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Total No. of Questions : 7]

[Total No. of Printed Pages : 4

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

Term-End Examination

June, 2014

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

Time : 3 Hours]

[Maximum Marks : 70

Note :-Attempt *Five* questions. Question No. **1** is compulsory.
All questions carry equal marks.

1. Fill in the blanks (any seven) :

7x1=7

- (a) (i) The food storage tissue of wheat seed is known as
- (ii) The measures the extensibility and resistance to extension of fully mixed, relaxed flour water dough.
- (iii) The ratio of dimensions of cooked and uncooked rice both length and breadth is termed as ratio.
- (iv) Removal of germ portion from corn kernal is known as

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- (v) oil is used in candy as mold inhibitor.
- (vi) solvent is used for extraction of oil.
- (vii) Fats contribute to tenderization of baked products through inhibition of development.
- (viii) oil is rich in oryzanol.

(b) Define the following (any seven) : 7×1=7

- (i) Flour streams
- (ii) Viscoelasticity
- (iii) Pretzels
- (iv) Milling degree
- (v) Flour corn
- (vi) Lard
- (vii) Parboiling
- (viii) Kernel weight

- 2. (i) What is the importance of alpha-amylase in bakery products ? 2
- (ii) How polar lipids improve the cake quality ? 2
- (iii) Write the functions of starch and protein in bakery products: 6
- (iv) Explain the manufacturing techniques of wheat gluten. 4

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3. (i) Write the manufacturing process for bread. 6
- (ii) Differentiate between wafers and crackers. 2
- (iii) What is the difference in the mode of action of enzymes and reducing agents ? 2
- (iv) Explain the physical and chemical changes that occur in dough during baking. 4
4. (i) Briefly narrate modern rice milling operations. 8
- (ii) Write about drying and grading of rice. 4
- (iii) List major byproducts of rice milling industry. 2
5. (i) What are the effects of parboiling on eating and cooking qualities of rice ? 4
- (ii) Explain major physio-chemical changes that take place in rice during parboiling. 5
- (iii) Write a short note on dry milling. 3
- (iv) What do you mean by corn starch ? 2
6. (i) Write a short note on breakfast cereals. 4
- (ii) What are anti-nutritional factors ? Give examples. Write *two* processing methods to overcome antinutrient factors in pulses. 4

(4)

- (iii) What is the difference between chemical refining and physical refining of oils ? 2
- (iv) How oil is extracted from oil-seeds and deodourised ? 4
7. (i) Briefly describe the entrepreneurial skills. 7
- (ii) Write about the factors to be considered for setting up a pulse processing unit. 7

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