

B.SC FOOD SCIENCE AND TECHNOLOGY
SEMESTER- 3RD
CEREALS TECHNOLOGY
BFST-303

Duration: 3 Hrs.

Marks: 70

Part : A (Objective) = 20

Part : B (Descriptive) = 50

[PART-B : Descriptive]

Duration: 2 Hrs. 40 Mins.

Marks: 50

[Answer question no. One (1) & any four (4) from the rest]

1. Discuss the structure of wheat with the help of a labelled diagram. 10
2. Discuss and draw the detailed production of beer 10
3. What is parboiling? Why parboiled rice is considered more nutritious? Write the improved CFTRI method 2+3+5=10
4. Write the objectives of Tempering Degerming dry milling of corn. With the help of a flowchart discuss Corn wet Milling and refining processes 10
5. Describe the various types of storage structures and equipments for cereal grains 10
6. Write a note on breakfast cereals. Describe the milling of oats with the help of a flow chart 5+5=10
7. With the help of a flowchart describe the milling of wheat. 10
8. Describe different separators used for separation of cereal grains. 10

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[PART-A : Objective]

I. Choose the correct answer from the following :

1X20=20

1. The cereal crop mainly utilized for malting and brewing industries is
 - a. Barley
 - b. Wheat
 - c. Corn
 - d. Oats
2. The principal Carbohydrate of all cereal seeds is
 - a. Lignin
 - b. Pentosan
 - c. Starch
 - d. Sucrose
3. Oat milling is a major cereal industry for the production of
 - a. Baked goods
 - b. Breakfast cereals
 - c. Malted beverage
 - d. None
4. A typical moisture content of properly dried and ripened grain is
 - a. 12%-16%
 - b. 10%-14%
 - c. 14%-18%
 - d. 12%-14%
5. In India, pearl millet is known as
 - a. Jowar
 - b. Bajra
 - c. Ragi
 - d. Chawal
6. In India, finger millet is known as
 - a. Jowar
 - b. Bajra
 - c. Ragi
 - d. Chawal
7. The sequence of steps followed in case of Parboiling of rice is
 - a. Steaming, Steeping and Drying
 - b. Steeping, Steaming and Drying
 - c. Drying, Steeping and Steaming
 - d. Steaming, Drying and Steeping
8. Pasta products are prepared from
 - a. Hard wheat
 - b. Soft wheat
 - c. Durum wheat
 - d. Buckwheat flour
9. In case of wheat milling, tempering is done
 - a. To toughen the bran
 - b. To ensure migration to endosperm
 - c. Both a and b
 - d. None
10. In case of rice which of the following process causes the vitamins and minerals to leach into the endosperm
 - a. Dehulling
 - b. Polishing
 - c. Parboiling
 - d. Drying
11. The scientific name of rice is
 - a. Oryza sativa
 - b. Oriza satova
 - c. Oriza rice
 - d. Zea sativa
12. Which of the following is NOT the objective of parboiling of rice
 - a. To reduce loss of nutrients during milling
 - b. To increase total and head yield of the paddy
 - c. To salvage wet and damaged paddy
 - d. To prevent rice from microbial spoilage
13. Botanically grain is also known as
 - a. Caryopsis
 - b. Pseudo seed
 - c. Edible fruit
 - d. Kernel
14. Corn is First originated from
 - a. Mexico
 - b. France
 - c. India
 - d. Sri Lanka

15. Botanical name of corn is

- a. Zea mays
- b. Zea maize
- c. Zay meres
- d. Zay mays

16. Cereals contains about

- a. 50-100 kcal/100g of grains
- b. 100-150kcal/100g of grains
- c. 200-250kcal/100g of grains
- d. 300-350kcal/100g of grains

17. Gluten found in wheat are

- a. Gliadin
- b. Glutenin
- c. Both a and b
- d. None

18. Muffle furnace is used to determine _____ of flour

- a. Organic substances
- b. Inorganic substances
- c. Both a and b
- d. None

19. China is the highest producer of rice followed by

- a. India
- b. Pakistan
- c. Sri Lanka
- d. Japan

20. "Atapa" is

- a. A baking method
- b. A extrusion method
- c. A parboiling method
- d. None

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UNIVERSITY OF SCIENCE & TECHNOLOGY, MEGHALAYA



[PART (A) : OBJECTIVE]

Duration : 20 Minutes

Serial no. of the
main Answer sheet

Course :

Semester : Roll No :

Enrollment No : Course code :

Course Title :

Session : 2017-18 Date :

Instructions / Guidelines

- The paper contains twenty (20) / ten (10) questions.
- Students shall tick (✓) the correct answer.
- No marks shall be given for overwrite / erasing.
- Students have to submit the Objective Part (Part-A) to the invigilator just after completion of the allotted time from the starting of examination.

Full Marks	Marks Obtained
20	

Scrutinizer's Signature

Examiner's Signature

Invigilator's Signature