

QP Code:D143705		Total Pages: 01	Name:
			Register No.
<b>FOURTH SEMESTER (CUFYUGP) DEGREE EXAMINATION, APRIL 2026</b>			
<b>FOOD TECHNOLOGY</b>			
<b>FTL4CJ 204 - Cereals, Pulses and Oil Seeds Technology</b>			
<b>2024 Admission onwards</b>			
<b>Maximum Time:2 Hours</b>			<b>Maximum Marks:70</b>
<b>Section A</b>			
<b>All questions can be answered. Each Question carries 3 marks (Ceiling: 24 Marks)</b>			
1.	Draw the diagram and mark the parts of the wheat structure.		
2.	Name the byproduct obtained from paddy milling.		
3.	What is meant by the cooking quality of rice?		
4.	Define: Staling of bread.		
5.	Name extruded products		
6.	What is called decortication of millets?		
7.	Brief about Cotyledon.		
8.	Write short notes on Protease inhibitors		
9.	What are the main sources of oil?		
10.	Define: Hydrogenation.		
<b>Section B</b>			
<b>All questions can be answered. Each Question carries 6 marks (Ceiling: 36 Marks)</b>			
11.	Describe the milling process with a neat flowchart.		
12.	Write the names of any four baking additives and their functions		
13.	Brief about the process of making toffee and its operations		
14.	Describe the precondition treatments for pulse milling		
15.	Describe the CFTRI method of pulse milling.		
16.	Explain the preconditioning steps in oilseed processing		
17.	Describe the solvent extraction methods		
18.	Explain the milling process of pulses		
<b>Section C</b>			
<b>Answer ANYONE. Each Question carries 10 marks (1x10=10 Marks)</b>			
19.	Illustrate the Steps in milling rice and the factors affecting the milling quality of rice.		
20.	FSSAI specification of Biscuit making process.		