

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

B.Voc DEGREE EXAMINATION DECEMBER 2019  
(Second Semester)

Branch - FOOD PROCESSING TECHNOLOGY

GRAIN TECHNOLOGY

Time: Three Hours

Maximum: 75 Marks

SECTION-A go Marks)

Answer ALL questions

ALL questions carry EQUAL marks (10 x 1 = 10)

Moisture content of rice to be stored should be less than

- (i) 18% (ii) 16%  
(iii) 14% (iv) 12%

Parboiled rice means

- (i) Partially boiled rice (ii) Complete boiled rice  
(iii) Milled rice (iv) Home pounded

3 Milling of wheat is carried out by \_\_\_\_\_ .

- (i) Emery rollers (ii) Roller mills  
(iii) Corrugated rolls (iv) None of the above

4 Maida is prepared out of \_\_\_\_\_ .

- (i) Wheat (ii) Sorghum  
(iii) Red gram (iv) Finger millet

5 The protein present in com is \_\_\_\_\_ .

- (i) Zein (ii) Albumin  
(iii) Globulin (iv) Serine

6 Maize is particularly deficient in

- (i) Thiamin (ii) Niacin  
(iii) Riboflavin (iv) Carotene

7 The germination process \_\_\_\_\_ the anti nutritional factor in pulses,

- (i) Increase (ii) Decrease  
(iii) Remain same (iv) None

8 The oil content of soybean is

- (i) 10% (ii) 30%  
(iii) 40% (iv) 20%

9 \_\_\_\_\_ is a fumigant used in warehouses.

- (i) Chlorine gas (ii) Phospline gas  
(iii) Bromine gas (iv) Iodine gas

10 \_\_\_\_\_ is an outdoor structure of a prefabricated steel in with a hopper bottom.

- (i) Anaj kothi (ii) Kanak kothi  
(iii) Anaj ghar (iv) Dhar kothi

SECTION - B (35 Marks!

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 7 = 35)

11 a Bring out the effect of processing on nutritive value of rice.

OR

12 a Bring out the by products of wheat milling and their utilization.

OR

b Discuss the different types of wheat flour.

13 a Outline the refining processes of oil.

OR

b How will you produce the soy protein isolate?

14 a Explain the extraction of oil from the gingerly seed.

OR

b Discuss the CFTRI method of any one pulse processing.

15 a What are the changes occurred during grain storage?

OR

b Explain the methods of rodent control.

**SECTION -C (30 Marks)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** Marks (3 x 10 = 30)

- 16 Describe the parboiling of paddy and its merits.
- 17 Explain the process of wheat milling technology.
- 18 Briefly explain about the processed pulse products.
- 19 How will you extract the oil by using solvent extraction and cold press methods?
- 20 Define fumigation. Explain its principles and application.

Z-Z-Z

END