

JUNE, 2006
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Subject Code—4331

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

(New Scheme)

PGDBST-06

SOFT WHEAT PRODUCTS AND PROCESSES

Time : 3 Hours

Maximum Marks : 100

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

1. Classify Cookies. Give a brief account of the attractive features of cookies. Discuss the manufacturing process of cookie making.
2. Why are cookies and biscuits baked in different zones maintaining different temperature profiles? Discuss the importance of each temperature zone of baking in cookie production.

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3. Explain the role of sugar, fat and salt in cookies and cakes making.
4. Discuss manufacturing process of cake making and explain procedure to judge cake quality.
5. Classify cakes, give their formulations and explain each category in brief. How formula balance is important in the quality of cakes ?
6. Discuss ways to eliminate cake faults. What are the packaging requirements of cakes ?
7. Discuss unit operations used in the processing of crackers. Classify crackers.
8. What is difference between hard and soft dough biscuits ? Discuss factors affecting biscuit dough spread during baking.