

Name :

Roll No. :

Invigilator's Signature :

CS/B.TECH/FT(NEW)/SEM-6/FT-603/2013

2013

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. Choose the correct alternatives for any *ten* of the following :

10 × 1 = 10

- i) Protein present in wheat flour is
 - a) Myoglobin
 - b) Casein
 - c) Zein
 - d) none of these.
- ii) Which one is a biological leavening agent ?
 - a) Baking soda
 - b) Ammonium bicarbonate
 - c) Baker's yeast
 - d) None of these.
- iii) An example of shortening agent is
 - a) butter
 - b) sunflower oil
 - c) both (a) and (b)
 - d) neither (a) nor (b).
- iv) Moisture content of biscuit is
 - a) 5% or less
 - b) 10% or less
 - c) 20% or less
 - d) 40% or less.



- v) Baking powder contains
- a) sodium bicarbonate b) leavening acid
 - c) starch d) all of these.
- vi) An example of leavening acid is
- a) starch
 - b) glucose
 - c) sucrose
 - d) sodium aluminium sulphate.
- vii) Which one of the following is an emulsifier ?
- a) Lecithin b) Monoglycerides
 - c) Diglycerides d) All of these.
- viii) The non-nutritive sweetener is
- a) glucose b) sucrose
 - c) acesulfame K d) all of these.
- ix) Which of the following enzymes is used as bleaching agent ?
- a) Amylase b) Protease
 - c) Lipoxxygenase d) None of these.
- x) High ratio cake has sugar content
- a) less than 100% b) more than 100%
 - c) less than 50% d) more than 150%.
- xi) Amylase activity of wheat flour is determined by
- a) sedimentation test b) gluten test
 - c) falling number test d) none of these.
- xii) An example of non-certified non-caloric sweetener is
- a) sucralose b) thaumatin
 - c) neosugar d) all of these.



GROUP – B

(Short Answer Type Questions)

Answer any *three* of the following. $3 \times 5 = 15$

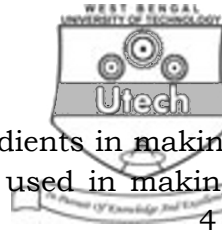
2. What do you understand by 'Diastatic activity' in flour ?
What part does it play in bread making process ? How the quality of bread is affected if the flour has excess diastatic activity ?
3. What type of flour is used in making cookies and why ?
Enumerate the different functions of sugar in the production of cookies. How does a cookie differ from a cake ?
4. Narrate the different types of dough and their characteristics in the preparation of biscuit. What attribute sodium met bisulphite (SMS) imparts to biscuit dough ?
5. a) What is screw compression ratio of an extruder ?
b) What are the effects of screw compression ratio on the properties of the extrudates ? $2 + 3$
6. a) Write notes on gluten quality analysis.
b) What is the basic difference between farinograph and extensograph ? $3 + 2$

GROUP – C

(Long Answer Type Questions)

Answer any *three* of the following. $3 \times 15 = 45$

7. a) What are basic ingredients used in the bread making process ? Explain their individual functions in bread making process. $2 + 5$
b) Write a suitable 'flow chart' for bread making process. Explain the functions of different parts (starting from storage to packaging) used in that process. $2 + 6$
8. a) Enumerate briefly the different steps followed usually in the production of biscuits. 8
b) What are dockers in biscuit ? What purposes do they serve in biscuit making ? $2 + 2$
c) Explain the different changes that take place in biscuit baking. 3



9. a) What are essential and optional ingredients in making a cake ? Why flour from soft wheat is used in making a cake ? 4 + 2
- b) What is cake icing ? What are 'M' fault and 'X' fault during cake making ? 2 + 4
- c) What are the differences between sugar batter method and the flour batter method ? 3
10. a) What is puff pastry ? Discuss the different steps of French method and English method of making of puff pastry. 1 + 4 + 4
- b) What are the common faults in pie making ? What are modes of heat transfers that occur in baking oven ? 3 + 3
11. a) With neat sketch describe the components and functions of an extruder. 8
- b) What is cookie ? Mention some common differences between biscuits and cookies ? What are the principles involved in cookies preparation ? 1 + 3 + 3
12. Write short notes on any *three* of the following : 3 × 5
- a) Short dough & hard dough
- b) Cracker type biscuits
- c) Manufacture of doughnuts
- d) Functions of shortening agent and emulsifying agent
- e) Chocolate manufacture
- f) Danish pastry.

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