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**FOOD PROCESSING AND QUALITY  
MANAGEMENT/FOOD PROCESSING  
TECHNOLOGY**

**QP** : Production Manager

Paper : FPM/FPT-VE-5016

**( Industrial Processing of Grain,  
Pulses and Oilseeds )**

*Full Marks : 60*

*Time : 3 hours*

*The figures in the margin indicate full marks  
for the questions*

**Answer all questions**

**1.** Answer the following as directed : 1×7=7

(a) What is broken rice?

(b) The amylase content of waxy rice is  
\_\_\_\_%.

( Fill in the blank )

(c) The fibre content of brown rice is 8% to  
12%.

( Write True or False )

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(d) Onset of off flavour formation is known as reversion.

( Write True or False )

(e) Enzyme inhibitor is a molecule that binds to an enzyme and decreases the enzyme activity.

( Write True or False )

(f) Give one example of pulse fermented product.

(g) Give one example of omega-3 fatty acid.

2. Attempt the following very short answer-type questions : 2×4=8

(a) Give the classification of rice on the basis of kernel length.

(b) Define swelling ratio and elongation ratio.

(c) Why pulses are called poor man's meat?

(d) Write one of each nutritional benefit and adverse health effect of eating pulses.

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3. Attempt any *three* of the following short answer-type questions : 5×3=15

(a) What are different factors by which milling quality of paddy is measured? Explain.

(b) Describe the nutritional quality of rice.

(c) What are different factors affecting the physical quality of paddy and rice?

(d) Define rancidity. Classify them with proper definition.

(e) Write any five points to be maintained to keep the quality of oil in good condition.

4. Attempt any *three* of the following essay-type questions : 10×3=30

(a) What is milling? With a proper flowchart, explain the process of rice milling.

(b) There are different mechanisms involved in the process of rice milling. Explain the mechanism with proper illustration.

(c) Write different processes of extraction of oil.

( 4 )

- (d) Write about different methods of processing of pulses. Illustrate about different compositions and anti-nutritional factors present in pulses.
- (e) Write the process flowchart of making Idli and Dosa.

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