

FIFTH SEMESTER U.G. DEGREE EXAMINATION, NOVEMBER 2021

(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.
Each question carries 1 mark.*

1. What is the biological leavening agent in bread making process ?
2. Gluten made up of _____ and _____.
3. What is Baker's yeast ?
4. _____ is the shortening agent in bakery.
5. What is the scientific name of pearl millet ?
6. Name two pulse based fermented foods.
7. Name a sugar based confectionary.
8. Vitamin lost during polishing of rice is _____.
9. Expand TVP.
10. Which of the following ingredient increases loaf volume, increase absorption and dough strengthening ?
 - a) Salt.
 - b) Water.
 - c) Milk.
 - d) Egg.

(10 × 1 = 10 marks)

Part B

*Answer any five questions.
Each question carries 2 marks.*

11. What are the chemical leavening agents in bakery ?
12. Explain the functions of sugar during dough fermentation.
13. Differentiate soft wheat and hard wheat.

Turn over

14. Define caramelization.
15. Differentiate cereals and millets.
16. What are the basic ingredients in cake making ?
17. Differentiate baking soda and baking power.

(5 × 2 = 10 marks)

Part C

*Answer any six questions.
Each question carries 5 marks.*

18. Write a short note on staling of bread.
19. What is flaked rice and puffed rice ?
20. What are the changes during bread baking ?
21. Write a short note on health benefits of legumes.
22. Explain in brief the preparation of sugar candy.
23. What are the physical and chemical changes during aging of rice ?
24. Explain rice fortification.
25. Discuss different cake making methods.

(6 × 5 = 30 marks)

Part D

*Answer any two of the following.
Each question carries 15 marks.*

26. Write in details bread making process.
27. Explain wet and dry methods of pulse milling.
28. Write a detailed note on different methods of parboiling.
29. Discuss the different methods used for oil extraction from seed.

(2 × 15 = 30 marks)