

Roll No.

Subject Code—6845

P.G. Diploma EXAMINATION

(Main/Re-appear)

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. Write short notes on the following :
 - (a) Pretzels
 - (b) Soft dough biscuits
 - (c) Hard dough biscuits
 - (d) Biscuit spread factors.
2. Give classification of the crackers. Discuss manufacturing of crackers. Differentiate between pretzels and biscuits.

3. Explain why cookies and biscuits are baked in different zones maintaining different temperature profiles ? Discuss factors affecting biscuit dough spread during baking.
4. Explain the importance of formula balance in the quality of cakes. Classify cakes, given their formulations and explain each category in brief.
5. Give a brief account of the classification of cookies and discuss methods of their industrial production.
6. Describe the operations used in the processing of cakes and biscuits.
7. Discuss packaging requirements of cakes and biscuits. Discuss methods to assess the quality of biscuits.
8. Discuss various types of faults that are noticed in the cakes and the ways to eliminate cake faults.