

1 JUN 2006

Subject Code—4330

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

June, 2006

(New Scheme)

PGDBST-05

BREAD INDUSTRY AND PROCESSES

Time : 3 Hours

Maximum Marks : 100

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

1. Discuss main constraints and the present status of baking industry in India.
2. Discuss the importance of critical unit operation employed in bread making procedure.
3. Explain the physical and biochemical changes in dough during mixing, fermentation and baking.

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4. How is bread spoiled ? Differentiate between microbial spoilage and staling of bread. What causes ropiness ? How to detect and control ropiness in bread ?
5. Define staling of bread. What causes the bread to stale ? What changes are occur in stale bread ?
6. Which factors affect rate of staling ? Discuss different approaches to counteract bread staling.
7. Which grains are most suited for multigrain breads ? What is their importance ? Which fiber sources are used for high fiber breads ?
8. Discuss the nutritional and health benefits of variety breads. How is bread quality assessed ?