

**ST. JOSEPH’S UNIVERSITY, BENGALURU -27**

**M.Sc (FOOD SCIENCE AND TECHNOLOGY) – II SEMESTER**

**SEMESTER EXAMINATION: APRIL 2023**

**(Examination conducted in May 2023)**

**FST 2222 – TECHNOLOGY OF CEREALS AND LEGUMES**

**(For current batch students only)**

**Time: 2 Hours Max Marks: 50**

**This paper contains 1 printed page and FOUR parts**

**I. Answer any FOUR of the following 3x4=12**

1. Draw the Moisture migration pattern in Silos during Summer and Winter.

2. List the changes that occur in a Bread dough during Baking.

3. Define and list the different steps of Parboiling of Paddy.

4. What is the role of SO2 in Corn Steeping?

5. Write a note on the Nutrient composition of Millets.

6. What are the important Unit operations in Pulse milling?

**II. Answer any TWO of the following 5x2=10**

7. Write notes on the Saltine Cracker production.

8. What is HFCS? Give details on its production.

9. Give details on the Wet milling of Pigeon pea.

**III. Answer any TWO of the following 10x2=20**

10. Describe the process of Pasta Production and its Quality parameters.

11. How is the Cooking and Eating quality of rice assessed? Describe the Parameters and Standard tests for the assessment.

12. Discuss in detail the techniques of Millet Pearling.

**IV. Answer the following 8x1=8**

13. Comment on the Quality of wheat flour based on the following Functional test results.

a) Falling Number test- Plunger falls quickly (< 200s). 4M

b) Farinograph test- Dough shows high stability (15 mins). 4M