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Total No. of Printed Pages: [01]

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B.Sc. Food Science and Technology/B.F.S.T(hons.) (Semester – 4th)

BAKERY TECHNOLOGY

Subject Code: BFOTD1-413

Paper ID: [19131722]

Time: 03 Hours

Maximum Marks: 60

Instruction for candidates:

1. Section A is compulsory. It consists of 10 parts of two marks each.
2. Section B consist of 5 questions of 5 marks each. The student has to attempt any 4 questions out of it.
3. Section C consist of 3 questions of 10 marks each. The student has to attempt any 2 questions.

Section – A

(2 marks each)

Q1. Attempt the following:

- a. Define baking. Name one bakery product.
- b. Give the nutritional contents of aata biscuit.
- c. Which type of wheat is used for making bread & why?
- d. What are bread improvers? Give examples.
- e. What is gluten? Which disease is associated with gluten intolerance?
- f. What are breakfast cereals? Give examples.
- g. Define malting. Name the enzymes associated with it.
- h. Give different types of wheat on the basis of protein content.
- i. What are leavening agents? Name one leavening agent added to biscuits.
- j. Differentiate between cookies and crackers.

Section – B

(5 marks each)

- Q2. Write short notes on macaroni. Give its different ingredients.
- Q3. Why yeast is added in bread making. Name the types of yeast used. Also give the optimum temperature at which yeast is added. What will happened if temperature is raised to 70 degree centigrade.
- Q4. What are modifications of bakery products? Why gluten free products are being manufactured. Name few gluten free bakery products.
- Q5. Give the flow chart of Maltin process. Explain smoking step in brief.
- Q6. Give various defects in bread and also give its corrective measures.

Section – C

(10 marks each)

- Q7. Give current status and economic importance of bakery industry in India with special emphasize to Punjab.
- Q8. With the help of flow diagram explain the manufacturing of crackers.
- Q9. How cakes are manufactured? Give different ingredients added for cake manufacturing. What are different types of icings used in cake manufacturing?