**SUGGESTIVE QUESTION BANK**

**(B. Voc.) in Food Processing**

**Sem –I**

**CEREAL AND PULSE PROCESSING TECHNOLOGY** **BVFPS102T&P**

**UNIT I**

Present status and future prospects of cereals and millets; Morphology: physico-chemical properties; Chemical composition and nutritive value

Rice: Paddy processing and rice milling: conventional milling, modern milling, milling operations, milling machines, milling efficiency, byproducts of rice milling. Quality characteristics influencing final milled products. Parboiling: rice bran stabilization and its methods; Aging of rice; Enrichment – need, methods; processed foods from rice – breakfast cereals, flakes, puffing, canning and instant rice.

Wheat: break system, purification system and reduction system; extraction rate and its effect on flour composition; Quality characteristics of flour and their suitability forbaking.

Corn: Corn milling – dry and wet milling, starch and gluten separation, milling fractions and modified starches. Barley: Malting and milling Sorghum: milling, Malting, Pearling and industrial utilization

Millets: Importance of Millet, composition, processing of millets for food uses, major and minor millets

Products and Byproduct of cereal and millets: infant foods from cereals and millets, breakfast cereal foods – flaked, puffed, expanded, extruded and shredded products, etc.

**QUESTIONS:**

1. Scientific name of rice,corn,wheat,barley,oats,shorghum.(each 1)
2. Difference between cereal &pulses.2
3. Which family belongs to cereals & pulses?2
4. Describe about wheat structure.4
5. Which enzymes responsible for rice stickiness.1
6. Write down present status and future prospects of cereals and millets.2
7. Rice parboiling increase the milling and nutritional quality. Justify5
8. Write down advantages & disadvantages of Parboiling.6
9. Short notes on rice milling machine.4
10. Which amino acid deficient in rice?1
11. Why ageing is important in rice milling?& what is process of rice ageing?4
12. Write short notes on byproducts of rice milling.4
13. What is breakfast cereals?2
14. Write down classification of breakfast cereals.2
15. What is extrusion cooking?2
16. What is puffing & flaking?2+2
17. What is sake?2
18. Why bleaching& oxidizing agents are used in wheat processing?4
19. Write varieties of wheat?2
20. Difference between soft and hard flour.2
21. What is gluten? Why it is so important in bakery industry?2
22. Write down purpose of flour milling.4
23. Write criteria of wheat flour quality.4
24. Short notes on wheat milling process.5
25. Write Component of wheat mill

* Break rolls
* Break sifting system (a) Plan sifier (b) Purifier
* Reduction Rolls
* Reduction sifting system
* Scratch system 6

26.Write types of corn.2

27.Write dry and wet milling of corn.6

28.What is malting? Write process of malting.4

29.Difference between two raw barley& six raw barley.2

30.Write stabilization process of oats.4

31.What is pseudo cereals?2

32.What is pearling?2

33.What is shredded cereals?2

34.Write domestic process of sorghum milling?4

**UNIT II**

Present status and future prospects of legumes; Morphology of legumes; Classification and types of legumes, Anti-nutritional compounds in legumes; Methods of removal of anti-nutritional compounds, Milling of legumes: home scale, cottage scale and modern milling methods, milling quality, efficiency and factors affecting milling; problems in dhal milling industry, Soaking and germination of pulses, Cooking quality of legumes – factors affecting cooking quality, Byproduct of pulses and their value addition.

**QUESTIONS:**

1. Write down present status and future prospects of legumes;
2. Short notes on morphology of legumes;
3. Write down Classification and types of legumes,
4. What are the Anti-nutritional compounds present in legumes;
5. Write down Methods of removal of anti-nutritional compounds,
6. Describe dry & wet pulse milling.
7. Which types of polishing are used in dal industry?
8. Write down problems in dhal milling industry
9. Short notes on Cooking quality of legumes – factors affecting cooking quality.
10. Short notes on by-product of pulses and their value addition.