

*Exami-Geog*

Roll No. ....

Subject Code—2108

**P. G. Diploma EXAMINATION**

**BAKERY SCIENCE & TECHNOLOGY**

**PGDBST-01**

**Wheat Grain Structure, Quality and Milling**

*Time : 3 Hours*

*Maximum Marks : 100*

**Note :** Attempt any *Five* questions. All questions carry equal marks.

1. Discuss botanical, physical and chemical characteristics that determine wheat quality.
2. Why milling of wheat is considered complex, whereas milling of other cereal grains is simpler ? Discuss the milling of bread wheat.
3. Classify wheat species and indicate their commercial importance.

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4. What are milling by products ? Give a brief account of milling-by products. Discuss in brief the milling of soft and durum wheat milling.
5. Give a brief account of laboratory mills commonly used in research laboratories for assessing milling potential of wheat varieties. How milling results are interpreted for the purpose of evaluating the milling quality of wheat ?
6. Discuss general procedure of wheat milling ? Differentiate between tempering and conditioning of wheat. Also, define the term extraction rate. How does it influence the composition of wheat flour ?
7. Discuss technological importance of structural components of wheat grains and also explain the nutritional and technological importance of wheat flour.
8. How grain hardness can be determined ? Discuss physiochemical grain characteristics that influence wheat quality.