

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.

### 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 ?