

Total number of printed pages-4

53 (FPT 611) BCEP

2019

**BAKERY CONFECTIONERY
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) Classify the various types of Wheat Flour based on product types. 8
- (b) Explain the working mechanism of Gluten in dough making. 8
- (c) Explain how Air and Steam act as leavening agents in baked products. 4

Contd.

2. (a) Write a note on Biological and Chemical leavening agents, their types and their working mechanisms. 12

Explain the theory and working principle of Baking. 8

3. Write notes on : 10x2=20

(a) Mixograph OR Alveograph

(b) Farinograph OR Extensograph.

4. (a) What is the function of Invert sugar and how are they formed? Give examples. 5

(b) Describe the factors affecting the process of crystallization in Confectionery making. 9

(c) Explain the working of Confectionery Moulder. 6

5. (a) Describe the manufacturing process of Confectionery gum. 6

(b) Explain the processing technology of Cocoa beans upto the production of finished products. 14

6. (a) Explain the working principle of Extrusion with a representative diagram of Extruder. 5

(b) Explain the changes brought by Extrusion in the functional properties of foods. 5

(c) Explain any five applications of Extrusion technology in food products. 5

(d) Write a note on Breakfast Cereals. 5

7. Write notes on : (any five) 4x5=20

(a) Any five ingredients used in baked products with two functions of each

(b) Rounders and Sheetters

(c) Types of Mixers

(d) Types of Ovens

(e) Any five Faults/Defects in bakery products with two possible reasons for each

(f) Zeleny Sedimentation Test



- (g) RVA
- (h) Falling Number
- (i) Faults/Defects in Confectionery products
- (j) Composition of Confectionery gum
- (k) Manufacturing process of Corn flakes
- (l) Macaroni products
- (m) Sprouted grains
- (n) Types of Extruders
- (o) Pre-treatment in Extrusion and its importance
- (p) Effects of Extrusion on nutritional quality of foods.

