

Roll No.

Subject Code—6844

P.G. Diploma EXAMINATION

(Main/Re-appear)

BAKERY SCIENCE AND TECHNOLOGY

PGDBST-05

Bread Industry and Processes

Time : 3 Hours

Maximum Marks : 100

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

1. Briefly describe major bread-making processes along with their advantages and disadvantages.
2. Discuss factors affecting bread staling and different approaches to counteract staling.
3. Discuss physicochemical changes that occur in dough during mixing fermentation and baking.

4. Explain nutritional benefits of variety breads. Describe methods to assess bread quality.
5. Differentiate between microbial spoilage and staling of bread. Discuss methods to detect and control ropiness in bread.
6. Discuss importance and formulations to prepare multi grain, high fiber and sugar free breads.
7. Discuss in detail the present status of bakery industry in India.
8. Define and discuss the role of major operations in general bread making process.