**Q1/** **Define the following.**

**1-**caryopsis

2-Pericarp

3-Semolina

4-Angle of repose

**Q2/ Answer the following**

What is the relationship between respiration rate and temperature?

1. What is the relationship between respiration rate and moisture?

**Q3/ Explain why?**

1- Tempering or conditioning process for wheat before milling?

2-The standard milling process of wheat needs many breaks and reduction system?

3-Sifting of soft wheat flour is much more difficult than sifting of hard wheat flour?

4-Before Milling, First, the grain must be cleaned?

5-Cereals are easy to store comparing other food products?

6-Germ is removed from flour?

**Q4/ Calculate** amount of water for tempering 2 tons of Hard wheat with moisture content 9% ?

**Q5/**Functional changes and indices of Deterioration of cereals?

Best wishes

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