

Exam. Code : 107703

Subject Code : 1892

Bachelor of Food Science & Technology (Hons.) 3rd Sem.

FST-305 CEREAL MILLING AND LEGUMES

Time Allowed—3 Hours]

[Maximum Marks—50

Note :— Attempt any 5 out of 8. All questions carry equal marks.

1. (a) Draw the structure and give the chemical composition of rice and oats.
(b) Discuss the different morphological parts of rice and their significance.
2. Discuss the quality criteria that need to be considered before procurement and milling of wheat and paddy.
3. (a) What is conditioning of wheat ? Discuss the different methods of wheat conditioning.
(b) What is conditioning important before roller milling of wheat ?
4. 1500 kg of wheat needs to be conditioned to a moisture content of 14%. Its initial moisture content is 11%. How much water is required for its conditioning ?
5. Describe with diagrams the modern machinery used in dehusking of paddy and polishing of rice.

6. (a) Draw a flow diagram to describe the different steps in wet milling of corn.
(b) List the end products that are obtained after wet milling of corn.
7. What is stabilization of oats and describe how it is carried out ?
8. (a) How does the chemical composition of pulses differ from cereals ?
(b) Justify that pulses are nutritionally superior to cereals.