

GRAIN TECHNOLOGY

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer ALL questions

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

- 1 List any two changes that happen to paddy during steam heating.
- 2 Write any two advantages of sorting machine.
- 3 What are the varieties of wheat?
- 4 What is Pekar colour test?
- 5 What is sifting?
- 6 Write the composition of oats.
- 7 Why do you apply oil in processing of pulses?
- 8 What is hydrogenation?
- 9 What do you mean by malting?
- 10 List any four traditional grain storage structures.

SECTION - B (25 Marks!)

Answer ALL Questions

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

- 11 a Examine the quality indicators of rice grain.
OR
b State the advantages and disadvantages of parboiling.
- 12 a Draw the structure of wheat and explain it.
OR
b Schematize the milling process of wheat & explain it..
- 13 a Explain the composition of maize.
OR
b Analyse the effect of processing on the nutritive value of maize.
- 14 a How do you utilize the by products of oil seed?
OR
b Write about the processed pulse products.
- 15 a Explain the working principle of bucket elevator.
OR
b Suggest the remedial measures to prevent undesirable quality changes in grains.

SECTION - C (30 Marks)

Answer any THREE Questions

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

- 16 Compare and contrast the traditional and modern methods of milling of rice.
- 17 Describe the methods of testing the quality of wheat.
- 18 Explain the modern methods of milling of maize.
- 19 Elaborate the mechanical extraction of coconut oil.
- 20 Discuss the modern storage structures of grains.