

Total number of printed pages—4

53 (FPT 614) BCEP

2018

**FPT IV : BAKERY,
CONFECTIONERY & EXTRUDED
PRODUCTS**

Paper : FPT 614

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) Explain the structure, function and mechanism of action of gluten in dough/batter. 6
- (c) Write a note on the types of wheat flour based on their different classifications. 7

Contd.

2. (a) Write a note on the various types of leavening agents and their mechanism of action. 10
- (b) Write two functions for each of the following ingredients in bakery products : $5 \times 2 = 10$
Shortening / Fat, Salt, Improvers, Egg, Malt.
3. (a) Explain the principle of Baking. 8
- (b) Describe the complete procedure of cocoa beans processing alongwith its various products. 12
4. (a) Describe the factors affecting the process of crystallization in confectionery making. 10
- (b) Describe about the equipment used in the processing of confectionery products. 10
5. Write notes on : **(any two)** $2 \times 10 = 20$
Mixograph, Farinograph, Alveograph, Extensograph.
6. (a) What is pre-treatment in extrusion ?
Why is it important ? $2 + 2 = 4$

- (b) Explain the effects of extrusion in the sensory and nutritional quality of foods. 5
- (c) How do the functional properties of food change post-extrusion ? 5
- (d) Write *any three* applications of extrusion technologies in the processing of food products. 3×2=6
7. Write notes on : **(any four)** 4×5=20
- (a) Types of Ovens
- (b) Types of Mixers
- (c) Rounders and Sheetters
- (d) Faults/Defects in Bakery products
- (e) Faults/Defects in Confectionery products
- (f) Manufacturing process of chewing gum
- (g) Composition of gum bases
- (h) Sprouted grains

- (f) Breakfast cereals
- (j) Macaroni products
- (k) Falling number
- (l) Bread moulders
- (m) Pie and Biscuit Formers
- (n) Types of extruders.