



QP CODE: 23144619



Reg No :

Name :

M Sc DEGREE (CSS) EXAMINATION, NOVEMBER 2023

Third Semester

Faculty of Science

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010301 - TECHNOLOGY OF CEREALS,PULSES & OILSEEDS

2019 ADMISSION ONWARDS

B5E693A4

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Comment of deep fixed bed drying of rice.
2. What is artificial ageing of rice? What are the objectives of ageing?
3. Write about wheat endosperm.
4. Comment on destoner and magnetic separator for cleaning wheat.
5. Write about corn endosperm.
6. Comment on steeping step during wet milling of corn.
7. Write a note on peanut butter.
8. Comment on 'Texturized soy protein'.
9. Define Fat Oxidation.
10. What is Aflatoxin?

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. "Brown rice is more nutritious than white rice" Justify the statement and give a note on the Chemical composition and nutritive value of brown rice





12. Write a brief note on byproducts of rice milling.
13. Write brief note on wheat classification.
14. Explain the influence of dough constituents on rheology.
15. Discuss about nutritive value and composition of corn.
16. Enlist the steps during dry milling of corn and give short notes on each step.
17. Describe the Dry milling & Wet milling of pulse.
18. Describe the hydrogenation process.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

*Weight **5** each.*

19. Explain parboiling of rice. Discuss about soaking and steaming methods of parboiling and explain the properties of parboiled rice.
20. Discuss about dough rheology and dough testing instruments.
21. Discuss about byproducts of corn wet milling.
22. Enlist the difference between chemical and physical refining process.

(2×5=10 weightage)

