CHUKA	CHUKA UNIVERSITY	UNIVERSITY
UNIVERSITY EXAMINATIONS		
THIRD YEAR EXAMINATION FOR THE AWARD OF DEGREE OF BACHELOR OF SCIENCE IN FOOD SCIENCE TECHNOLOGY		
FOST 341: CEREALS AND ROOT	TECHNOLOGY	
STREAMS: BSc, FOOD SCIENCE & TECH Y2S1		TIME: 2 HOURS
DAY/DATE: WEDNESDAY 5/12/2018		2.30 P.M - 4.30 P.M.
<ul> <li>INSTRUCTIONS:</li> <li>Answer ALL Questions in Section A and any other Two Questions in Section B</li> <li>Do not write anything on the question paper</li> </ul> SECTION A: [30 MARKS] <ul> <li>(a) Differentiate between true-cereals and pseudo-cereals and state examples in each category.</li> </ul>		
Marks]		[4
(b) Explain factors affecting quality of	dry cereals and their produc	t. [4 Marks]
<b>QUESTION TWO</b> (a) Explain the changes that occur in r parboiling.	ice during parboiling and sta	te three advantages of [6 Marks]
(b) Explain the reasons why barley is t	he most preferred grain in be	eer production. [3 Marks]
QUESTION THREE(a) Briefly describe various post-harvest techniques for roots and tubers.[4 Marks(b) Explain four factors to consider when selecting flour type for bakery purposes.[4 Marks		
<b>QUESTION FOUR</b> (a) Explain factors that may affect nutr (b) Name various products generated v	-	

## SECTION B: [40 MARKS] QUESTION FIVE

- (a) Using wheat grain as a reference, discuss wet processing and application of the major products. [15 Marks]
- (b) Briefly explain the importance of wheat conditioning and how it is carried out during dry milling. [5 Marks]

## **QUESTION SIX**

- (a) With illustrations, discuss the importance and applications of cereals and root tubers in the current world. [15 Marks]
- (b) Explain five factors that affect keeping quality of cereals and root during storage. [5 Marks]

## **QUESTION SEVEN**

(a) With the help of a schematic diagram, discuss rice milling to produce whole rice, bran and medium/small broken chips. [12 Marks]

(b) Describe the processing of fermented drink from raw cassava and precautions to be followed. [8 Marks]