



Date:

Registration number:

ST. JOSEPH'S COLLEGE (AUTONOMOUS), BENGALURU-27
M.Sc. FOOD SCIENCE AND TECHNOLOGY – II SEMSTER
SEMESTER EXAMINATION: APRIL 2022
(Examination conducted in July 2022)
FST 2219 – TECHNOLOGY OF CEREALS AND LEGUMES

Time – 2 ½ hrs

Max Marks - 70

This paper contains **02** printed pages and **FOUR** parts

I. Answer any FIVE of the following

5x3=15

1. How does the Inclined Draper Separator work?
2. List the different types of Rice.
3. What is Natural Aging of wheat flour?
4. What is Nixtamalization?
5. Write a short note on Barley Malting process.
6. What are Pulses? Give their structural components.
7. How and why is the Pitting of pulses done?

II. Answer any FIVE of the following

5x5=25

8. Write notes on Corn flakes production.
9. Explain the Farinograph test of wheat flour.
10. Elaborate on the use of CO₂ as a chemical leavening agent in baked products.
11. Write notes on Bread making formula and unit operations.
12. Discuss the Whitening of Brown rice.
13. Write detailed notes on the types and nutrient composition of Millets.
14. Describe any two Advanced Pulse Milling techniques.

III. Answer any TWO of the following

2x10=20

15. Discuss in detail the process of Flour production from Wheat kernels.
16. What is Paddy Parboiling? Discuss the process and its effects on rice quality.
17. Describe the process of Starch extraction from corn.

IV. Answer the following

1x10=10

18. In case of the following events during the pasta processing steps, predict the expected defect in the product and the reason behind it. **(5)**

- a) Use of hard wheat farina for pasta production
- b) Exclusion of purifiers after break and reduction mill
- c) Inclusion of air during dough mixing
- d) Failure of extruder cooling jacket
- e) Very fast drying of extruded pasta
- f) What are the factors affecting the quality parameters in Pasta products? **(5)**