

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2023  
(Second Semester)

Branch – FOOD PROCESSING TECHNOLOGY

GRAIN TECHNOLOGY

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Golden Rice is  
(i) Gold in colour (ii) Golden roasted  
(iii) Bio-fortified (iv) None of the above
- 2 Triticum Durum is a variety of \_\_\_\_\_  
(i) Rice (ii) Maize  
(iii) Bajra (iv) Wheat
- 3 Kilning leads to  
(i) Drying the grains (ii) Killing the grains  
(iii) Wetting the grains (iv) Breaking the grains
- 4 Neutralization of crude oils is the step of  
(i) Removing phosphatides (ii) Converting the free fatty acids to soaps  
(iii) Bleaching (iv) Deodourization
- 5 All grain spoilage agents depend upon \_\_\_\_\_ and hence a depletion of \_\_\_\_\_ inhibits their proliferation and activity.  
(i) respiration, oxygen (ii) host, synergist organisms  
(iii) space, space (iv) None of the above

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a. Explain parboiling citing its advantages and disadvantages.  
OR  
b. Show the canned rice product and instant rice processing.
- 7 a. Infer the changes during ageing of flour.  
OR  
b. Organise the physical and chemical quality testing of wheat.
- 8 a. Summarize the manufacture of corn flour.  
OR  
b. Bring out the processing of oats.
- 9 a. Explain the processing of soy protein isolate.  
OR  
b. Identify the by-products of oilseeds.
- 10 a. Examine the principles of grain storage.  
OR  
b. Inspect the importance of fumigation in infestation control.

Cont...

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

11 a. Elaborate the modern milling of rice.

OR

b. Identify the types of rice and effect of processing on the nutritive value of rice.

12 a. Sketch the structure of wheat and outline milling process.

OR

b. Explain falling number and farinograph to test the flour quality.

13 a. Examine the milling of maize.

OR

b. Inspect the processing of pearl millet.

14 a. Discuss the milling of pulses.

OR

b. Summarise the steps in the extraction and refining of oils.

15 a. Discuss the various measures for controlling grain infestation.

OR

b. Compare controlled and modified atmosphere storage. Discuss the changes in grain during storage.

Z-Z-Z

END