

This question paper contains 2 printed pages]

Roll No.

--	--	--	--	--	--	--	--	--	--

S. No. of Question Paper : 1576

Unique Paper Code : 2201302

F-3

Name of the Paper : Technology of Cereals, Pulses and Oilseeds

Name of the Course : B.Tech. in Food Technology

Semester : III

Duration : 3 Hours

Maximum Marks : 75

(Write your Roll No. on the top immediately on receipt of this question paper.)

Attempt five questions in all.

Question No. 1 is compulsory.

All questions carry equal marks.

1. (a) Explain the following terms briefly :

5×2=10

(i) Pearled Barley

(ii) Purifier

(iii) Scourers

(iv) Protein Isolates

(v) Corn flakes.

(b) Parboiling improves the nutritional and milling quality. Justify.

5

2. (a) Explain milling of rice by solvent extraction method.

10

(b) Discuss the domestic processing of sorghum.

5

P.T.O.

3. (a) Explain the technology of corn flour production by wet milling. 10
(b) Explain the process of stabilization and kiln drying with respect to oat milling. 5
4. (a) Illustrate the roller mill operation for wheat milling, highlighting important points. 10
(b) Make only the flow chart of dry milling of pulses. 5
5. (a) Differentiate between production of beer and wine. 7
(b) Make only the flow chart of mechanical extraction of oil from cottonseed, highlighting important points. 8
6. (a) What is extrusion technology ? Explain it using defatted soy flour as starting material. 2+8
(b) Elaborate the malting process of barley using flow chart only. 5
7. Write short notes on any *three* : 3×5=15
 - (a) Uses of Rye
 - (b) Pearling and Polishing Cones
 - (c) Patent Flour
 - (d) Improving Agents
 - (e) Bran as a by-product.