

[This question paper contains 2 printed pages.]

Your Roll No.....

Sr. No. of Question Paper : 1870 L

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 any **four** questions.

1. Define any **five** of the following : (5×3=15)

(a) No Time Dough process

(b) Puff pastry

(c) Drop cookies

(d) Choux pastry

(e) Staling in bread

(f) Gluten-free bakery products

1870

2

2. (a) Justify the role of gluten development in bread quality. (5)

(b) Discuss the effect of proofing temperature on bread volume. (5)

(c) Explain the role of shortening in pastry making. (5)

3. Differentiate between any **three** of the following : (3×5=15)

(a) Hard dough biscuits and soft dough biscuits

(b) Biological and chemical leavening agents

(c) Pound cake and Angel cake

(d) Short crust pastry and flaky pastry

4. (a) Describe the process of cake preparation. (8)

(b) Explain the changes taking place during baking of cake. (7)

5. Write short notes on any **three** of the following : (3×5=15)

(a) Role of emulsifiers in cake preparation

(b) Importance of water absorption in biscuit dough

(c) Significance of layering in pastry making

(d) High-fibre and sugar-free modified bakery products

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