

**PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)**

**BVoc DEGREE EXAMINATION MAY 2025  
(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 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	Which principles are involved in huller machine used for milling? _____ and _____ a) friction & pressure      b) heat & pressure c) heat & friction          d) fusion & friction	K1	CO1
	2	Compare the total raw rice out turn from raw paddy. _____. a) 36%    b) 40%      c) 56%      d) 25%	K2	CO1
2	3	Which of the following is not a Quality parameter of wheat flour? a) colour    b) protein    c) gluten    d) fat	K1	CO2
	4	Infer the hardest wheat flour used for pasta making. a) Red wheat                      b) Soft wheat c) Durum wheat                  d) White wheat	K2	CO2
3	5	Select the variety of barley that is not suitable for malting. a) husk      b) husk less    c) pike      d) starch	K1	CO3
	6	Compared to other cereals, _____ have superior micronutrient profile and bioactive flavonoids. a) Rice      b) Wheat      c) Barley      d) Pearl millet	K2	CO2
4	7	Name the method that is more popular & used in commercial mills. a) wet milling                      b) dry milling c) dehusking                      d) decortication	K1	CO4
	8	Infer _____ belong to "Leguminosae" family a) cereals    b) pulses      c) millets      d) oil seeds	K2	CO3
5	9	Warehousing in India envisages the following system? a) 2-tier      b) 3-tier      c) 4-tier      d) multi-tier	K1	CO5
	10	Infer the traditional storage bins that provide better _____ than modern metallic bins. a) insect proof                      b) heat insulation c) rodent proof                      d) humidity proof	K2	CO5

Cont...

**SECTION - B (35 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Classify convection drying method.	K2	CO2
	(OR)			
	11.b.	Illustrate the LSU – Louisiana State University Dryer.		
2	12.a.	Describe the types of wheat and nutritional composition of wheat.	K3	CO1
	(OR)			
	12.b.	Identify some by-products of wheat processing and explain them.		
3	13.a.	Construct the steps involved in preparation of High fructose corn syrup.	K3	CO4
	(OR)			
	13.b.	Apply the milling process for production of sorghum flour.		
4	14.a.	Dissect the Hydrogenation process.	K4	CO3
	(OR)			
	14.b.	List the by-products of oil seeds.		
5	15.a.	Categorize the factors influencing the quality of stored food grains.	K4	CO5
	(OR)			
	15.b	Examine the principle of fumigation technique and give any 4 fumigants used.		

**SECTION -C (30 Marks)**

Answer ANY THREE questions

ALL questions carry EQUAL Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Categorize the grain drying methods.	K4	CO1
2	17	List the steps of milling of wheat.	K4	CO2
3	18	Compare the production of corn oil and starch from maize.	K4	CO3
4	19	Dissect the oil extraction process.	K4	CO4
5	20	Distinguish the controlled and modified atmospheric storage.	K4	CO5

Z-Z-Z END