



QP CODE: 23002624



23002624

Reg No :

Name :

M Sc DEGREE (CSS) EXAMINATION, MARCH 2023

Third Semester

Faculty of Science

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010301 - TECHNOLOGY OF CEREALS,PULSES & OILSEEDS

2019 ADMISSION ONWARDS

184261C1

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. Add short notes on various byproducts of rice milling
2. Comment on artificial ageing or quick curing of rice
3. Comment on factors affecting dough rheology
4. Write about mixograph
5. Write a note on starch present in corn kernel
6. Add a note on corn germ oil
7. Soybean plays an dual role as an oil bean and food bean. Why?
8. Write a note on roasting of pulses
9. Comment on Refractive index of oils.
10. What do you mean by "Soap stock"?

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. What are the changes during parboiling?
12. Prepare a brief note on LSU drier for rice drying
13. Write brief notes on endosperm, germ and outer layers of wheat grain





14. Add a detailed note on cleaning of wheat during milling
15. Give a brief note on conventional dry milling of corn
16. Differentiate dry milling and wet milling of corn
17. Write a note on Quick cooking Legumes
18. With the help of a process flowchart discuss the technology of solvent extraction of vegetable oil from oilseeds

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Draw a neat diagram of rice grain and explain the nutritive value of rice
20. Discuss about wheat quality parameters
21. Discuss about the structure of Maize kernel
22. What is Hydrogenation? Discuss about interesterification and winterization of oil

(2×5=10 weightage)

