

BACHELOR OF TECHNOLOGY (FTBE) EXAMINATION, 2010

(2nd Year, 1st Semester)

TECHNOLOGY OF FOOD – II

Time : Three hours

Full Marks : 100

Use a separate Answer Script for each part.

Part I

(60 marks)

Answer question no. **1 and**

any **two** of the following:

All questions carry equal marks

1. i) Define the following : 6
 - a) Isoelectric precipitation of propteins
 - b) Pinmilling method of Pegume protin isolation
 - c) Chemical Score of proteins
- ii) Distinguish between : 6
 - a) White bread & brown bread
 - b) Cereal proteins & legume proteins
 - c) Bread dough & cake dough
- iii) a) Solubility of oilseed & legume protein is important factor for fabrication of food products – explain

[TURN OVER]

(2)

- b) Discuss objective of flour milling from wheat. 8
2. i) Discuss with line diagram preparation of bread indicating importance of various operations involved. 12
- ii) Explain different layers present in wheat with a neat sketch. 8
3. i) Discuss different methods used for isolation of protein for food industries from oilseeds & legumes. 10
- ii) Explain different functional properties involved in oilseed & legume proteins for fabrication of various food products. 10
4. Explain the following :
- i) Cereal-Legume blend is important for human nutrition
- ii) Puffing & flaking of cereals
- iii) Low Cost, cereals has been increasing importance in India.
- iv) Characteristics of protein & starch available in Corn & Wheat.

(3)

Part II
(40 marks)

Answer any **three** questions.
All questions carry equal marks

5. What is parboiling of paddy? How do nutritional characteristics change due to parboiling? What are the advantages and disadvantages of parboiled rice? State the essential steps of parboiling.
6. a) Distinguish between
- i) rough rice and brown rice.
- ii) milling recovery and head rice recovery
- iii) husked rice and milled rice
- b) What is flaking? What changes occur due to flaking of rice? How is flake being manufactured?
7. What are the principle steps involved in modern rice milling operation? Explain the operating principle of the following
- i) Under runner disc huller
- ii) Open double sieve pre-cleaner and self-cleaning sieves.
- iii) Tray type separator.
8. Discuss briefly about
- i) Soaking of paddy for parboiling
- ii) Quick cooking rice.

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