## **GUJARAT TECHNOLOGICAL UNIVERSITY**

BE – SEMESTER – V (NEW) EXAMINATION – WINTER 2015

<b>v</b>			)/12/2015	
Tiı	me:1	Attempt all questions.  Make suitable assumptions wherever necessary.	70	
Q.1	(a)	What are different types of impurities present in crude oil? Explain the process for manufacture of refined edible oil.	07	
	<b>(b)</b>	State the advantages of parboiling process and explain the CFTRI method for parboiling of paddy.	07	
Q.2	(a)	Describe the different distribution channels of wheat from farm to consumer.	07	
	<b>(b)</b>	Enlist various properties of food grains and write in detail about any three properties. <b>OR</b>	07	
	<b>(b)</b>	Explain how pulses are milled at commercial scale.	07	
Q.3	(a)	Write a detailed note on "Cleaning of paddy" in a modern rice mill.	07	
	<b>(b)</b>	Describe the wet milling process of corn	07	
Q.3	(a)	OR  Give the process flow diagram for milling of wheat with significance of important steps	07	
	<b>(b)</b>	Describe the dehusking process of paddy using rubber roll sheller with suitable diagram.	07	
Q.4	(a) (b)	What is polished rice? Comment on "Horizontal Abrasive Polisher" Write short notes on following  1. Beall degermer 2. Compartment type paddy separator  OR	07 07	
Q.4	(a)	Briefly explain the different types of wheat flour.	07	
-	<b>(b)</b>	Describe the morphology of corn grain with suitable diagram	07	
Q.5	(a) (b)	Describe various mechanical methods used for extraction of oil from oilseeds. State the objectives of milling of pulses and describe the factors affecting on milling of pulses.	07 07	
		OR		
Q.5	(a)	Write down the nutritional significance of soybean seeds and discuss briefly the various processed products prepared from soybean.	07	
	<b>(b)</b>	Write short notes on following  1. Morphology of wheat grain 2. Hydrogenation of oil	07	

\*\*\*\*\*