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Name.....

Reg. No.....

FIFTH SEMESTER (CBCSS—UG) DEGREE EXAMINATION
NOVEMBER 2024

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. Draw the structure of wheat and name the parts.
2. Define Caramelization.
3. What is texturized vegetable protein (TVP) ? Give example.
4. Define Hydrogenation.
5. What is flour time in baking ?
6. Write on the changes that occur during germination of grains.
7. What is desiccated coconut. Give its application.
8. What are invert sugars ?
9. Write on classification of bakery products.
10. What is refining of edible oil ?
11. What is decortication of nuts ?
12. Name the different mixing methods of cakes
13. What is Gluten ?
14. What do you mean by curing of rice ?
15. What is Semolina ?

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Turn over

Part B

Each question carries 5 marks.

Maximum 35 marks.

16. Write in detail the role of ingredients in bread making.
17. Explain the technology of parboiling of rice. Write its merits and demerits.
18. What are leavening agents. Explain their action with examples.
19. What is the role of gums, pectin and gelatin in sugar confectionery ?
20. Name and describe briefly the by-products of rice milling.
21. Explain the process of making biscuits and cookies.
22. What are the anti-nutritional factors present in pulses ? How can they be eliminated ?
23. Name the different form of sugar and their uses.

Part C

Answer any two questions.

Each question carries 10 marks.

24. Describe the steps involved in refining of edible oils.
25. Explain the milling of wheat in detail. Describe the milled products of wheat
26. Describe in detail the various products of rice and their processing.
27. Explain with examples the techniques in processing of pulses.

(2 × 10 = 20 marks)