

[This question paper contains 2 printed pages.]

Your Roll No.....

Sr. No. of Question Paper : 9252

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Unique Paper Code . : 2203032002

Name of the Paper : Bakery Technology

Name of the Course : **B.Sc. (Hons.) Food Technology (NEP-UGCF)**

Semester : IV, DSE

Duration : 2 Hours

Maximum Marks : 60

Instructions for Candidates

1. Write your Roll No. on the top immediately on receipt of this question paper.
2. Attempt **four** questions in all.

1. (a) Draw the flowchart of bread making process. Explain role of yeast in bread making. (8)
(b) Discuss the current status of the bakery industry in India. (7)
2. (a) What are the quality characteristics of cakes? Explain the common faults in cakes and their corrective measures. (8)
(b) Explain briefly the faults in biscuits and cookies and their remedies. (7)
3. (a) What are modified bakery products? Discuss briefly the modifications done for making gluten free bakery products. (8)
(b) What are the changes taking place during the baking of buns? Explain. (7)

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4. (a) What are fat replacers? Explain briefly the different types of fat replacers used in the bakery industry. (8)
- (b) What are the product characteristics associated with a good pastry ? Briefly explain different types of pastries. (7)
5. Differentiate between : (any 3) (5×3)
- (a) Shortened and unshortened cakes
- (b) Baking soda and baking powder
- (c) Sponge dough method and Straight dough method of bread making
- (d) Mechanical and chemical leavening