

B.VOC FOOD PROCESSING AND ENGINEERING
SEMESTER III
PAPER CODE: BVFP-304

Paper Title: Cereals, Pulses & oil seeds Technology PRACTICAL

Maximum Marks: 50

Practical: (45 hrs): Experimental milling, physic chemical tests for flour quality of wheat, Rheological properties of dough, test baking, physic-chemical tests of rice and evaluation of cooking quality, Dhal milling. Visit to dhal mills; Preparation of protein concentrates and isolates.
