	Utech
Name :	<u>A</u>
Roll No.:	A Day of Your Life 2nd Explana
Invigilator's Signature :	

CS/B.Tech(FT/OLD)/SEM-6/FT-603/2013

2013

BAKERY, CONFECTIONERY AND EXTRUDED FOOD

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 : $10 \times 1 = 10$
 - i) Extrusion process with high Specific Mechanical energy (SME) is required in
 - a) High moisture extrusion process
 - b) Low moisture extrusion process
 - c) Low moisture and high barrel screw speed extrusion process
 - d) High moisture and low barrel screw speed extrusion process.
 - ii) The principle of gun puffing is
 - a) Heating the pasty mass of cereals
 - b) Heating the dry cereal grains
 - c) Heating and subsequent cooling of the cereal grains
 - d) Heating the kernels under pressure, converting moisture within kernels into steam and releasing the pressure.

6239(O) [Turn over

CS/B.Tech(FT/OLD)/SEM-6/FT-603/2013

- iii) Chorley wood mixture is a High speed mixture a) Slow speed mixture b) High energy mixture c) Both slow and high speed mixture. d) The phase transition of feed materials starts during iv) extrusion a) In extruder feed zone b) At the die head c) In extruder feed hopper In the compression zone of the extruder. d) Shortening is added in the bread dough v) At the beginning of the mixing a) b) Towards the end of the mixing Midway in the mixing
- d) Any time during mixing.

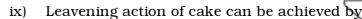
c)

- vi) Compressed yeast contains moisture
 - 90% a) b)
 - 50% d) 20%. c)
- vii) Bread made from over fermented dough will have
 - Sour taste and aroma b) a) Irregular shape
 - c) Open texture d) All of these.
- viii) Sugar size most suitable for cake making should be
 - a) Large granular
- b) Finely ground

75%

- Coarsely ground c)
- d) Any of these.

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- a) Mechanical aeration
- b) Chemical aeration
- c) Vapour pressure
- d) All of these.
- x) Acid casein can be converted to casein by
 - a) High moisture extrusion process
 - b) Extrusion under presence of NaOH
 - c) Medium shear extrusion process
 - d) Extrusion under presence of dil hydrochloric acid.
- xi) Compressed yeast has a moisture content of
 - a) 75 % 80%
- b) 45 % 50 %
- c) 20 % 25 %
- d) 10 % 15 %.
- xii) Baking powder is namely
 - a) methanol
- b) acetic acid
- c) sodium bicarbonate
- d) lactobacillus.

GROUP - B

(Short Answer Type Questions)

Write short notes any three of the following. $3 \times 5 = 15$

- 2. Emulsifying agent.
- 3. High ratio cake.
- 4. Durum wheat flour.
- 5. Extrusion cooking.
- 6. Pie dough.

GROUP - C

(Long Answer Type Questions)

Answer any three of the following.

 $3 \times 15 = 45$

- 7. Explain with a flow diagram the preparation of crystalline and non-crystalline candies, with emphasis on factors deciding the size of the crystal.
- 8. a) Describe in detail the manufacturing process of biscuits.
 - b) How does dough modifier act on wheat flour?
 - c) How does dough change during baking? 4
- 9. Explain the difference between the following:
 - a) bread and biscuit 5
 - b) single screw and twin screw extrusion. 5
 - c) pie dough and bread dough. 5
- 10. a) Explain with flow diagram the practices associated with Sanitation and personal hygiene in a bakery.
 - b) Write the difference between Batter type and foam type cookies. 5

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