

1127

B. Voc. (Food Processing and Preservation)

Fifth Semester

BFP-504: Cereal and Pulse Technology

Time allowed: 3 Hours

Max. Marks: 60

NOTE: Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Attempt the following:-

- a) Activated charcoal
- b) Malto Dextrin
- c) Rice bran
- d) Major pulses of India
- e) Pulse pearler
- f) Pneumatics

(6x2)

UNIT – I

- II. a) Enlist the different by products formed after paddy processing and their uses in detail.
- b) Difference between hot and cold water soaking processes of paddy. (12)
- III. a) What are cereals and pulses? Discuss composition and quality characteristics of paddy in detail.
- b) LSU Dryer and its uses. (12)

UNIT – II

- IV. What is rice milling? Discuss difference between Engelberg Huller mills and Modern Rice mills and their components in detail. (12)
- V. a) Difference between Bran and broken separators.
- b) What are paddy polishers? Why they are important? Discuss different types of paddy polishers used. (12)

UNIT – III

- VI. a) What are the merits and demerits of splitting of pulses in pulse splitter?
- b) Give the working and principle of Mini dal mill. Discuss its advantages and disadvantages in detail. (12)

P.T.O.

(2)

- VII. a) What are the merits and demerits of traditional milling of pulses
b) Discuss the pulse flour products and their industrial applications in detail. (12)

UNIT – IV

- VIII. a) Explain products of milling and their applications in detail.
b) Write note on storage and handling of grains. (12)
- IX. Discuss different processes involved in conversion of maize in to starch and other value added products in detail. (12)

x-x-x