PRN:		Course Code :	UFT 403

Second Year **B.Sc.** Food Science & Technology End Semester Examination Summer 2024	
Legumes & Oil Seed Processing Technology	
Day and Date: 27 MAY 2024, Mon	Max Marks: **50**
Time : 02:00PM To 04:00PM	Duration: **02** hrs

Instructions: All questions are compulsory.

			Marks	Bloom's Level	CO
Q.1		**Attempt any two from the following**			
	a)	Discuss scope and importance of legumes.	06	L1	CO1
	b)	Explain structure of legumes.	06	L1	CO1
	c)	Describe anti-nutritional compounds in legumes.	06	L1	CO1
Q.2		**Attempt any two from the following**			
	a)	Write a note on legume milling.	06	L1	CO2
	b)	Explain cooking of legumes.	06	L1	CO2
	c)	Write a note on germination of pulses.	06	L1	CO2
Q.3		**Attempt the following**			
	a)	Illustrate composition of oilseed.	06	L2	CO3
	b)	Explain in detail methods of extraction of oil.	07	L1	CO3
		Or			
	b)	Discuss in detail refining of oils.	07	L2	CO3
Q.4		**Attempt the following**			
	a)	Explain new technologies in oilseed processing.	06	L1	CO4
	b)	Discuss in detail protein isolates.	07	L2	CO4
		or			
	b)	Write a short note byproduct of pulses and oil milling.	07	L3	CO4

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