



25022231

QP CODE: 25022231

Reg No :

Name :

M.Sc DEGREE (CSS) SPECIAL REAPPEARANCE EXAMINATION, APRIL 2025

Third Semester

M.Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

CORE - FQ010301 - TECHNOLOGY OF CEREALS,PULSES & OILSEEDS

2019 ADMISSION ONWARDS

24CBDB85

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. Comment of deep fixed bed drying of rice.
2. Comment on ageing of rice.
3. Comment on aleurone layer of wheat grain.
4. What do you mean by tempering of wheat during milling?
5. Write a note on lipid content of corn kernel.
6. Comment on impact milling of corn.
7. Comment on Fermented soybean products.
8. Comment on legume protein concentrates.
9. Write a note on Cold pressing of oil.
10. Define Acid Degumming.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Write about the different varieties of rice.
12. Add a note on parboiling and explain the properties of parboiled rice.
13. Discuss about rheology testing instruments.





14. Write about alveograph and mixograph.
15. Write a short note on structure of corn.
16. Write a short note on wet milling of corn.
17. List the methods administered for dehusking legumes?
18. Name the antinutritional factors in oilseeds and techniques involved in their removal.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

*Weight **5** each.*

19. Explain commercial rice milling method.
20. Discuss about wheat quality parameters.
21. Write a detailed note on products and byproducts of corn wet milling.
22. Explain the functional and nutritional properties of oilseeds.

(2×5=10 weightage)

