. Oil content of soya bean is ———— %.
(A) 10 %. (B) 20 %.
(C) 25 %. (D) 30 %.
4. In solvent extraction technique, the percentage of oil left in cake is :
(A) 2 - 3%. (B) 1.5 - 2%.
(C) 1 %. (D) 0.5 %.

Name the following :

5. Which is the vitamin available more in rice bran ?
6. Give an example of baked foods.

Fill in the blanks :

7. Oil content of coconut is ———— %.
8. Tempering of wheat refers to the addition of ———— to bran and endosperm.

Turn over

9. Pulses are deficient in _____ amino acid.
10. _____ is an example for a bread improver.

(10 × 1 = 10 marks)

Section B

Answer at least four questions.

Each question carries 2 marks.

All questions can be attended.

Overall Ceiling 8.

11. Name the byproducts of wheat milling.
12. What is gluten ? Give its importance.
13. What is liquid glucose ? Give its importance in candy preparation.
14. Define margarine.
15. Give the principle of baking.
16. Name the byproducts of rice.
17. What is meant by shortening ?

(4 × 2 = 8 marks)

Section C

Answer at least four questions.

Each question carries 8 marks.

All questions can be attended.

Overall Ceiling 32.

18. Write the importance of role of ingredients in cake.
19. Briefly explain caramel manufacturing.
20. Briefly explain about texturised vegetable protein.
21. Briefly explain about flaked rice and puffed rice.
22. Write on protein isolates
23. Write types of cake making and briefly explain about any one.
24. Write the health benefits of finger millet.
25. Biscuits and Cookies.

(4 × 8 = 32 marks)

Section D

*Answer any two questions.
Each question carries 15 marks.*

26. Explain the milling of paddy in detail.
27. Write in detail about various processing steps of bread manufacture.
28. Explain about various steps involved in processing of millets.
29. Explain about CFTRI method of parboiling. Write the merits and demerits of parboiling.

(2 × 15 = 30 marks)