

PARUL UNIVERSITY
FACULTY OF ENGINEERING & TECHNOLOGY
B.Tech. Summer 2018 - 19 Examination

Semester:5
Subject Code: 03110304
Subject Name: Crop Process Engineering

Date:21/05/2019
Time:10:30am to 01:00pm
Total Marks: 60

Instructions:

1. All questions are compulsory.
2. Figures to the right indicate full marks.
3. Make suitable assumptions wherever necessary.
4. Start new question on new page.

Q.1 Objective Type Questions - (All are compulsory) (Each of one mark) (15)

1. Scientific name of Paddy is.....
 (A)Triticum aestivum (B)Zea mays (C)Oryza sativa (D)Hordeum vulgare
2. When only the husk layer is removed from paddy grain the resulting product is called
 (A)Brown Rice (B)White Rice (C)Husk Rice (D) Paddy
3. Pure rice bran contains % oil.
 (A)5-10 (B)15-20 (C)30-40 (D) 80-100
4. The major components of paddy grain.....
 (A)Germ (B)Bran (C)Endosperm (D)All of Above
5. Fabric filter used in..... separator.
 (A) Pneumatic (B) Aspirator (C) Cyclone (D) None of above
6. LSU full name is.....
7. India is the world's largest producer of rice.
8. Propeller mixers are primarily used to mix viscosity liquids.
9. For removing stones..... machine used.
10. In Hot Soaking method, the raw paddy is added to hot water at °C
11. What is parboiling?
12. What is Cleaning?
13. What is Grading?
14. What is Polishing?
15. What is Dehusking?

Q.2 Answer the following questions. (Attempt any three) (15)

- A) Short note on Present status of Food Processing
- B) Write Short note on parboiling of rice .
- C) Write down Advantages of Parboiling.
- D) Short note on Turbine Mixer.

Q.3 A) Explain Key constraints for growth of Food Process. (07)

- B) Draw process flow chart of oil expression chart. (08)

OR

- B) Write down flow sheet for the production of rice. (08)

Q.4 A) Explain any three method of Parboiling. (07)**OR**

- A) Explain Plate-and-Frame Filter Press with drawing. (07)

- B) Explain Pulse milling process in detail. (08)