PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2024

(Second Semester)

Branch - FOOD PROCESSING TECHNOLOGY

GRAIN TECHNOLOGY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

 $(10 \times 1 = 10)$

Module	Question No.	Question	K Level	CÓ
No.	1	Find the most commonly used mechanical dryers, utilized to dry the paddy a. LSU dryers b. Thermal Processor c. Portable dryers d. Royal dryers	K1	CO2
	2	Show the rice product that uses Lacquered tin cans for packaging. a. canned rice b. instant rice c. puffed rice d. rice flour	K2	CO1
2	3	Infer the resultant flour that is obtained when all the streams of flour are mixed to one composite. a. straight grade flour b. split flour c. patent flour d. divide flour	K1	CO1
	4	Identify the hardest wheat flour used for pasta making. a. Red wheat b. Soft wheat c. Durum wheat d. White wheat	K2	CO2
3	5	The ready-to-eat breakfast cereal "corn flakes" is made from which of the following grids? a. maize grids b. barley grids c. oat grids d. sorghum grids	K1	CO3
	6	Identify the principle change (browning or Maillard reaction) that occurs during of barley. a. Kilning b. germination c. Steeping d. extraction	K2	CO3
4	7	Pulses are usually converted into dhal by decutilating and a. Grinding b. splitting c. dehusking d. decortication	K1	CO4
	8	Which among the following belong to "Leguminosae" family a. Cereals b. pulses c. millets d. oil seeds	K2	CO1
5	9	Side wall insulation is important in which storage structure as the grain is placed directly in connection with the bin walls. a. Bag b. bin c. bulk d. airtight	K1	CO5
	10	Choose the agent used to control rodents a. aluminium oxide b. nitrite c. warfarin d. sodium phosphate	K2	CO5

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

 $(5\times7=35)$

Module No.	Question No.	Question	K Level	СО
1	11.a.	Explain the Conduction drying method.		
	(OR)			CO1
	11.b.	Narrate the operations performed in modern rice mills.		
2	12.a.	Outline about the following terms: a. Farinograph b. Extensograph	К3	CO2
		(OR)		
	12.b.	Identify some by-products of wheat processing.		
	13.a.	Develop the processing steps of pearl millet.		
3	(OR)		K3	CO3
	13.b.	Organize the dry milling process for maize processing.	-	
	14.a.	Outline the production of soy protein isolate and its uses.		
4	(OR)		K4	CO4
	14.b.	List the advantages of cold pressed oils.		
	15.a.	Determine the importance of grain storage and explain any 2 methods of storing grains.		
5		(OR)		CO5
	15.b.	List any 5 species of insects that attack food grains and state the damages caused by those insects.		

SECTION -C (30 Marks)

Answer ANY THREE questions
ALL questions carry EQUAL Marks

 $(3 \times 10 = 30)$

Module No.	Question No.	Question	K Level	СО
1	16	Categorize the By-Products of paddy processing and their utilization.	K4	CO4
2	17	Analyze on fortification and enrichment of wheat flour.	K4	CO3
3	18	List the by-products produced from maize processing.	K4	CO4
4	19	Elucidate the major steps involved in milling of pulses.	K4	CO1
5	20	Relate the role of central and state warehousing corporation in controlling food losses due to insect infestation.	K4	CO5

END