

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

**M.Sc. (Food Technology) (Sem.-3)**  
**TECHNOLOGY OF CEREALS, PULSES & OILSEEDS**

**Subject Code : UC-MSFT-611-19**

**M.Code : 78557**

**Date of Examination : 16-12-22**

**Time : 3 Hrs.**

**Max. Marks : 70**

**INSTRUCTIONS TO CANDIDATES :**

1. **SECTION-A** contains **SEVEN** questions carrying **TWO** marks each and students has to attempt **ALL** questions.
2. **SECTION-B** consists of **FOUR** Subsections : Units-I, II, III & IV. Each Subsection contains **TWO** questions each carrying **FOURTEEN** marks each and student has to attempt any **ONE** question from each Subsection.

**SECTION-A**

**1. Attempt all the following questions :**

- a. Malting of barley
- b. Caryopsis
- c. Rapid viscosity analyzer
- d. Milling of wheat
- e. Red dogs
- f. Tempering
- g. Vital gluten

**SECTION-B**

**UNIT-I**

2.
  - a. Differentiate between traditional and modern milling of wheat.
  - b. Differentiate between hard and soft wheat.

3. a. Elaborate the methods used for manufacturing the vital gluten in industry.
- b. Describe the different enzymes used in the processing of wheat products and their significance.

### **UNIT-II**

4. Explain the different instruments used for the testing of flour and dough. Focus more on the basic, physical and milling test?
5. a. Discuss the function of various ingredients involved in preparation of bread and biscuits.
- b. Discuss the process involved in preparation of pasta from durum wheat.

### **UNIT-III**

**6. Explain the following with examples**

- a. Precooked rice
  - b. Canned rice
  - c. Ferment foods from rice
  - d. Rice based infant food formulas.
7. Describe the parboiling of rice and name the different methods available for parboiling and explain the CFTRI parboiling method in detail.

### **UNIT-IV**

8. a. Elaborate the processing of pigeon pea in detail.
- b. Elaborate malt and classification of malt products based on the nutritive value.
9. a. Explain the processing of oil refining and the different methods available for oil refining.
- b. Differentiate between the pulses and lentils.
- c. Describe the processing of oats and oat products in detail with the proper flow chart (oat flakes).

**NOTE : Disclosure of Identity by writing Mobile No. or Marking of passing request on any paper of Answer Sheet will lead to UMC against the Student.**