

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

**Term-End Examination**

00377

**December, 2017**

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

*Time : 3 hours*

*Maximum Marks : 70*

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*Note : Attempt any **five** questions. All questions carry equal marks.*

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1. (a) Classify Wheat grains based on their quality characteristics and their uses. 4
- (b) What is Wheat Milling ? Describe the different unit operations/processes of flour-milling. 2+4
- (c) Define Tempering and give its purpose. 4
2. (a) Describe the role of protein in biscuits, cakes and cookies. 5
- (b) Write about any two rice based convenience foods. 5
- (c) Explain dough development time and dough stability. 4

3. (a) Differentiate between Oxidizing and Reducing agents. 3
- (b) Discuss the main functions of Fermentation. 4
- (c) Describe the important traits of an entrepreneur. 7
4. (a) Define Parboiling. Explain the improved parboiling method of CFTRI, Mysore. 2+4
- (b) Explain the Strategic Planning Pyramid of business to gain higher profits and growth. 4
- (c) Write a note on corn products. 4
5. (a) Differentiate between Wet and Dry milling processes. 5
- (b) What is Malting ? Describe three basic steps of malting. 5
- (c) Discuss the chemical composition of millets. 4
6. (a) Discuss the different aspects of project report preparation. 5
- (b) Why are pulses important for the Indian vegetarian population ? 5
- (c) What are the anti-nutritional factors in pulses ? 4
7. (a) Describe different methods of extraction of oil from oil seeds. 8
- (b) What is Hydrogenation ? Discuss the different factors that affect the rate of hydrogenation. 2+4