

GURU NANAK INSTITUTE OF TECHNOLOGY
An Autonomous Institute under MAKAUT
2021
BAKERY, CONFECTIONERY AND EXTRUDED FOODS
FT603

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)**Answer any **ten** from the following, choosing the correct alternative of each question: **10×1=10**

		Marks	CO No
1.	(i) Cream chantilly is whipped cream with what other ingredient? a) Vanilla essence b) Fruit juice c) Liqueur d) Chocolate	1	CO2
	(ii) Which of the following enzymes are produced by yeast cells? a) Amylase b) Invertase c) Amyloglucosidase d) All of these.	1	CO2
	(iii) High-ratio cake flour is flour with a low percentage of a) Starch b) Gluten c) Moisture d) Fat	1	CO3
	(iv) Which of the following milks can form the basis of a caramel sauce? a) Buttermilk b) Powdered milk c) Condensed milk d) Evaporated milk	1	CO3
	(v) Amylase activity of wheat flour is determined by a) sedimentation test b) gluten test c) Falling number test d) None of these.	1	CO3
	(vi) The process by which yeast changes sugar into carbon dioxide is called: a) Kneading b) Proofing c) Fermentation	1	CO2

	d) Knocking back		
	Which of the following is a type of extrusion process?	1	CO4
	a) Direct		
	b) Indirect		
(vii)	c) Impact		
	d) All of the mentioned		
(viii)	Which of the following is true about the extrusion process?	1	CO5
	a) Structure is homogeneous		
	b) No time is lost in changing the shape		
	c) Service life of extrusion tool is too high		
	d) Its leading end is in good shape as compared to rolling		
(ix)	Extrusion is similar to?	1	CO4
	a) Rolling		
	b) Forming		
	c) Welding		
	d) Casting		
(x)	Dough divider divides the dough on the basis of	1	CO1
	a) Weight		
	b) Volume		
	c) Density		
	d) Specific heat		
(xi)	What percentage of weight does bread lose during baking?	1	CO3
	a) 0–3 per cent		
	b) 10–13 per cent		
	c) 16–23 per cent		
	d) 25–33 per cent		
(xii)	The term shortenings is used in bakery industry to import	1	CO2
	a) The stability of the product		
	b) Taste of the product		
	c) Tender quality		
	d) All of the above		

GROUP – B**(Short Answer Type Questions)**Answer any *three* from the following: **3×5=15**

		Marks	CO No
2.	Draw a flowsheet for biscuit preparation	5	CO2
3.	(a) What is baking powder?	2	CO2
	(b) What is the difference between the fast acting, double acting and slow acting baking powder?	3	CO2
4.	Write a short note on types of crackers.	5	CO2
5.	Discuss Dusting and Breeding Procedure	5	CO2
6.	(a) What is Falling number test?	3	CO2

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| | (b) Name two types of leavening agent | 2 | CO3 |
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GROUP – C**(Long Answer Type Questions)**Answer any *three* from the following: **3×15=45**

			Marks	CO No
7.	(a)	Briefly discuss the required raw materials and process required for an extruded product from initial stage to end packaging	10	CO3
	(b)	What Operating characteristics affect extrusion process	5	CO4
8.	(a)	What are the functions of shortening agent and emulsifying agent?	8	CO2
	(b)	Discuss about the dough testing instruments used in bakery industry	7	CO1
9.	(a)	Write a short note on Single Screw extruder	6	CO4
	(b)	What is Textured Vegetable Protein?	3	CO4
	(c)	What are the desirable Product attributes for enrobe chocolate	6	CO2
10.	(a)	Write a short note on Twin Screw extruder	6	CO4
	(b)	What are the advantages of twin-screw extruders over Single screw	5	CO4
	(c)	What are The basic elements of proper extrusion cooking	4	CO4
11.	(a)	What are the different types of dough mixers?	5	CO1
	(b)	Explain each one of them	10	CO1