



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

PAPER ID : 182606

Roll No.

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B. Tech.

(SEM. VI) THEORY EXAMINATION, 2014-15
BAKERY TECHNOLOGY

Time : 2 Hours]

[Total Marks : 50

- Note :
- (1) Attempt all questions.
 - (2) All questions carry equal marks.

1. Attempt any four parts of the following : $4 \times 2.5 = 10$
 - (a) Discuss the factors influencing the composition of wheat flour.
 - (b) What do you understand by ageing of flour?
 - (c) What do you understand by short, medium and long patent flours?
 - (d) Discuss the physical characteristics of wheat flour.
 - (e) Discuss the characteristics and functions of baker's yeast.

2. Attempt any two parts of the following : $2 \times 5 = 10$
 - (a) Discuss role of various ingredients used in bakery.

- (b) Enlist the different types of mixers and kneaders used in bakery product manufacturing. Discuss the horizontal dough mixer in detail.
 - (c) Explain the basic difference between reciprocating and rotary cutting machines for biscuits.
3. Attempt any two parts of the following : 5×4=20
- (a) Discuss the different methods of bread making.
 - (b) Explain the various changes that occur during baking of bread.
 - (c) Comment on the 'Bread Faults and Bread diseases'.
4. Attempt any two parts of the following : 2×5=10
- (a) Differentiate between short dough, hard dough and fermented dough biscuits.
 - (b) Discuss the manufacturing process of Fermented biscuits.
 - (c) Discuss the bakig profile of biscuit oven.
5. Attempt any two parts of the following : 2×5=10
- (a) Enlist the ingredients used in cake manufacturing and discuss the different types of cakes.
 - (b) Differentiate obetween Sugar batter method and All in one method of manufacturing of cakes.
 - (c) Differentiate between rich and lean cakes. Discuss the method of balancing of cake formulations.