

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI  
(MID SEMESTER EXAMINATION)**

**CLASS: IMSC  
BRANCH: FOOD TECH.**

**SEMESTER: V  
SESSION : MO/2019**

**SUBJECT : IMF5005 CEREAL TECHNOLOGY**

**TIME: 1.5 HOURS**

**FULL MARKS: 25**

**INSTRUCTIONS:**

1. The total marks of the questions are 30.
  2. Candidates may attempt for all 30 marks.
  3. In those cases where the marks obtained exceed 25 marks, the excess will be ignored.
  4. Before attempting the question paper, be sure that you have got the correct question paper.
  5. The missing data, if any, may be assumed suitably.
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- Q1 (a) Differentiate between Kharip, Rabi and Zaid crop? [2]  
(b) How Gluten Network is formed? [3]
- Q2 (a) What is parboiling? [2]  
(b) How parboiling is related to physiochemical characteristic of rice? Why Indent cylinder is used? [3]
- Q3 (a) Enlist the steps performed in cleaning of wheat. [2]  
(b) Explain the term Parboiling and discuss process for parboiling paddy. [3]
- Q4 (a) Mention few anti-nutritional factors found in pulses. [2]  
(b) Differentiate between tempering and conditioning of wheat. [3]
- Q5 (a) Discuss the by-products of rice milling. [2]  
(b) What is puffing of cereals? [3]
- Q6 (a) Differentiate between amylose and amylopectin. [2]  
(b) Explain ageing of rice with physiochemical changes associated with this process. [3]

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