



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food Technology) 2021 Admission**  
**III Semester Final Examination – February 2023**

Pafe.2111

**Processing Technology of Cereals (2+1)**

**Marks: 50**  
**Time: 2 hours**

**I Fill in the blanks**

**(10x1=10)**

1. Conditioning of wheat is also known as .....
  2. The weight of husk is ..... % of total weight of paddy grain.
  3. Gelatinization temperature of rice starch .....
  4. Pasta products are products from ..... wheat.
  5. Breakfast cereals that require no cooking before serving are known as .....
- State True or False**
6. Endosperm is the starchy part of rice kernel.
  7. Soft wheat is higher in protein compared to hard wheat.
  8. The sequence of steps followed in parboiling are steaming, drying and steeping.
  9. Foxtail millet is one of the minor millets.
  10. The objective of dry milling of corn is to remove endosperm and bran & recover germ.

**II Write short notes on ANY FIVE of the following**

**(5x2=10)**

1. What are the nutritive value of cereals?
2. What is modified starch?
3. What is rice bran stabilization?
4. What is amylograph?
5. List out the equipments for processing of finger millets.
6. Write a short note on secondary processing of cereals.
7. Define tempering in wheat processing.

**III Answer ANY FIVE of the following**

**(5x4=20)**

1. Briefly describe the physical properties of cereals.
2. Explain process steps for baking.
3. List out the major and minor millets. Briefly explain its nutritional composition
4. Write about current status of cereals in India.
5. Explain parboiling and its advantages and disadvantages.
6. Mention the developments in pre-milling treatments.
7. What are the value added products from millets? Describe any two.

**IV Write an essay on ANY ONE of the following**

**(1x10=10)**

1. Explain in brief about paddy processing, methods of milling and milling machines.
2. Define briefly about extrusion, its methods and types of extruders.

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