REV-01 BFST/17/22

B.Sc. FOOD SCIENCE & TECHNOLOGY FOURTH SEMESTER BAKERY, CONFECTIONARY AND EXTRUDED FOODS

2023/06
SET
B

USTM/COE/R-01

BFST-402
[USE OMR SHEET FOR OBJECTIVE PART]

Du	ration: 3 hrs.	Fi	ull Marks: 7
	Ω	bjective	
Tir	ne: 30 mins.		Marks: 20
Ch	oose the correct answer from the f	following:	1×20=20
1.	Which sugar work is known for its long a. Pastillage c. Rock sugar	ng, fine hair like threads? b. Blown sugar d. Spun sugar	
2.	Dough resting period is also known as a. Proofing c. Panning	b. Rounding d. Baking	
3.	Co-extrusion is the extrusion technique a. Pasta c. Vermicelli	e used for preparing b. Corn flakes d. Meat analogs	
4.	Coarse and crunchy texture of candies a. Water c. Large crystals	is due to: b. Gels d. Small crystals	
5.	Lysine retention in extrusion cooking is a. Rotating screw c. Short residence time	is due tob. Barrel d. Die	
6.	Which extrusion is known as extrusion a. Twin screw extrusion c. Single screw extrusion	b. Hot extrusion d. Cold extrusion	
7.	The word 'extrusion' was originated fra. French c. Spanish	romb. Latin d. Greek	
8.	Candy floss is known as: a. Marshmallow c. Hard candies	b. Cotton candies d. Toffee	
9.	agent prevents the formation. a. Oxidizing c. Both a and b	ion of cross link between protein dur b. Reducing d. Crystal	ing dough
10.	Which cookies are prepared from refrig a. Drop c. Bar	gerated stiff dough? b. Meringue d. Rolled	

	11.	For what purpose resin is used in chewing g	gun	1?		
		a. Flexibility		Softening		
		c. Chewable	d.	Humectant		
	12.	extrusion is used for preparation of breakfast cereals.				
		a. High shear		Low shear		
		c. Medium shear	d.	None of the above		
	13.	reaction?				
		a. Pastry flour	b.	Self-raising flour		
		c. All-purpose flour	d.	Patent flour		
	14.	"No time method" is known for which brea	d n	naking method?		
		a. Chorleywood		Quick		
		c. Sponge		Flat		
	15.	The fault associated with pastries by not resting properly before baking is:				
		a. Tough pastry	b.	Blisters		
		c. Sunken pie	d.	Shrunken		
	16.	The method where sugar is added to egg w	hite	foam is known as		
		a. Meringue	b.	Frying		
		c. Shortening	d.	Baking		
17. Soft pliable dough layers of puff butter or lard is known as				is known as		
		a. Flaky dough	b.	Hard dough		
		c. Laminated dough	d.	Short dough		
	18. Which wheat protein contributes to the elasticity of the dough?					
		a. Glutenin	b.	Gliadin		
		c. Both a and b	d.	None of the above		
	19.	Which shear is used for preparing gums?				
		a. High shear	b.	Medium shear		
		c. Low shear	d.	Both b and c		
	20.	TVP should have protein content of not less than%				
		a. 40		30		
		c. 38	d.	35		

(Descriptive)

Tin	Marks: 50	
	[Answer question no.1 & any four (4) from the rest]	
1.	Explain the changes in the functional properties of food with extrusion cooking.	10
2.	Discuss the grades of flour. Explain the types of flour.	2+8=10
3.	Describe the classification of wafers and explain the steps for the preparation of it.	5+5=10
4.	Write down the difference between: a) Hard wheat and soft wheat b) Crystalline and amorphous candies c) Fat bloom and sugar bloom d) Biscuits and cookies	2.5×4=10
5.	Explain the factors affecting the production and storage of sugary cookery. Write down the different types of sugar work.	2+8=10
6.	What do you mean by food extrusion? Write the principle of extrusion along with its advantages and disadvantages. Describe the different classification of extrusion.	1+4+5=10
7.	Write a short note on chewing gum. Describe the role of ingredients in manufacturing chewing gums. Explain the common defects.	1+5+4=10
8.	Discuss the chemistry of dough development and explain the types of cookies developed in bakery units.	5+5=10

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