

11. For what purpose resin is used in chewing gum?
 - a. Flexibility
 - b. Softening
 - c. Chewable
 - d. Humectant
12.extrusion is used for preparation of breakfast cereals.
 - a. High shear
 - b. Low shear
 - c. Medium shear
 - d. None of the above
13. Which kind of flour should not exceed 13.5% moisture content to prevent premature reaction?
 - a. Pastry flour
 - b. Self-raising flour
 - c. All-purpose flour
 - d. Patent flour
14. "No time method" is known for which bread making method?
 - a. Chorleywood
 - b. Quick
 - c. Sponge
 - d. 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 white 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.....
 - 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
 - b. 30
 - c. 38
 - d. 35

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(Descriptive)

Time : 2 hr. 30 mins.

Marks : 50

[Answer question no.1 & any four (4) from the rest]

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| 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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