

Exam - Jevey
Roll No.

Subject Code—2112

P. G. Diploma EXAMINATION

BAKERY SCIENCE & TECHNOLOGY

PGDBST-05

Bread Industry and Processes

Time : 3 Hours

Maximum Marks : 100

Note : Attempt *Five* questions in all, selecting at least *one* question from each Part. All questions carry equal marks.

Part A

1. What are the basic ingredients required in bread making process and what is the role of each ingredient ?
2. Discuss in detail the various steps involved in bread making process with the changes occurring during each step.

(1-10-6-09)

P.T.O.

Part B

3. Differentiate between chemical dough development, frozen dough process and microwave process.
4. What is Bread Staling ? How can it be prevented with the help of packaging ?

Part C

5. What quality parameters are considered while assessing the quality of bread ?
6. Differentiate between Multigrain bread and composite flour bread. Write down the formulation for high fibre bread and high protein bread.

Part D

7. What are the agents causing spoilage of bread and how can we control them ?
8. Define Staling and what are the ingredients causing staling of bread and how can it be prevented ?