00033

POST GRADUATE DIPLOMA IN FOOD SCIENCE AND TECHNOLOGY (PGDFT)

Term-End Examination

June, 2017

MFT-010: TECHNOLOGY OF CEREALS, PULSES AND OIL SEEDS

Tim	ie : 3 hi	ours Maximum Marks	Maximum Marks: 70		
Note:		(i) Attempt any five questions.(ii) All questions carry equal marks.			
		•			
1.	(a)	List different systems used for drying of wheat and explain one in detail.	6		
	(b)	Describe the structure of wheat grain with the help of suitable diagram.	4		
	(c)	Give a flow chart for Gluten separation for wheat.	4		
2	(a)	Why weak flour is suitable for biscuit making and strong flour is suitable for bread making?	6		
	(b)	Describe the principle and functioning of Viscoamylograph.	4		
	(c)	Write the function of emulsifier and oxidizing agents in wheat products.	4		
3.	(a)	Explain the process of manufacturing of instant noodles.	5		
	(b)	What are the important properties of ideal bread packaging?	4		
	(c)	What are the criteria for rice quality?	5		
MFT-010		1 P.	Г.О.		

4.	(a)	What is Parboiling? Describe parboiling method of CFTRI, Mysore.	5
	(b)	Describe in brief the process of modern Rice Milling.	5
	(c)	Define Rheology. List the instruments used to determine dough rheological properties.	4
5.	(a)	Explain the structure of corn with help of diagram.	5
	(b)	List the three important processes dry corn millers use for commercial purposes.	3
	(c)	What is Malting? Describe the malting process with the help of neat flow diagram.	6
6.	(a)	Discuss dietary importance of millets.	4
	(b)	Explain the importance of Pulses for vegetarian Indian population.	4
	(c)	Explain anti-nutritional and toxic factors of pulses.	6
7.	(a)	Explain the process of oil seed extraction with the help of flow diagram.	7
	(b)	Discuss the traits of a good entrepreneur.	7