

**ME (Food Technology) 1<sup>st</sup> Semester**  
**Selected Topics in Cereal, oil seeds and pulses**

**Time: 1h**

**Maximum Marks: 20**

1. Discuss about the storage of cereal grains. How do you prevent insect infestation? 4+2
  
2. Write about the structure of starch? How do you calculate the proportion of amylose to amylopectin ratio? 3+3
  
3. Discuss about rheological properties of bread dough. How do you determine the rheological properties of bread dough. 3+1
  
4. What do you mean by glass transition temperature of starch? Write its importance. 3+1