



Name :

Roll No. :

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.*

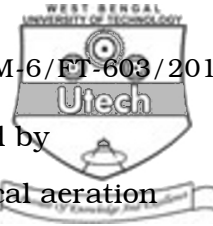
GROUP – A

(Multiple Choice Type Questions)

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

10 × 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.



- ix) Leavening action of cake can be achieved by
- 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. 7
 - b) How does dough modifier act on wheat flour ? 4
 - 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. 10
 - b) Write the difference between Batter type and foam type cookies. 5

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