



11. .... is the limiting amino acid in the pulses.
  - a. Alanine
  - b. Phenylalanine
  - c. Lysine
  - d. Methionine
12. Scientific name of Barley is.....
  - a. *Oryza sativa*
  - b. *Hordeum vulgare*
  - c. *Zea mays*
  - d. None of the above
13. .... is the step used to remove free fatty acid from oils during refining.
  - a. Degumming
  - b. Neutralisation
  - c. Wintering
  - d. Deodorisation
14. ....is the step to remove waxes from oil during refining.
  - a. Degumming
  - b. Neutralisation
  - c. Wintering
  - d. Deodorisation
15. .... is the equipment used to remove germ from corn.
  - a. Beall Degermer
  - b. Hammer mills
  - c. Roller mills
  - d. Both a and b
16. .... is the step used in the milling of pulses for scratching the pulses for better penetration of oil.
  - a. Polishing
  - b. Pitting
  - c. Loosening of husk
  - d. Dehusking
17. .... is the example of bottom fermenting yeast.
  - a. *S. cerevisiae*
  - b. *S. varuum*
  - c. *S. carlsbergeng*
  - d. Both b and c
18. ....is the only cereal without hull.
  - a. Wheat
  - b. Barley
  - c. Oats
  - d. Sorghum
19. ....is the major portion in the cereal kernel.
  - a. Bran
  - b. Germ
  - c. Endosperm
  - d. Husk
20. Beer contain..... % of alcohol.
  - a. 3.5-5 %
  - b. 5.5-7 %
  - c. 2-3 %
  - d. 10.2-12%

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**( Descriptive )**

Time : 2 hr. 30 mins.

Marks : 50

[ Answer question no.1 & any four (4) from the rest ]

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|--|----------|
| 1. Discuss the steps used in milling of rice.  | 10       |
| 2. What is brewing? Explain the manufacturing of beer.   | 2+8=10   |
| 3. Explain dry and wet milling of pulses.  | 10       |
| 4. What is parboiling? What are the changes that occur during parboiling?<br>Write down the advantages of parboiling.          | 2+5+3=10 |
| 5. What is texturization of protein? Explain the different methods used in<br>texturization of protein.                        | 2+8=10   |
| 6. What is rancidity? Discuss different types of rancidity with their<br>mechanism. How to prevent rancidity of fats and oils? | 1+7+2=10 |
| 7. Discuss in detail the different process used during refining of oil.  | 10       |
| 8. Write note on:  | 5+5=10   |
| a) Quality characteristics of grains   |          |
| b) Different storage techniques used in cereals  |          |

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