	Utech
Name :	
Roll No.:	To the way of the study and the form
Invigilator's Signature :	

## CS/B.TECH (FT)/SEM-6/FT-603/2012

### 2012

# BAKERY, CONFECTIONERY AND EXTRUDED FOODS

Time Allotted: 3 Hours Full Marks: 70

The figures in the margin indicate full marks.

Candidates are required to give their answers in their own words as far as practicable.

#### **GROUP - A**

#### (Multiple Choice Type Questions)

 $1. \quad \hbox{Choose the correct alternatives for any $\it ten$ of the following:}$ 

 $10 \times 1 = 10$ 

- i) Moisture present in compressed yeast is
  - a) 45%-50%
- b) 75%-80%
- c) 20%-25%
- d) 10%-15%.
- ii) Azodicarbonamide is an example of
  - a) Emulsifier
- b) Dough modifier
- c) Shortening agent
- d) Leavening agent.
- iii) Ammonium bicarbonate is an example of
  - a) Leavening acid
  - b) Chemical leavening agent
  - c) Biological leavening agent
  - d) Dough modifier.

6225 [ Turn over

#### CS/B.TECH (FT)/SEM-6/FT-603/2012

- Unech
- iv) Emulsifying agent has
  - a) Only a hydrophilic group
  - b) Only a lipophilic group
  - c) Both the hydrophilic and lipophilic group
  - d) Neither the hydrophilic nor the lipophilic group.
- v) High ratio cake contains
  - a) More than 100% egg
  - b) More than 100% milk
  - c) More than 100% flour
  - d) More than 100% butter.
- vi) In high shear extrusion process compression ratio of the barrel screw is
  - a) 1:1

b) 20:1

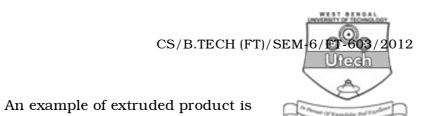
c) 1:20

- d) 4:1.
- vii) Uncertified colour additive is
  - a) Tartrazine
- b) Amaranth
- c) Sunset yellow
- d) Caramel colour.
- viii) Baking powder contains
  - a) Sodium bicarbonate
- b) Leavening acid

c) Starch

- d) all of these.
- ix) Chorley wood mixer is a
  - a) Slow speed mixer
  - b) High speed mixer
  - c) High energy mixer
  - d) Both slow and high speed mixer.

6225

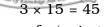


		a)	Pasta	b)	Cake	
		c)	Wafer	d)	All of these.	
	xi) Moisture content of bread is					
		a)	40%	b)	20%	
		c)	10%	d)	5%.	
	xii) Durum Wheat Flour is used for the production of					
		a)	Bread	b)	Cake	
		c)	Biscuit	d)	Pasta.	
GROUP – B						
(Short Answer Type Questions)						
			Answer any three of	the fo	ollowing. $3 \times 5 = 15$	
2.	What is dough modifier? How they act on wheat flour?					
					1 + 4	
3.	What are the changes observed in a dough during baking?					
4.	What is extrusion cooking? Compare between single screw					
	and twin screw extrusion.					
5.	How pie dough is classified? What are the "fillings" used in pie dough? Describe briefly the preparation of a pie dough.					
					1 + 1 + 3	
6.	Wha	at is t	he difference between k	oread	, biscuit and cake ?	
6225	5		3		[ Turn over	

#### **GROUP - C**

#### (Long Answer Type Questions)

Answer any three of the following.



- 7. With the flow diagram explain the bread manufacturing process.
- 8. a) Enumerate briefly the different steps followed usually in the production of biscuits.
  - b) What are Dockers in biscuit ? What purposes they serve in biscuit making ? 2+2
  - c) Explain the different changes that take place in biscuit baking. 3
- 9. Write short notes on any *three* from the following :  $3 \times 5$ 
  - (i) Sweet yeast dough
  - (ii) Different parts of an extruder
  - (iii) Sanitation and personal hygiene in bakery
  - (iv) Deck oven in baking.
- 10. a) What is the principle of preparing crystalline and non-crystalline candies? Establish an equation of growth of crystal. What are the factors to depend on size of the crystal? 3 + 3 + 2
  - b) Why yeast is used as a leavening agent in the production of bread? What are advantages of yeast over chemical leavening agent? 2 + 3
  - c) Why extrusion cooking is called a HTST process?
- 11. Why Extruders are called versatile food processing equipment? What is the effect of quality of starch on Expansion Ratio (ER) and Bulk Density (BD) of the extrudates?
- 12. Write short notes on any *three* of the following :  $3 \times 5$ 
  - a) Essential and optional ingredients in making a cake
  - b) Batter type and foam type cookies
  - c) Crust staling and crumb staling of bread
  - d) Extruder can act as a bioreactor
  - e) Comparison between tunnel oven and travelling oven.

6225 4