

Name:	
Enrolment No:	

UNIVERSITY OF PETROLEUM AND ENERGY STUDIES
End Semester Examination, May 2023

Course: Cereal, Pulse and Oilseed Technology	Semester: 4th
Program: B. Tech. Food Technology	Duration: 3 Hours
Course Code: HSCC2009	MM: 100

Instructions:

S. No.	Section A Short answer questions/ MCQ/T&F (20Qx1.5M= 30 Marks)	Marks	COs
Q 1			
1	Define milling.	1.5	CO 1
2	State the quality characteristics of flour.	1.5	CO 1
3	Define gelatinization.	1.5	CO 1
4	Enlist the parts of a rice grain.	1.5	CO 1
5	Define malting.	1.5	CO 1
6	Define pitting and its utility.	1.5	CO 1
7	Name two processing machines of rice?	1.5	CO 2
8	Identify the products and byproducts generated during wheat milling.	1.5	CO 2
9	Cereals are deficient in _____ amino acids and pulses are deficient in _____ amino acids.	1.5	CO 2
10	Report two important characteristics of parboiled rice.	1.5	CO 2
11	Explain high ratio flour.	1.5	CO 2
12	Identify the machines for oil extraction from oilseeds.	1.5	CO 2
13	Classify the pretreatment methods for pulses.	1.5	CO 2
14	Write three examples of maturing agents used for wheat flour.	1.5	CO 3
15	Write any two advantages of air fractionation of wheat flour.	1.5	CO 3
16	Interpret the role of ingredients in bread-making	1.5	CO 3
17	Write about sifters in wheat milling.	1.5	CO 3
18	Interpret the curing of rice.	1.5	CO 3
19	Write any three major millets.	1.5	CO 3
20	Give the classification of flours	1.5	CO 3
Section B			

(4Qx5M=20 Marks)			
Q 1			
1	Explain dry pulse milling method with the help of a neat flow diagram.	5	CO 2
2	Discuss the by-products of rice milling.	5	CO 3
3	Differentiate between whole wheat flour and refined wheat flour.	5	CO 4
4	Analyze the methods to remediate anti-nutritional factor in pulses.	5	CO 4
Section C (2Qx15M=30 Marks)			
Q 1			
1	Discuss solvent extraction method of oilseed processing in detail. Also explain the refining steps of the oil thus obtained.	15	CO 3
2	Illustrate the concept of drying and how it can be utilized in rice processing. Also mention the type of dryers suitable for this process.	15	CO 4
Section D (2Qx10M=20 Marks)			
Q 1			
1	Write short notes on the following: <ul style="list-style-type: none"> a. Biscuit processing b. Processing steps of making pasta c. Cleaning equipment d. Conditioning/Tempering 	10	CO3
2	Explain the CFTRI process of paddy parboiling and how it is different from traditional methods.	10	CO 2