

GRAIN TECHNOLOGY

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks!)

Answer ALL questions _A

ALL questions carry EQUAL marks (10 x 2 = 20)

- 1 What is break roll system?
- 2 Write on flour grades.
- 3 Draw the structure of maize and mark its parts.
- 4 What is the significance of pitting?
- 5 Write the advantages of wet milling of dhal.
- 6 Write a note on com syrup.
- 7 Define parboiling.
- 8 Write a note on cone polisher.
- 9 Define grain storage structure.
- 10 Explain CAP & MAP.

SECTION - B (25 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 5 = 25)

- 11 a Write in detail on physical and chemical changes during parboiling.
OR
' b Explain the process of rice milling technology.
- 12 a Explain wheat milling technology.
OR
b Write on the role of ingredients used in bakery products.
- 13 a Explain modern milling method of maize.
OR
b Write a note on (a) Dextrose (b) Maltodextrin.
- 14 a Write CFTRI method of pulse milling.
OR
b Discuss on the processing technology of pulse products.
- 15 a Explain on (a) Malting (b) Flaking. _ , (IVi + IVi)
OR'
b How will you control the rats in storage of grains?

SECTION - C (30 Marks)

Answer any THREE Questions

ALL Questions Carry EQUAL Marks (3 x 10 = 30)

- 16 Explain the technology of making rice flakes and puffed rice.
- 17 Give an account on farinograph, amylograph and extensegraph studies of wheat flour.
- 18 Enumerate the physical and chemical quality testing of minor millets.
- 19 Elaborate on the methods of extraction oil by (a) Solvent extraction
(b) Expeller method. (5 + 5)
- 20 Explain any four storage structure. (Each 2/4 marks)