

# POST GRADUATE DIPLOMA IN FOOD SCIENCE AND TECHNOLOGY (PGDFT)

Term-End Examination

December, 2016

## MFT-010 : TECHNOLOGY OF CEREALS, PULSES AND OILSEEDS

Time : 3 hours

Maximum Marks : 70

- Note :**
- (i) Attempt *any five* questions.
  - (ii) All questions carry *equal* marks.

1. (a) How moisture content influences the storage stability of wheat grains ? 5
- (b) Describe, how quality of protein plays a significant role in the functionality of wheat flour, with reference to Bread and Cookies. 9
2. (a) Name the dough rheology measuring instruments and describe the functioning of Farinograph. 7
- (b) Name different types of bread formulations and describe the manufacturing process of bread making. 7
3. (a) Discuss the importance of packaging in bakery. What are the important properties of an ideal bread packaging material ? 5
- (b) Describe the factors responsible for post - harvest losses of rice. 5
- (c) Write a note on rice based infant formulations. 4

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| 4. | (a) | Discuss the importance of tempering in between the periods of drying of paddy and the process of parboiling.              | 10  |
|    | (b) | Write a note on small capacity rice mill.   | 4   |
| 5. | (a) | Explain corn dry milling process with the help of a neat flow diagram.  | 7   |
|    | (b) | Define malting and explain the malting process with the help of a neat flow diagram.                                      | 7   |
| 6. | (a) | Write short note on by-product utilization from Rice Milling.   | 4   |
|    | (b) | Justify, how pulses play an important role in the nutritional security of a large number of population.                   | 5   |
|    | (c) | Explain hard to cook phenomenon in pulses and factors affecting it.   | 5   |
| 7. | (a) | Name different types of oilseeds mainly used for the commercial purposes. Explain refining process for extraction of oil. | 2+5 |
|    | (b) | Describe the entrepreneurial skills.  | 7   |
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