

Total number of printed pages-4

53 (FPT 611) BCEP

2021

**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) 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
- (b) Explain the theory and working principle of Baking. 8
3. Write notes on : **(any two)** 10×2=20
- (a) Mixograph
- (b) Alveograph
- (c) Farinograph
- (d) Extensograph.
4. (a) What is the function of Invert sugar and how are they formed? Give examples. 4
- (b) Describe the various factors affecting the process of crystallisation in confectionary making. 10
- (c) Explain the working of Confectionary Moulder. 6
5. (a) Describe the manufacturing process of Confectionary gum. 6
- (b) Explain the processing technology of Cocoa beans upto the production of final products. 14

6. (a) Explain the working principle of Extrusion with a representative diagram of an extruder. 10
- (b) Explain *any five* applications of Extrusion technology in food products. 10
7. Write notes on : (*any four*) 5×4=20
- (a) *Any five* ingredients used in baked products with *two* functions of each ingredient.
- (b) Rounders and Sheeters
- (c) Types of Mixers
- (d) Types of Ovens
- (e) *Any five* faults/defects in bakery products with *two* reasons for each
- (f) Zeleny Sedimentation Test
- (g) Changes brought by extrusion in the functional properties of foods
- (h) Breakfast cereals
- (i) RVA
- (j) Falling number



- (k) Macaroni products
- (l) Sprouted grains
- (m) Types of Extruders
- (n) Composition of confectionary gum
- (o) Faults/defects in Confectionary products
- (p) Pre-treatment in Extrusion and its importance
- (q) Effects of Extrusion on the nutritional quality of foods.

