## Mugberia G. Mahavidyalaya Bhupatinagar, Purba Medinipur, West Bengal Dept. of Food Technology and Nutrition Program: B.Voc (Food Processing) Paper-Cereal & Pulse Processing Technology BVFPS102T [Theory]

Full Marks: 30 Time: 2 Hours

The figures in the margin indicate full marks. Candidates are required to give their answers in their own words as far as practicable.

## 1. Answer any five question 5x2

- a. What is the purpose of conditioning
- b. Advantages and disadvantages of rice parboiling.
- c. What is steeping?
- d. What is malting?
- e. Difference between flint corn &dent corn.
- f. Write scientific name of rice, wheat ,corn& oats.
- g. Difference between soft flour &hard flour.
- h. What is favism?

## 2. Answer any two questions 2x5

- a. Processing of rice bran oil
- b. What is bleaching & maturing in wheat milling?
- c. Describe about flaked cereal, puffed cereal, extruded and shredded products.
- d. Write structure & composition wheat flour.

## 3. Answer any one question 10x1

- a. Describe about dry milling and wet milling of corn
- b. What are the toxic materials present in pulses and how to remove?