



22000686

QP CODE: 22000686

Reg No :

Name :

M Sc DEGREE (CSS) EXAMINATION, APRIL 2022

Third Semester

Faculty of Science

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010301 - TECHNOLOGY OF CEREALS,PULSES & OILSEEDS

2019 ADMISSION ONWARDS

358DCC00

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. What is aluerone layer? Comment on aleurone layer of rice grain.
2. Enlist the changes of rice during parboiling.
3. Comment on bleaching of wheat flour.
4. Comment on Farinograph.
5. Comment on dent corn.
6. Define dry milling of corn.
7. Add a note on dehusked Legumes.
8. Define instant Legume Powder.
9. Define Deodorization of oil.
10. Write a note on Hydrogenation of oil.

(8×1=8 weightage)





Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Discuss about different methods for rice drying and enlist the advantages and disadvantages of each method.
12. Add a note on ageing of rice. Enlist the merits of ageing.
13. Add notes on wheat standards, grading and quality of wheat grain.
14. Comment on instruments used to measure gluten strength.
15. Draw a neat sketch of Corn kernel.
16. Write a note on corn gluten meal and corn germ meal.
17. Write about the advantages of germination of pulses.
18. Give different sources of Lecithin. Why it is so important in oil refining industry? Give the process for recover lecithin from a typical oil. Write 2 uses of lecithin in food.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

*Weight **5** each.*

19. Explain commercial rice milling method.
20. Explain the structure and composition of wheat.
21. Explain wet milling of corn.
22. Report on the toxic factors present in oilseeds.

(2×5=10 weightage)

