

Sl. No. of Question Paper; 6123

Unique Paper Code : 2201302

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

Name of the Course : B.Tech in Food Technology

F-5

Semester : III

Duration : 3 hours

Maximum Marks : 75

Instructions for Candidates:

Attempt five questions in all.

Question no. 1 is compulsory.

All questions carry equal marks.

- 1) a) Explain the following terms briefly: (2x5)
i. Block barley
ii. Distilled spirits
iii. Extraction Rate
iv. Gossypol
v. Maturing of Flour
b) Conditioning is an important step in milling of wheat. Justify. (5)
- 2) a) Explain the milling of rice by mechanical method. (10)
b) Discuss dry milling of sorghum. (5)
- 3) a) Explain the technology of production of corn flakes. (8)
b) Explain the preparation of pin head granules from oats. (7)
- 4) a) Discuss the components of wheat mill with suitable illustrations. (10)
b) Make only the flow chart of improved *dal* milling process. (5)
- 5) a) Explain in detail the raw materials and steps involved in beer production. (7)
b) Make only the flow chart of solvent extraction of oil from soybean, highlighting important points. (8)
- 6) a) What is fiber spinning? Explain it using soy protein isolates as starting material. (2+8)
b) Highlight special characteristics of barley suitable for malting. (5)
- 7) Write short notes on **any three**: (5x3)
a) Uses of *Triticale*
b) Beall Degermer
c) Straight Run Flour
d) Types of Wheat
e) By products of wet milling of corn