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## FOOD PROCESSING MANAGEMENT / FOOD PROCESSING TECHNOLOGY

**QP :** Plant Baker

Paper : FPM/FPT–VC–2036

**( Bakery Science and Technology )**

*Full Marks* : 60

*Time* : 3 hours

*The figures in the margin indicate full marks for the questions*

1. Choose the correct answer/Answer the following :  $1 \times 7 = 7$

   (a) Pasta products are prepared from

      (i) hard wheat

      (ii) soft wheat

      (iii) durum wheat

      (iv) None of the above

( *Turn Over* )

(b) Damaged starch in bread flour should be

    (i) 2%

    (ii) 9%

    (iii) 17%

    (iv) 23%

(c) What is PPE? Give one example.

(d) What is flowchart?

(e) What is logbook?

(f) What is checklist?

(g) What is leavening agent? Give one example.

2. Very short answer-type questions :      2×4=8

(a) Why is knock back done during fermentation of dough?

(b) What is oven spring?

(c) What is staling of bread?

(d) What is gluten? Give its importance.

3. Short answer-type questions (any *three*) :
    5×3=15

(a) How is mixing important in bread quality? What are the different stages of mixing? What are the factors that influence the mixing time?

(b) Name the essential and optional ingredients for bread manufacturing. Write about their functions.

(c) What are the different types of spoilage in bread? Explain.

(d) Write the difference between high ratio and low ratio cake. What does a functional and optional ingredient signify?

(e) Write about three different quality policies followed in food industry.

4. Essay-type questions (any *three*) :      10×3=30

(a) Discuss the physical and biochemical changes in dough during mixing, fermentation and baking.

(b) Classify major bread making processes. Explain any one of them.

(c) Illustrate the different processes involved in manufacturing of cake.

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(d) Write different functions of the following ingredients in bakery products :

    (i) Wheat

    (ii) Egg

    (iii) Fat

    (iv) Yeast

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