

19002169



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Reg. No.....

Name.....

M.Sc. DEGREE (C.S.S.) EXAMINATION, NOVEMBER 2019

Third Semester

Faculty of Science

Branch : Food Science and Technology, Food Technology and Quality Assurance, Food
Science and Quality Control

FT3 MPC713—TECHNOLOGY OF CEREALS, PULSES AND OIL SEEDS

(2012—2018 Admissions)

Time : Three Hours

Maximum Weight : 30

Part A (Short Answer Type Questions)

*Answer any **five** questions out of the following.
1 weight each.*

1. What is parboiling ?
2. Winterisation.
3. What is no time dough ?
4. Gelatinisation.
5. Dough make up.
6. Decortication of pulses.
7. Quick cooking legumes.
8. Deodorisation.

(5 × 1 = 5)

Part B (Short Essay Type Questions)

*Answer any **five** questions out of the following.
2 weight each.*

9. List the properties of parboiled rice.
10. What is low temperature drying.
11. What is texturizing the dough ?
12. What are the different sponge dough method ?

Turn over





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13. List the physico chemical characteristics of wheat flour.
14. Write a note on corn by products.
15. What is maillard reaction ?
16. What is agglomeration of pulses ?

(5 × 2 = 10)

Part C (Essay Type Questions)

*Answer any **three** questions out of the following.
5 weight each.*

17. List the changes in dough during fermentation.
18. Write about the by products of corn.
19. Write a note on toxic factors in oil seeds.
20. List the rheological parameters to be considered.
21. Discuss the different methods of refining oils.
22. Write about the biproducts formed due to milling of pulses.

(3 × 5 = 15)

