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53 (FPT 402) FPTC-III

2016

FOOD PRODUCT TECHNOLOGY-III

Paper : FPT 402

(Cereals and Legumes Processing Techn.)

Full Marks : 100

Time : Three hours

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

Answer **any five** questions.

INSTRUCTIONS :

- (i) Illustrate your answers with suitable sketches and examples.
 - (ii) Make suitable assumptions wherever applicable.
 - (iii) Preferably, write the answers in sequential order.
1. (a) What do you mean by Parboiling?
Discuss different methods of parboiling
with *two* advantages and disadvantages.
2+8=10

Contd.

- (b) Discuss different types of flour grade and their suitability for baked goods. 10
2. Draw a basic flow-chart of rice-processing in a modern mill. 20
3. Explain in detail, the construction and working of Engelberg huller with neat sketches. 20
4. Write short notes on : 5×4=20
- (i) Disc separator
 - (ii) Trommel
 - (iii) Bond's law
 - (iv) Horizontal whitener for milling.
5. Differentiate the following : 5×4=20
- (i) Gyratory crusher and Jaw crusher
 - (ii) Hard wheat and Soft wheat
 - (iii) Drying and Dehydration
 - (iv) Sorting and Grading.

6. (a) What are the different screening equipment used in food processing industry? 10
- (b) What are the various laws of grinding? Explain them. 10
7. (a) Write a brief note on Corn-wet milling process. 10
- (b) Discuss different methods of rice husking. 10
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