B. Tech.

(SEM. VI) EXAMINATION, 2006-07

CEREALS, PULSES & OIL SEED PRODUCTS

Time : 3 Hours] [Total Marks : 100

Note : (1) Attempt all questions.
      (2) All questions carry equal marks.
      (3) Be precise in your answer.

1 Attempt any four parts of the following : 5×4=20
   (a) With a neat sketch discuss the structure of Rice.
   (b) Explain the cleaning methods for paddy which are used by most of the modern rice mills.
   (c) Discuss the milling process of clean paddy to obtain the quality rice.
   (d) Discuss the factors affecting the milling yield of rice.
   (e) Comment on cooking quality of Parboiled rice.
   (f) Explain the curing and aging of Rice.

2 Attempt any four of the following : 5×4=20
   (a) Explain the reasons for the dampness of the wheat.

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(b) Suggest the proper techniques for drying of wheat.
(c) Distinguish between Tempering and Conditioning of wheat.
(d) Discuss Break System and Reduction System of Wheat Milling.
(e) Define Straight Flour, Patent Flour and Clear Flour.
(f) Write note on Wheat and Flour constituents.

3 Attempt any two parts of the following: 10x2=20
(a) With a neat flow sheet discuss the sponge and dough method of preparation of quality Bread.
(b) Enlist and discuss the External and Internal characteristics of Bread.
(c) Define “Spread” and discuss its importance in preparation of Cookies.

4 Attempt any four parts of the following: 5x4=20
(a) Explain the utility of germ in corn. Suggest the process of degemging corn in its dry and wet milling.
(b) Enlisting the grades and utility in food processing industries discuss the various products of hydrolysis of starch.
(c) Classify major Legume – pulses grown in India into groups according to their milling characteristics.
(d) Discuss the major problems of traditional milling of Legume – pulses.
(e) Suggest the pretreatment(s) / methods to minimize breakage and scouring losses in milling of pigeonpea.

(f) Write notes on Malting of Barley.

5 Attempt any two parts of the following: \(10 \times 2 = 20\)

(a) Discuss the process of Extraction of oil from Soybean.

(b) With a neat flow sheet discuss the production of "PEANUT FLOUR".

(c) Write note on "Margarine".