

B SC FOOD SC & TECHNOLOGY
Third Semester
CEREAL TECHNOLOGY
(BFST- 303)

Duration: 3Hrs.

Full Marks: 70

Part-A (Objective) =20
Part-B (Descriptive) =50

(PART-B: Descriptive)

Duration: 2 hrs. 40 mins.

Marks: 50

Answer four from *Question no. 2 to 8*
Question no. 1 is compulsory.

1. What is the principle of parboiling? Write the pros & cons of parboiling. Enlist some modern methods of parboiling. (3+4+3 = 10)
2. Draw the structure of rice grain. Explain its different parts. Write in brief about the major nutrients present in cereal grain. (3+4+3 = 10)
3. What do you mean by tempering & conditioning. Write in brief about the component of wheat mill. (4+6 = 10)
4. Discuss mechanical drying methods in brief. What are the types of driers used to dry cereal Grains? (5+5 = 10)
5. Enlist few dough testing machines & discuss its principle of applications. Write short notes on Engleberg huler. (8+2 = 10)
6. How temperature & moisture changes in the storage structures? Write in brief about some traditional storage structures used to store cereal grains (3+7 = 10)
7. How grading of grain is done? Discuss the wet milling process of corn. (4+6 = 10)
8. Mention some industrial uses of cereal by products. Write a short note on breakfast cereals. (4+6 = 10)

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(PART A - Objective Type)

I. Choose the correct answer:

(1×5=5)

1. Parboiling of rice is originated in
a) Pakistan b) India c) Bhutan d) USA
2. Corn is deficient in the vitamin
a) Calciferol b) Niacin c) Thiamine d) Tocopherol
3. Bread flour is milled from
a) Soft wheat b) Hard wheat c) Corn d) None of these
4. Malting is a basic operation employed in
a)Wheat b) Rice c) Barley d) Pulse
5. In paddy grain, the percentage of weight of the bran is about
a) 2-3 % b) 5-6 % c) 4-6 % d) 3-4%

II. Fill in the blanks

(1×5 = 5)

1. The surface of the break roll is _____.
2. As many as _____ purifiers are normally found in break rolls.
3. Tempering refers to the addition of _____ to the bran & endosperm.

4. Kothi is the storage structure found in rural areas of _____.

5. In winter, because of increase grain moisture, spoilage takes place at ____ of the bin.

III. Write if the following statements are true or false

(1×5 = 5)

1. Endosperm is surrounded by one or more layer of cells known as scutellum.

(True/ False)

2. 100g of cereal provide more than 340 kcal of energy.

(True /False)

3. More lipids are present in endosperm layer.

(True / False)

4. Contact drying is also known as convective drying.

(True / False)

5. Viscograph records the pasting characteristic of starch.

(True / False)

IV. Match the following

(1×5 = 5)

1. Ragi

A) Visco-elastic property

2. LSU

B) Dough improver

3. Alveograph

C) Sprout Damage

4. Potassium bromate

D) Drier

5. Falling number

E) Calcium
