

QP CODE: 25047258



Reg No :

Name :

M.Sc DEGREE (CSS) EXAMINATION, NOVEMBER 2025

Third Semester

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

Core Course - FQ010301 - TECHNOLOGY OF CEREALS,PULSES & OILSEEDS

2019 ADMISSION ONWARDS

C2E97ABE

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. Comment on Aromatic rice.
2. Comment on low temperature drying of rice.
3. Comment on factors affecting dough rheology.
4. Write about mixograph.
5. Write a short note on pericarp of corn.
6. Comment on steeping step during wet milling of corn.
7. Add a note on parching of pulses.
8. Add a note on soy protein Concentrates.
9. Comment on Flavour Reversion of oil.
10. Define Interesterification of oil.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Explain the cleaning methods of rice in a commercial rice mill.
12. Add a note on ageing of rice. Enlist the merits of ageing.
13. Write brief notes on endosperm, germ and outer layers of wheat grain.
14. Give a short note on wheat milling byproducts.
15. Discuss about nutritive value and composition of corn.





16. Enlist the byproducts of wet milling of corn.
17. List the important pulses and its chemical composition.
18. What are the major pretreatments given to oilseeds before subjecting them to oil extraction? How are these pretreatments important?

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. What do you mean by parboiling of rice? Explain the method and discuss about the changes during parboiling.
20. Discuss about wheat quality parameters.
21. Explain the dry milling of corn.
22. With the help of a process flowchart explain industrial process for refining of edible vegetable oil.

(2×5=10 weightage)

