

Roll No.

Exam Code : J-19

Subject Code—0841

**P. G. Diploma in Bakery Science &
Tech. (PGDBST) EXAMINATION**

(Main & Re-appear)

(For 2011 Batch Onwards)

**WHEAT GRAIN STRUCTURE, QUALITY
AND MILLING**

PGDBST-01

Time : 3 Hours

Maximum Marks : 70

Section A

Note : Attempt any *Seven* questions. **7×5=35**

- 1.** Classify wheat species and indicate their commercial importance.
- 2.** Explain basis of wheat variety hardness/softness.

(2-61-17-0519) **J-0841**

P.T.O.

3. How grain hardness can be determined ?
Discuss origin and production of wheat crop.
4. Describe chemical characteristics of wheat grains that determine wheat quality.
5. Explain general procedure of wheat milling.
6. Elaborate on major functions of tempering.
Differentiate between tempering and conditioning of wheat
7. Define the term extraction rate. How it influences the composition of wheat flour ?
8. Enlist milling by-products and briefly explain their utilization.
9. Discuss in brief the milling of soft and durum wheat milling.
10. Discuss the various factors affecting wheat grain size.

Section B

Note : Attempt all the questions.

11. Describe the procedure of experimental milling.
12

Or

Give a brief account of laboratory mills commonly used in research laboratories for assessing milling potential of wheat varieties.

12. How milling results are interpreted for the purpose of evaluating the milling quality of wheat ?
12

Or

Define air classification technique. Discuss advantages and limitations of air classification of wheat flour.

13. Elaborate on the structure and composition of wheat grain.
11

Or

Define wheat quality. Discuss botanical and physical grain characteristics that influence wheat quality.