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53 (FPT 611) FPTC-IV

2015

FOOD PRODUCT TECH-IV

Paper : FPT 611

**(Bakery, Confectionery &
Extruded Products)**

Full Marks : 100

Time : Three hours

**The figures in the margin indicate
full marks for the questions.**

Answer **any five** questions

1. (a) What kind of wheat you will recommend for making bread and why? 3
- (b) Discuss the different types of baking powder. 6
- (c) Write 2 defects each for 'blistering of the crust' and 'dark or dull crumb color'. 2+2=4

Contd.

- (d) Define 'hardness' and 'pearling index' with respect to assessing wheat quality. $2.5+2.5=5$
- (e) How does biscuit differ from crackers? 2
2. (a) Explain the bakery equipments — 14
- (i) Bread moulders
- (ii) Pie and biscuit formers with suitable diagrams.
- (b) Explain *any three* factors which effect the process of crystallization during confectionary manufacture. $3 \times 2 = 6$
3. (a) Explain confectionary moulder with proper diagrams. 10
- (b) Discuss the various faults/problems associated with confectionary making. 10
4. Write notes on : (**any four**) $4 \times 5 = 20$
- (a) Chewing gum
- (b) Sprouted grains
- (c) Types of extruder

- (d) Principle of baking
- (e) Macaroni products
- (f) Breakfast cereals
5. (a) Draw the flow diagram and explain the complete procedure of processing of cocoa beans into products. 12
- (b) Draw the representative diagram of an extruder and explain its working principle. 8
6. (a) Write a note on the application of extrusion technology in various food products. 12
- (b) Explain the effects of extrusion on the sensory and nutritional quality of foods. 8
7. (a) What is pre-treatment in extrusion and why is it important? 3
- (b) Discuss the changes brought by extrusion in the functional properties of foods. 9
- (c) Discuss the manufacturing procedure of corn-flakes. 8
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