

Dr. SSBUI CET PU Chandigarh

Sub Name: Cereals and Pulses

Sub. Code: FT 301

Sem : 4

Marks: 25

Time: 1hr

1. Which wheat is preferred for cake making & write down the flow chart of cake manufacturing. (2,3)
2. Composition of wheat and its classification (2,3)
3. Write down the traditional milling methods of rice milling. (5)
4. What are quality parameters of rough rice? (5)
5. Flow chart of sake manufacturing. (5)