

REV-01
BFST/09/12

2022/12

**B.Sc. FOOD SCIENCE & TECHNOLOGY
THIRD SEMESTER
CEREAL, PULSES AND OILSEED TECHNOLOGY
BFST-302**

**SET
A**

[USE OMR SHEET FOR OBJECTIVE PART]

Duration: 3 hrs.

Full Marks: 70

Time: 30 mins.

(Objective)

Marks: 20

Choose the correct answer from the following:

$1 \times 20 = 20$

- Protein present in rice
 - Zein
 - Oryzenin
 - Gluten
 - Globulin
- Hull in cereals constitute of% of its whole mass.
 - 20
 - 85
 - 12
 - 2
- Hops added in the beer are responsible for.....
 - Sweetness
 - Saltiness
 - Bitterness
 - Sourness
- The process in oil refining used to remove phosphatides is called as.....
 - Degumming
 - Bleaching
 - Neutralisation
 - All of the above
- Free fatty acids are removed during oil refining by the process called.....
 - Degumming
 - Bleaching
 - Neutralisation
 - All of the above
- Scientific name of Oats is.....
 - Avena Sativa*
 - HordeumBulgare*
 - Oryza sativa*
 - Triticumaestivum*
- Scientific name of soft wheat is.....
 - Triticumaestivum*
 - Triticum durum*
 - Triticumcompectum*
 - Avena sativa*
-is the only layer except germ which contain living tissues in cereals.
 - Scutellum
 - Epicarp
 - Aleurone layer
 - Testa
- Ragi is rich in.....
 - Magnesium
 - Aluminium
 - Calcium
 - Iron
- The opening in oilseeds responsible for the water permeability is called.....
 - Micropyle
 - Hilum
 - Scutellum
 - Both a and b

11.acts as a bleaching agent in wheat flour.
 - a. Chlorine dioxide
 - b. Peroxide
 - c. Monoglycerides
 - d. Diglycerides
12. Waxy rice contains.....% of amylose content.
 - a. 10-15
 - b. 0-2
 - c. 20-25
 - d. >25
13.is the minor millet.
 - a. Proso millet
 - b. Kodo millet
 - c. Foxtail millet
 - d. All of the above
14. is responsible for the flavor of the butter.
 - a. Annatto
 - b. Diacetyl
 - c. Eugenol
 - d. Menthol
15. Factor affecting oxidative rancidity is.....
 - a. Light
 - b. Proxidants
 - c. Temperature
 - d. All of the above
16. Example of antioxidants are.....
 - a. TBHQ
 - b. BHA
 - c. BHT
 - d. All of the above
17.ranks fifth in the world in terms of grain production.
 - a. Maize
 - b. Wheat
 - c. Sorghum
 - d. Rice
18. Gelatinisation temperature of rice is.....° C.
 - a. 25
 - b. 60
 - c. 80
 - d. 95
19. Controlled drying of green malt is also known as.....
 - a. Steeping
 - b. Malting
 - c. Kilning
 - d. All of the above
20.is the method having highest efficiency of oil extraction.
 - a. Screw press
 - b. Solvent extraction
 - c. Hydraulic press
 - d. Both a and b

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(Descriptive)

Time : 2 hr. 30 mins.

Marks : 50

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

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|---|--------|
| 1. What do you mean by brewing? Describe the process of manufacturing of beer. | 1+9=10 |
| 2. Describe the process of oil extraction along with its refining process. | 5+5=10 |
| 3. Explain the processing of corn in details. | 10 |
| 4. Discuss processing of pulses in details along with its diagram. | 10 |
| 5. Explain the structure of wheat along with its processing. | 3+7=10 |
| 6. How would you do assessment of flour quality? | 10 |
| 7. Write short notes on:
a) Manufacturing of margarine
b) Manufacturing of mayonnaise | 2×5=10 |
| 8. Write classification of rice. Also explain the process of parboiling. | 3+7=10 |

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