

Exami - Geog

Roll No.

Subject Code—2113

P. G. Diploma EXAMINATION

BAKERY SCIENCE & TECHNOLOGY

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 and describe methods of their industrial production.
2. Discuss unit operations used in the processing of cakes and biscuits.
3. Classify Crackers. Discuss manufacturing technology of crackers. Differentiate between pretzels and biscuits.

4. Why are cookies and biscuits baked in different zones maintaining different temperature profiles ? Discuss factors affecting biscuit dough spread during baking.
5. Discuss importance of formula balance in the quality of cakes. Classify cakes, given their formulations and explain each category in brief.
6. Discuss packaging requirements of cakes and biscuits. Also discuss methods to assess the quality of biscuits.
7. Explain various types of faults that are noticed in the cakes. Discuss ways to eliminate cake faults.
8. Write short notes on the following :
 - (a) Pretzels
 - (b) Soft dough biscuits
 - (c) Hard dough biscuits
 - (d) Biscuit spread.