

Total number of printed pages-3

53 (FPT 611) FPTC-IV

2018

**BAKERY, CONFECTIONARY AND
EXTRUDED PRODUCTS**

Paper : FPT 611

Full Marks : 100

Time : Three hours

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

Answer any five questions out of seven.

1. (a) Explain the working principle of an extruder with a representative diagram. 7
- (b) Write a note on the application of extrusion technologies in food processing. 10
- (c) What is pre-treatment in extrusion? Write its two functions. 1+2=3
2. (a) Write a note on the safety concerns for bakery and confectionary products with reference to microorganisms. 6

Contd.

- (b) Describe the major components of a confectionary gum and their functions. 6
- (c) Explain the production process of confectionary gum. 8
3. (a) Explain the various factors which affect the process of crystallization during confectionary making. 8
- (b) Explain the effects of extrusion on the sensory and nutritional quality of foods. 8
- (c) Mention *any two* defects in Bakery products and *two* causes/reasons for each defect. 2+2=4
4. (a) Explain the theory and working principle of Baking. 8
- (b) Explain how yeast and baking powder act as leavening agents. 6
- (c) Explain the structure and working mechanism of Gluten in dough making. 6
5. (a) Describe *any two* types of ovens used in bakery industries. 5
- (b) Describe *any two* mixers used in bakery industries. 5

- (c) Draw the flow diagram and explain the complete procedure of processing of cocoa beans into its various products. 10
6. Write notes on : (**any two**) 10×2=20
- (i) Alveograph
- (ii) Mixograph
- (iii) Farinograph
- (iv) Extensograph.
7. Write notes on : (**any four**) 4×5=20
- (i) *Any five* ingredients used in bakery products and their functions
- (ii) Rounders and Sheeters
- (iii) Confectionary moulders
- (iv) Production of Cornflakes
- (v) Sprouted Grains
- (vi) Types of Baking Powders
- (vii) Types of Extruders
- (viii) Bread moulders
- (ix) Pie and Biscuit formers
- (x) RVA.
-