

JUN 2006

Subject Code—4327

P.G.D.B.S.T. EXAMINATION

(New Scheme)

PGDBST-02

**FUNCTIONALITY OF WHEAT FLOUR
COMPONENTS AND BAKERY INGREDIENTS**

Time : 3 Hours

Maximum Marks : 100

Note : Attempt any *Five* questions. All questions carry equal marks.

1. Discuss wheat gluten protein classification, Explain the role of gluten proteins in bread quality.
2. Describe the process of gluten manufacturing and its industrial uses.
3. Discuss the role of starch and shortening in biscuits and cookie.

P.T.O.

4. Explain mode of action of oxidizing and reducing agents in dough system and their role in improving the quality of bakery products.
5. Discuss the importance and role of milk and milk products and anti-microbial agents in bakery products.
6. Explain the technological significance of amylases in bread and biscuits.
7. Discuss production, properties and role of yeast in fermented bakery products.
8. Explain the functions of salt and sweetening agents in biscuits and cakes.