



KERALA AGRICULTURAL UNIVERSITY
B. Tech. (Agri. Engg.) 2024 Admission
IV Semester Final Examination – July 2026

PFE 2202

Post - harvest Engineering of Cereals, Pulses and Oilseeds (2+1)

Marks: 50
Time: 2 hours

I State True or False

(10x1=10)

1. In conduction process, heat is transferred by electromagnetic waves.
2. Perishable foods have low moisture content.
3. In cyclone separator gravitational and impact forces are used for separation.
4. Heat transfer rate can be increased by decreasing the Area available for heat transfer.
5. Roundness is the measure of sharpness of the corners of the solid.
6. Communion means size reduction
7. Psychrometric chart represents Physico-thermal properties of air.
8. Conveyors are suitable for the movement of materials in vertical direction.
9. CAP is not a permanent grain storage structure
10. The grain drying process is represented on a psychrometric chart by constant enthalpy line

II Write short notes on ANY FIVE of the following

(5x2=10)

1. Bond's law
2. Cleaning and grading
3. CFTRI method for pulse milling
4. What are drying methods?
5. Dehulling and polishing
6. What do you mean by effectiveness of screens?
7. What is tempering for the grain processing?

III Answer ANY FIVE of the following

(5x4=20)

1. Write the difference between the milling of wheat and milling of rice.
2. How you calculate the power required for the conveying and elevating system.
3. Difference between the refining of oil and stabilization of rice bran.
4. State the unit operation involved in modern rice milling techniques.
5. State the complete unit operations involved for oilseeds processing.
6. State the different types of separators used for grain processing.
7. Highlight the main difference between the batch and continuous operations for any food grains processing.

IV Write an essay on ANY ONE of the following

(1x10=10)

1. What is the milling of rice and how parboiling is done for the rice? What are the changes occurring in rice with parboiling? Write in details.
2. What do you mean by the handling of food grains? Also highlight the basic parts of the different types of handling system used for food grains.
