


Name:			
Enrolment No:			
<p style="text-align: center;">UPES End Semester Examination, May 2025</p> <p>Course: Cereal, Pulse and Oil Seed Technology Program: B.Tech Food Technology Course Code: HSFT2015 Instructions: All Questions are compulsory</p> <p style="text-align: right;">Semester: IV Duration: 3 Hours Max. Marks: 100</p>			
SECTION A			
S. No.	Short answer questions/ MCQ/T&F (20Qx1.5M= 30 Marks)	30	CO
Q1	Enlist the by-products of rice.	1.5	CO1
Q2	What is gluten? How is it developed during manufacturing of the baked products?	1.5	CO1
Q3	What is bleaching in the processing of oilseeds?	1.5	CO2
Q4	Write name of the four millets.	1.5	CO1
Q5	Lipids in cereals are mostly present in	1.5	CO1
Q6	Gliadin and glutelin are known as	1.5	CO1
Q7	What do you mean by the pitting?	1.5	CO2
Q8	Comminution means	1.5	CO1
Q9	Flour strength is described in relation to its gluten (protein) content. a) True b) False	1.5	CO2
Q10	Lathyrism is caused by Kesari dal. a) True b) False	1.5	CO5
Q11	Grinding is a process of a) Drying b) Polishing c) Size reduction d) Packaging	1.5	CO2
Q12	Size reduction increases the a) Surface area b) Particle size c) Reduces particle size d) Increase volume	1.5	CO1
Q13	Parboiled rice: a) Take more time in cooking than normal rice b) Is more nutritious than normal rice c) Has less breakage than normal rice d) All of the above	1.5	CO2

Q14	The essential pre-milling operations of wheat are a) Separation of impurities b) Tempering c) Conditioning d) All of the above	1.5	CO1
Q15	The solvent commonly used in commercial solvent extraction process is a) Carbon tetra chloride b) Alcohol c) Hexane d) Ammonia	1.5	CO4
Q16	Rice milling is the removal of and from paddy grains to produce polished rice.	1.5	CO3
Q17	Pulses are main source of providing most of the essential	1.5	CO2
Q18	What do you mean by leavening?	1.5	CO2
Q19	Enlist four products produced using wheat flour.	1.5	CO3
Q20	In a solvent extraction process, the output of oils is than mechanical expression.	1.5	CO5
SECTION B (4Qx5M=20 Marks)			
1	What do you mean by hydrogenation of oils? Describe its importance in the food industry.	5	CO3
2	What are the processing practices for the safe storage of grains?	5	CO2
3	Enumerate the principle involved in bread making.	5	CO4
4	Write a short note on flour grades and their suitability for baking purposes.	5	CO4
SECTION C (2Qx15M=30 Marks)			
1	a) Define conditioning. Explain the different steps involved in the wheat milling. (10 marks) b) Discuss the assessment of flour quality and characteristics. (5 marks)	15	CO2
2	a) What is falling number? (2 marks) b) Discuss the wet milling of corn. (6 marks) c) Draw well labeled diagram of wheat grain along with its composition (7 marks)	15	CO3
SECTION- D (2Qx10M=20 Marks)			
1	What is parboiling? Discuss the parboiling and milling of paddy.	10	CO4
2	What is degumming? Explain the various steps used in the processing of oilseeds.	10	CO5