

FIFTH SEMESTER U.G. DEGREE EXAMINATION, NOVEMBER 2021

(CBCSS—UG)

Food Technology

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

(2019 Admissions)

Time : Two Hours and a Half

Maximum : 80 Marks

Section A*Answer at least ten questions.**Each question carries 3 marks.**All questions can be attended.**Overall Ceiling 30.*

1. What is wet milling ?
2. Define TVP with an example.
3. What is caramelization ?
4. Define Equilibrium Moisture Content.
5. Name the byproducts in rice milling.
6. What are different types of wheat ?
7. Define rice fortification.
8. Define hydrogenation.
9. What are the factors affecting oil extraction ?
10. What is the cooking time of rice ?
11. What is tofu ?
12. What is bleaching in oil refining ?
13. What are the reasons for streaked crumbs in bread ?
14. Distinguish between tempering and conditioning of wheat.
15. What is malting of barley ?

(10 × 3 = 30 marks)

Turn over

Section B

Answer at least five questions.

Each question carries 6 marks.

All questions can be attended.

Overall Ceiling 30.

16. Explain defects in bread.
17. What are leavening agents? Write different types of leavening agents and their functions in the baking industry.
18. Write on fermented products of legumes.
19. What is soaking? What are the methods of soaking?
20. What are the roles of ingredients in cake making?
21. Explain milling of rice.
22. What is the difference between flaked rice and puffed rice?
23. Write on the changes in pulses during germination.

(5 × 6 = 30 marks)

Section C

Answer any two questions.

Each question carries 10 marks.

24. Explain methods of grain drying and dryers used.
25. Explain steps in oil refining in detail.
26. Explain wet milling and dry milling of pulses.
27. Explain the current status of cereal cultivation and processing in India.

(2 × 10 = 20 marks)