

**Uva Wellassa University of Sri Lanka**  
**Faculty of Science and Technology**  
**Department of Science & Technology**  
**Third year 2<sup>nd</sup> Semester Examination –December 2017 / January 2018**  
**SCT 314-3 Cereal Science and Technology (Repaet)**



**Instructions to candidates**

**Duration:** 03 hours

**Number of questions:** 05 Essay Questions

**Mark allocation:** 100 mark

1. Cereal food products are hygroscopic in nature and the moisture content of the food products plays a critical role especially during the period of storage. Explain the role of moisture in maintaining the quality of grain during storage. (10 marks)
  
2.
  - a. Describe the quality parameters of milled rice. (10 marks)
  - b. Write the quality practices that need to follow during the storage of cereals. (10 marks)
  
3.
  - a. What is meant by parboiled rice? (05 marks)
  - b. Discuss the advantages and disadvantages of parboiling. (10 marks)
  
4.
  - a. Draw the wheat chandler indicating the product range. (08 marks)
  - b. What are the differences between hard wheat and soft wheat? (02 marks)
  - c. State the importance of gluten in bakery industry. (05 marks)
  - d. Describe the staling effect of bread using suitable diagrams. (10 marks)
  - e. Briefly explain the anti-staling methods that can be used in the bakery industry. (10 marks)
  
5. Write short notes on following.
  - a. Leavening index of bakery products
  - b. Leavening agents in bakery industry
  - c. Spoilage of bread
  - d. Baking process in bread manufacturing (20 marks)

