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(Pages : 2)

Name.....

Reg. No.....

**FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2023**

Food Technology

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

(2019 Admission onwards)

Time : Two Hours and a Half

Maximum : 80 Marks

Part A*Each question carries 2 marks.**Maximum 25 Marks.*

1. What is hard boiled candy ?
2. What is dry milling ?
3. What is Margarine ?
4. Explain deodorizing in the oil industry.
5. Explain the straight dough process in bread making.
6. Define anti nutritional factors.
7. What is the principle behind soaking ?
8. What are the changes during germination ?
9. What are the methods to eliminate antinutritional factors in pulses ?
10. What is Germination ?
11. Explain any *two* defects in cake making.
12. What is proofing of dough ?
13. What are the leavening agents used in bread making ?
14. What is the role of gluten in the baking industry ?
15. What is parboiling of rice ?

Turn over

Part B

Each question carries 2 marks.

Maximum 35 Marks.

16. Difference between toffee and fudge.
17. Defects in cake making and its remedies.
18. Write on the preparation of bread.
19. What are the different methods of bread making ?
20. Write on parboiling of rice, advantages and disadvantages.
21. Explain sugar batter and flour batter methods used for cake making.
22. Write in detail about rice products.
23. Explain the technology of biscuit making, faults and remedies.

Part C

*Answer any **two** of the following.*

24. Explain different methods of cake making.
25. Write on processing of oil seeds in detail.
26. Explain refining of oil seeds with flow charts.
27. Explain different methods of bread making and defects in them.

(2 × 10 = 20 marks)