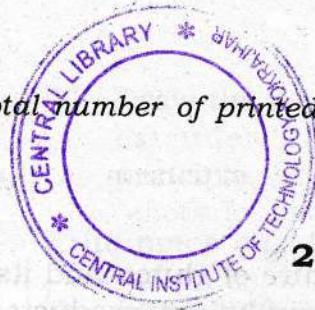


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53 (FPT 611) FPTC-IV

2019

**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** out of **seven** questions.

1. (a) Explain the various factors affecting the process of crystallization in the manufacture of confectionary products. 12
- (b) State the ingredients and all of their functions in confectionary gum with examples. 8
2. Write notes on : **(any two)** 10×2=20
- (a) Mixograph

Contd.

- (b) Farinograph
 (c) Alveograph
 (d) Extensigraph.
3. (a) Explain the structure of gluten and its working/functions in bakery products. 5
 (b) Explain the working principle of Baking in a baking oven. 5
 (c) Describe *any two* types of ovens used in bakery industries. 5
 (d) Describe *any two* types of mixers used in bakery industries. 5
4. Write notes on : **(any four)** 5×4=20
 (a) Manufacturing process of confectionary gum
 (b) Falling number
 (c) Breakfast cereals
 (d) Macaroni products
 (e) RVA (Rapid Visco Analyzer)
5. (a) Explain the complete procedure of processing of cocoa beans into its products. 12

- (b) Draw the representative diagram of an extruder and explain its working principle. 8
6. Write notes on : **(any four)** 5×4=20
 (a) *Any three* applications of extrusion technology in various food products
 (b) Effects of extrusion on the sensory and nutritional quality of foods
 (c) Pre-treatment in extrusion and its importance
 (d) Types of extruder and their characteristics
 (e) Various types of wheat flour
 (f) Bread moulders
 (g) Pie and Biscuit formers
 (h) *Any four* types of defects in bakery products and *two* possible reasons for each of them.
7. Write notes on : **(any four)** 5×4=20
 (a) Types of confectionary moulders
 (b) *Any five* ingredients used in baked products and *one* function for each

- (c) Sprouted grains
- (d) Changes brought by extrusion in the functional properties of foods
- (e) Various types of leavening agents and their examples
- (f) Rounders and Sheeters
- (g) CODEX and FSSAI standards of chocolate manufacturing
- (h) Defects in confectionary/chocolate products.