

## FAQ

Q.1. Define cereals?

Ans. Cereals are the edible seeds (grains) of plants of the grass family (Gramineae). They are cultivated members of the grass family and as such are therefore monocotyledonous angiosperms. The common feature of cereals is the seed or grain, botanically known as caryopsis, in which the seed coat (testa) is fused with the ovary wall. Wheat, rice, maize, barley, oats and rye belongs to cereals.

Q.2. Name different end products of wheat?

Ans. The various end products of wheat are, bread, porridge, crackers, biscuits, Muesli, pancakes, pies, pastries, cakes, cookies, muffins, rolls, doughnuts, gravy, boza, and breakfast cereals.

Q.3. What are the different cultivated species of wheat on the basis of chromosome number?

Ans. The various cultivated species of wheat on the basis of chromosome number are:

- a. Hexaploid Species e.g., Bread wheat or common wheat (*T. aestivum*).
- b. Tetraploid species e.g., Durum (*T. durum*).
- c. Diploid Species e.g., Einkorn (*T. monococcum*).

Q.4. Define germ?

Ans. Germ is one of three anatomical parts of the wheat kernel; the embryo that is located at the base of the grain kernel. High in protein, lipid, ash, and thiamine. Removed in the milling process.

Q.5. Define semolina and what are its functions?

Ans. Semolina is a granular flour produced from durum wheat that is the primary raw material for the manufacture of premium quality pasta products.

Q.6. Define 'ripening' or 'maturing' of the dough?

Ans. The continued 'development' of the gluten structure created as the result of kneading in order to modify the rheological properties of the dough and to improve its ability to expand when gas pressures increase because of the generation of carbon dioxide gas in the fermenting dough. This stage of dough development may also be referred to as 'ripening' or 'maturing' of the dough.

Q.7. What are the different types of pasta products?

Ans. The various types of pasta products are spaghetti, macaroni, vermicelli, and noodles. They are made by mixing durum wheat semolina or flour, common wheat farina or flour, or various combinations of these, water and optional ingredients such as egg, spinach, tomato, herbs, etc.

Q.8. Define cake?

Ans. Cake is defined as an edible, (un)leavened, baked, sweet flour confectionary, often enriched with other minor compounds for appearance, typically round and flat in shape.

Q.9. What are the different parts of wheat grain?

Ans. The wheat grain or kernel can be divided into three distinct morphological parts: the endosperm, which makes up most of the grain; the bran layer, which surrounds the grain; the germ, which includes the embryo and the scutellum.

Q.10.What are the different components of wheat gluten?

Ans. Wheat gluten is composed of two components i.e., gliadin and glutenin. Gliadin exhibits dough viscosity and extensibility, while glutenin exhibits dough elasticity.

Q.11.What is the difference between vitreous and mealy endosperms?

Ans. Vitreous endosperms are steely, flinty, glassy, horny where as mealy endosperms are starchy and chalky. The specific gravity of vitreous grains is generally higher than that of mealy grains.

Q.12.What is the difference between Spaghetti and Macaroni?

Ans. Spaghetti is a long, thin, cylindrical pasta of Italian origin, whereas, macaroni is a variety of dry pasta made with durum wheat.

Q.13.Name the agents which are used for chemically leavening of dough?

Ans. Chemically leavened cakes are made by gaseous development from baking powders, including carbonates, ammonia, acetone and ethanol.

Q.14.Define yeast cake?

Ans. Yeast cakes are the oldest and are very similar to yeast breads. They are leavened by yeast such as *Saccharomyces cereviceae*. Such cakes are often very traditional in form, and include such pastries as babka and stollen.