



(Following Paper ID and Roll No. to be filled in your Answer Book)

PAPER ID : 182604

Roll No.

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B. Tech.

(SEM. VI) THEORY EXAMINATION, 2014-15
CEREALS, PULSES & OILSEED PRODUCTS

Time : 3 Hours]

[Total Marks : 100

Note: (1) Attempt all questions.

(2) All questions carry equal marks

- 1 At Attempt any four parts of the following : $4 \times 5 = 20$
- (a) Discuss the causes of deterioration of stored cereal grains and comment on the moisture migration in silos.
 - (b) Discuss the objectives and methodology of cleaning Paddy before its processing.
 - (c) Clearly differentiate between Expanded Rice, flaked Rice and Popped Rice.
 - (d) Define parboiling and discuss the modern method of parboiling paddy.
 - (e) Discuss the quality of milled rice.
 - (f) Discuss the process for manufacturing Expanded Rice and flaked Rice.

- 2 Attempt any two parts of the following: **2x10=20**
- (a) What do you understand by patent flours? How will you assess the quality of wheat flour for suitability to bread & biscuit industry? What instruments will you use, explain ?
 - (b) Discuss the milling of DURUM and explain the process for manufacturing process of pasta.
 - (c) Distinguish clearly between following :
 - (i) Macaroni, Spaghetti and Vermicelli.
 - (ii) Tempering and Conditioning.
- 3 Attempt any two parts of the following: **2x10=20**
- (a) Explain the method of preparation of Bread using sponge and dough method with a flow sheet.
 - (b) Differentiate between high ratio cake and low ratio cake. With a proper recipe and with a neat flow sheet discuss the method of preparation of sponge cake in laboratory.
 - (c) Differentiate between Rotary cutter & rotary molder in biscuit manufacturing. Explain the manufacturing of glucose biscuits.
- 4 Attempt any two parts of the following: **2x10=20**
- (a) Discuss the process of wet milling of corn. How will you obtain purified starch from slurry in wet milling of corn?
 - (b) Give salient features of any two of the improved processes of retentions for dry milling of arhar. With a neat flow chart discuss any one improved method for milling of pigeon pea
 - (c) What do you understand by malting of cereal grains? Explain the method for malting of barley.

5 Attempt any two parts of the following: **2×10=20**

- (a) How will you process solvent extracted oil into oil or fat of desired stability, consistency & suitability for human consumption?
- (b) It How will you prepare protein isolates from deoiled oilseed cake and ensure it to have good ` nutrition value, colour and functionality?
- (c) Write precise technical note on
 - (1) Margarine
 - (2) Peanut butter.
