



QP CODE: 21000368



21000368

Reg No : .....

Name : .....

**M Sc DEGREE (CSS) EXAMINATION, MARCH 2021**

**Third Semester**

Faculty of Science

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

**CORE - FQ010301 - TECHNOLOGY OF CEREALS,PULSES & OILSEEDS**

2019 Admission Onwards

7B877778

Time: 3 Hours

Weightage: 30

**Part A (Short Answer Questions)**

*Answer any **eight** questions.*

*Weight **1** each.*

1. What is Jasmine rice?
2. Comment on huller mill for rice milling
3. Write a note on outer layers of wheat grain
4. Add a note on extensograph
5. Comment on protein content of corn kernel
6. Write a note on tempering of maize during dry milling
7. What is Favism?
8. Comment on Quick cooking Legumes
9. Define Water Degumming
10. What is Gossypol?

(8×1=8 weightage)

**Part B (Short Essay/Problems)**

*Answer any **six** questions.*

*Weight **2** each.*

11. What are the drying methods for rice?
12. Explain curing of rice





13. Explain the physicochemical parameters used to determine wheat quality
14. Add a note on dough rheology
15. What are the uses of corn?
16. Add a detailed note on HFCS and corn steep liquor
17. Effect of steeping of pulses?
18. What are softening, slipping, melting, smoke, flash and fire points? Define saponification and Iodine number?  
(6×2=12 weightage)

**Part C (Essay Type Questions)**

*Answer any **two** questions.*

*Weight 5 each.*

19. What do you mean by parboiling of rice? Explain the method and discuss about the changes during parboiling
20. Discuss about the wheat milling technology and the byproducts of wheat milling
21. Draw a neat flow diagram of wet milling of maize and explain each step
22. What are the different methods used by industry for recovery of food oils and fats from natural resources?  
(2×5=10 weightage)

