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M.Tech. (Food Techonolgy) (2018 Batch) (Sem.-2)
ADVANCES IN CEREALS SCIENCE AND TECHNOLOGY
Subject Code : MTFT-522-18
M.code : 76122

Max. Marks : 60

1. Attempt any FIVE questions out of EIGHT questions.
2. Each question carries TWELVE marks.

1. a) Define Cereals. Discuss basic composition of different cereals.
b) Discuss the detail of present status of cereal and bakery industry in India.
2. Draw and discuss briefly the various structural parts of wheat and rice grain.
3. Define Wheat and Dough proteins. Give the various kind of protein in the wheat flour. Discuss the effect of fermentation on the on the various properties of dough.
4. Differentiate between pasta and biscuits. Give the detail of process for biscuit making. Discuss various methods used for evaluation of quality of biscuits.
5. Define Parboiling. Write detail of the CFTRI and traditional methods used for parboiling of rice. Give the advantages and drawbacks of both.
6. Define milling of rice. Discuss various factors effect on the head rice yield. Discuss the various products and by products from the milling of rice.
7. How wet milling is different from dry milling. Discuss wet milling of corn. Give the detail of separation and utilization of starch and protein.
8. Discuss the detail of all steps involved in malting. Discuss all the application of malt in food products.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.