



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food Technology) 2022 Admission**  
**III Semester Final Examination – February 2024**

Pafe.2111

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

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

**I Fill in the blanks (10x1=10)**

1. The important engineering properties of biological materials include ....., ....., ....., ..... and ..... properties.
2. Parboiling is a method used in the processing of .....

**Answer the following**

3. What is the significance of milling efficiency in rice processing?
4. Name one quality characteristic influencing the final milled product in wheat milling.
5. Explain the differences between dry and wet milling of corn.
6. Define "gelatinization temperature."
7. What are the primary processing methods for oats and rye?
8. Name one secondary product processed from cereals.
9. What are the objectives of processing infant foods from cereals?
10. List two types of extruders used in processing cereal foods.

**II Write short notes on ANY FIVE of the following (5x2=10)**

1. Explain the nutritional value and chemical composition of cereals.
2. Discuss the milling operations involved in paddy processing.
3. Describe the quality characteristics influencing flour suitable for baking.
4. Explain the methods and significance of stabilizing rice bran.
5. Discuss the processing techniques and equipment used in barley milling.
6. Describe the production process of breakfast cereal foods.
7. Explain the practical significance of determining physical properties of cereals.

**III Answer ANY FIVE of the following (5x4=20)**

1. Compare and contrast the milling techniques used for rice and wheat.
2. Discuss the importance of secondary and tertiary products processing in cereals and millets.
3. Explain the methods involved in the malting of barley and sorghum.
4. Describe the process of value-added product creation from millets.
5. Discuss the advantages and disadvantages of different methods for corn milling.
6. Explain the significance of parboiling in rice processing.
7. Detail the steps involved in processing infant foods from cereals.

**IV Write an essay on ANY ONE of the following (1x10=10)**

1. Importance and future prospects of cereals and millets.
2. The role and significance of by-products processing in the cereal industry.

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