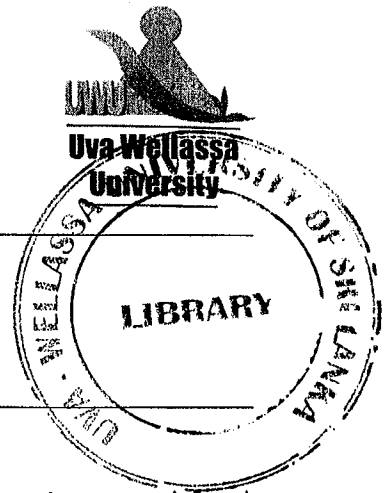


**Uva Wellassa University of Sri Lanka**  
**Faculty of Science and Technology**  
**Department of Science & Technology**  
**300 Level 2<sup>nd</sup> Semester Examination – Sept. / Oct. 2015**  
**SCT 314-3 Cereal Science and Technology**



**Instructions to candidates**

**Duration:** 03 hours

**Number of questions:** 06 Essay Questions

**Mark allocation:** 100 mark

1. What are the factors to be considered, measured and controlled before storing cereal food products for future use? Explain how these factors affect for the value addition process in terms of consumer perception as well as sensory profile of the finished products. (15 mark)
  
2.
  - a. What are the factors affecting to the destoning process of rice? (05 mark)
  - b. Describe the corn wet milling processes (10 mark)
  
3.
  - a. Briefly explain the different types of parboiling methods. (10 mark)
  - b. Discuss the advantages and disadvantages of parboiling. (05 mark)
  
4.
  - a. What are the differences between hard wheat and soft wheat? (01 mark)
  - b. Write the factors that cause the below mentioned shortcomings in bread making and give suitable solutions to overcome them.
    - i. Poor crust colour
    - ii. Large cavities in bread crumb
    - iii. Sour taste
    - iv. Small size of bread(08 mark)
  - c. Briefly explain the stalling effect of bread using suitable diagrams (10 mark)
  - d. How can you avoid the stalling effect of bread? (01 mark)

5. Write short notes on the following.
- a. Leavening index of bakery products
  - b. Shortening agents in bakery industry
  - c. Oven spring of bakery products
  - d. Spoilage of bread
  - e. Role of baking pan in bread manufacturing (25 mark)
- 6.
- a. Write four (04) objectives of the baking process (02 mark)
  - b. Briefly explain the crust formation of bread during the baking process (08 mark)