

(Following Paper ID and Roll No. to be filled in your
Answer Books)

Paper ID :182613

Roll No.

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B.TECH.

Theory Examination (Semester-VI) 2015-16

BAKERY TECHNOLOGY

Time : 3 Hours

Max. Marks : 100

Note : Attempt questions from each section as per directions.

Section-A

1. Attempt all parts. All parts carry equal marks. Write answer of each part in short. (2×10=20)

- (a) Differentiate between Maida and Atta.
- (b) Differentiate between soft wheat flour and Hard wheat flour.
- (c) Give the protein requirements of wheat flour for Bread, Biscuits and Cake.
- (d) What do you understand by Maltose figure?

- (e) What do you understand by Patent flour?
- (f) What do you understand by Ageing of wheat flour?
- (g) What do you understand by knock back in bread manufacturing?
- (h) Differentiate between Biscuits and Cookies.
- (i) Enlist the essential ingredients of cake.
- (j) Differentiate between Rich Cake and Lean Cake.

2. Attempt any five questions from this section.

(10×5=50)

- (a) What are different grades of wheat flour? Also discuss the factors influencing the composition of wheat flour.
- (b) Discuss the functionality of major ingredients in formation of bakery products.
- (c) Discuss the functions, characteristics and production of Baker's Yeast.

- (d) Discuss the different types of Baking Ovens used in bakery.
- (e) Discuss the characteristics of good bread. Also Comment on 'Bread Faults and Bread Diseases'.
- (f) Discuss the different types of cookies? Also comment on 'Spread of Biscuits or Cookies'
- (g) What are various types of cakes ? Write a technical note on 'Balancing of Cake Formulations'.
- (h) Discuss the different methods of cake manufacturing.

Attempt any two questions from this section.

(15×2=30)

3. Discuss the proximate and overall composition of wheat flour. And also discuss the physico-chemical characteristics of wheat flour.
4. With the help of neat flow sheet explain the importance of each step in bread making. Discuss in detail the different methods of bread making.

5. Discuss in detail the manufacturing of the short dough biscuits. Also discuss the heating profile of baking ovens for biscuits and cookies.

