



QP CODE: 25011010



25011010

Reg No : .....

Name : .....

**B.Sc DEGREE (CBCS) SPECIAL REAPPEARANCE EXAMINATIONS, FEBRUARY 2025**

**Fifth Semester**

B.Sc Food Technology & Quality Assurance

**CORE COURSE - FQ5CRT03 - CEREAL CHEMISTRY**

2022 Admission Only

428DCB17

Time: 3 Hours

Max. Marks : 80

**Part A**

*Answer any **ten** questions.*

*Each question carries **2** marks.*

1. Draw flow chart of rice milling.
2. What is Fernandez process?
3. What is puffed rice?
4. Classify wheat based on pigments present in them.
5. Write about drying methodes of wheat before storage.
6. Add a note on origin of corn?
7. What are the objectives of steeping in wet milling?
8. What do you mean by puffing of cereals?
9. Define batch cooking of breakfast cereals.
10. Write a note on yeast used in bread making.
11. Add a note on sponge dough method?
12. Comment on Shortening used in breads.

(10×2=20)

**Part B**

*Answer any **six** questions.*

*Each question carries **5** marks.*

13. Draw a neat labelled structure of rice.
14. What is bran and bran oil ?
15. Draw a neat labelled diagram of wheat grain.





16. How is semolina prepared?
17. Discuss the manufacturing of corn germ oil.
18. Write a note on flaked breakfast cereals.
19. What are granular breakfast cereals?
20. Write about a) panning b) baking c) icing in cake making.
21. Describe about defects of crust in cake.

(6×5=30)

**Part C**

*Answer any **two** questions.*

*Each question carries **15** marks.*

22. Discuss the process of manufacturing of refined rice bran oil.
23. Discuss in detail about manufacturing of semolina from wheat.
24. Explain alkali processing of corn. What are the advantages of alkali processing over wet milling?
25. Enlist the ingredients of biscuits and their role in biscuit manufacturing. Discuss about defects of biscuits.

(2×15=30)

