

MAHARASHTRA ANIMAL AND FISHERY SCIENCES UNIVERSITY, NAGPUR
SEMESTER END THEORY EXAMINATION, B.Tech. (D.T.)

Semester	: VIII (V Dean)	Academic Year	: 2023-2024
Course No.	: DT- 813	Course Title	: Food Technology – II
Credits	: (2+1=3)	Total Marks	: 50
Day & Date	: Thursday, 25/07/2024	Time	: 02 hrs

- Note :** 1) All questions from **Section 'A'** are compulsory.
2) Solve **Any Three** questions from **Section 'B'**.
3) Draw neat and well labeled diagram wherever necessary.

SECTION –‘A’

- Q. 1 A) Choose the most appropriate answer from the options given below. (05)
- i) The centrally located endosperm in cereal grains is rich in
 - a) Protein
 - b) Starch
 - c) Lipid
 - d) Minerals
 - ii) Seed coat of cereal grain is also known as
 - a) Bran
 - b) Endosperm
 - c) Germ
 - d) Aleurone Layer
 - iii) Which of the following cereal contains maximum amount of fat?
 - a) Barley
 - b) Wheat
 - c) Oat
 - d) Rice
 - iv) Which of the following is used as bleaching agent in wheat flour?
 - a) Nitrogen peroxide
 - b) Chlorine dioxide
 - c) Nitrogen trichloride
 - d) All of these
 - v) Which method of bread making was originated in United Kingdom?
 - a) Chorley wood bread process
 - b) Amflow method
 - c) Do-maker method
 - d) Continuous bread process
- B) Define the following. (05)
- i) Conditioning of wheat
 - ii) Breakfast cereals
 - iii) Braising
 - iv) Paddy
 - v) Dehulling
- Q. 2 A) Give reasons for the following. (05)
- i) Why cake flours are bleached to a greater degree?
 - ii) Soft wheat is preferred for cake making.
 - iii) Mold inhibitors are used in bread making.
 - iv) pH of semi dry sausage is maintained at 5.3 or less.
 - v) Rapid freezing of poultry is desirable.

(P.T.O.)

- B) State whether True or False. If false, rewrite the statement after making necessary corrections in the underlined words. (05)
- i) When moisture contents reduce up to 15 %, the fishes are not spoiled provided they are stored in dry conditions.
 - ii) Cereal grains consist of about two third carbohydrates, mainly in form of digestible sugars and starches.
 - iii) Bran is the hard outer layer of grain and consists of combined aleurone and pericarp.
 - iv) The moisture content of barley is 6 %.
 - v) Lecithin of egg yolk acts as stabilizer and later adds to flavour.

SECTION - 'B'

- Q. 3 A) Enlist the fermented product of rice and discuss method of preparation of any one product? (05)
- B) Discuss the preparation of soya milk in detail. (05)
- Q. 4 A) Explain the dry and wet milling process for corn? (05)
- B) Enlist the ingredients used in manufacture of malted milk foods and explain the functions of each ingredients. (05)
- Q. 5 Give the preparation of the following.
- A) Macaroni (03)
 - B) Corn flakes (03)
 - C) Potato chips (04)
- Q. 6 Write a short notes on following.
- A) Preservation of fish. (03)
 - B) Slaughtering techniques. (03)
 - C) Structure and composition of legumes. (04)
- Q. 7 Describe the process of wheat milling along with significance of each step. (10)
