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

Term-End Examination

June, 2018

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

Time : 3 hours

Maximum Marks : 70

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

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1. (a) Explain the different systems used for wheat drying and grading. 5
 - (b) Differentiate between roller flour mill and hammer mill. 5
 - (c) Discuss how hardness of wheat kernel affects the milling performance. 4

 2. (a) Describe the role of protein in bread. 4
 - (b) Why gelatinization behaviour of starch is important in bakery products ? Discuss the process of gelatinization of starch. 3+3=6
 - (c) How rheological properties of dough can be measured by viscometer ? 4

 3. (a) What is emulsifier ? Discuss its role and benefits in baking. Name any four commonly used emulsifiers. 2+4+2=8
 - (b) Discuss the by-products of rice milling. 6

4. (a) Differentiate between Traditional and CFTRI method of parboiling. 5
(b) How the quality deterioration and losses can be prevented during the storage of parboiled rice ? 4
(c) Describe types of marketing channels. 5
5. (a) Explain corn milling process with the help of a neat flow diagram. 7
(b) Describe the process of malting of barley and classify malt products. 7
6. (a) Differentiate between screw press extraction and solvent extraction of oil. 5
(b) What is puffing of cereals ? 2
(c) Describe how to write a good project report. 7
7. Write a short note on the following : $4 \times 3\frac{1}{2} = 14$
(a) Oil refining process
(b) Entrepreneurial skills
(c) Anti-nutritional factors in pulses
(d) Structure of rice
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