

Name : .....

Roll No. : .....

Invigilator's Signature : .....

**CS/B.Tech(FT)/SEM-6/FT-603/2011  
2011**

**BAKERY CONFECTIONERY & 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 )**

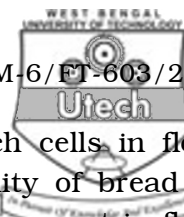
1. Choose the correct alternatives for the following :  $10 \times 1 = 10$ 
  - i) Gluten content of hard wheat is
    - a) more than soft wheat
    - b) less than soft wheat
    - c) equal to the soft wheat
    - d) not comparable to soft wheat.
  - ii) Soft wheat is used for the production of
    - a) bread
    - b) pasta
    - c) cake
    - d) all of these.
  - iii) Hard wheat is used for the production of
    - a) bread
    - b) pasta
    - c) cake
    - d) all of these.
  - iv) Triticale is a hybrid of
    - a) wheat and rye
    - b) wheat and rice
    - c) rice and rye
    - d) oat and rye.

- ## GROUP – B

Answer any *three* of the following.

$$3 \times 5 = 15$$

- 6225



4. What function is fulfilled by damaged starch cells in flour during bread making ? How will the quality of bread be affected if there is excessive damaged starch present in flour ? What action should be taken in such case to safeguard the quality of the bread ? 2 + 2 + 1
5. What are short dough and hard dough ? What is the basic difference between their structures ? 2 + 3

**GROUP – C**  
**( Long Answer Type Questions )**

Answer any *three* of the following. 3 × 15 = 45

6. a) Describe briefly about the sheeting lamination and moulding operation undertaken in cream cracker production and describe briefly about the different machinery used for the purpose.
- b) Write down the flow sheet for extruded expanded snack production plant and highlight the different unit operations which are followed, also enumerate the different machineries used for those purposes. 7 + 8
7. a) What are the different quality criteria for extruded foods ?
- b) 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 ?
- c) What is the role of extruder in the development of nutritional value, enzyme inactivation and sterilization of foods ? 5 + 5 + 5
8. a) Define an enzyme. What enzymes are contained in flour and yeast and what are their functions in bread making ?
- b) What are the end products of fermentation in the production of bread ? How do they affect the quality of the bread produced ? 10 + 5



9. What are the advantages and disadvantages of using ammonium bicarbonate as leavening agent ? What problems arise due to overmixing of bakery ingredients ? What are the changes take place during baking ? Write down the basic rule for formula balance of low ratio cake.  $5 + 3 + 4 + 3$
10. Write short notes on any *three* of the following :  $3 \times 5$
- Differences between bread, cake and biscuit
  - Cake icings
  - Dough mixing methods
  - Comparison between tunnel oven and traveling tray oven
  - Function of egg as a bakery ingredient
  - Differences in the production of crystalline and non-crystalline candies.
11. a) What is “sugar batter” method of preparation of cake ? How does it differ from “flour batter” method ? Mention the advantages of flour batter method over other methods of properties of cake.
- b) What is a dough nut ? Name the basic ingredients required to make a dough nut and enumerate briefly about the preparation procedure of a dough nut.  $10 + 5$
12. a) Describe the different steps followed in the manufacture of biscuits with special reference to the different changes during the baking of biscuits.
- b) What are Dockers ? Clarify the purposes of Dockers in biscuit. How are Dockers made over the area of most biscuits ?  $10 + 5$

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