

This question paper contains 2 printed pages]

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S. No. of Question Paper : 5724

Unique Paper Code : 2203032002

Name of the Paper : Bakery Technology

Name of the Course : B.Sc. (Hons.) Food Technology (NEP-UGCF)

Semester : IV, DSE

Duration : 2 Hours

Maximum Marks : 60

(Write your Roll No. on the top immediately on receipt of this question paper.)

Attempt four questions in all.

1. (a) Comment on the current status of the bakery industry in India. 7
(b) What are the nutritional and safety concerns in bakery products. 4
(c) Discuss what are fat replacers and their importance in bakery industry. 4
2. (a) Discuss the role of yeast and flour in bread making. Draw the flowchart of bread making process. 8
(b) What are modified bakery products ? Explain with examples. 7
3. Differentiate between : 3×5
(a) Shortened and unshortened cakes
(b) Butter icing and glaze icing
(c) Mechanical leavening and chemical leavening.

P.T.O.

4. Write short notes on (any *three*) : 3×5
- (a) Biscuits : Ingredients and their role
 - (b) Cookies : Quality characteristics
 - (c) Cake making methods
 - (d) Bread staling.
5. (a) What are the different types of pastries ? Explain how are they made ? 8
- (b) List the quality characteristics and common faults found in pastries. 7