

**B.S.C. FOOD SCIENCE & TECHNOLOGY
FOURTH FSEMESTER
BAKERY, CONFECTIONERY & EXTRUDED PRODUCTS
BFST – 402**

(Use Separate Answer Scripts for Objective & Descriptive)

Duration : 3 hrs.

Full Marks : 70

[PART-A: Objective]

Time : 20 min.

Marks : 20

Choose the correct answer from the following:

1X20=20

- is the protein present in wheat
a. Oryzenin
b. Zein
c. Gluten
d. Both a and c
-controls the yeast activity during production of bread.
a. Sugar
b. Salt
c. Egg
d. Water
- Bread flour contains.....% of protein.
a. 14
b. 2
c. 6
d. 9
- Quality of egg can be checked by method
a. Candling
b. Floating
c. Moisture
d. Both a and b
-is the emulsifier present in the egg.
a. Sorbates
b. Lecithin
c. Nitrites
d. Nitrates
-type of extruder is used when the formulation contain high content of lipid.
a. Hot
b. Cold
c. Single screw
d. Twin Screw
-is the example for extruded products
a. Soya chunks
b. Maggi
c. Kurkure
d. All of the above
- flour is used for the manufacturing of cakes
a. Hard
b. Soft
c. Durum
d. All of the above
- is the key ingredients for gum manufacturing in chewing gums.
a. Hydrocolloids
b. Pectin
c. Texturizers
d. Gelatin

10. BHA maximum up to is permitted in chewing gums as per Food Safety and Standards Rules (2011).
 a. 150 ppm
 b. 250 ppm
 c. 300 ppm
 d. 450 ppm
11. Egg contains% of egg albumin.
 a. 12
 b. 58
 c. 30
 d. 25
12. is the bleaching agents used in flour.
 a. Chlorine
 b. Chlorine dioxide
 c. Benzoyl peroxide
 d. All of the above
13. is the ingredients used for building the structure in bread.
 a. Water
 b. Wheat
 c. Eggs
 d. Sugar
14. acts as a food for yeast in bread.
 a. Water
 b. Wheat
 c. Eggs
 d. Sugar
15. Firm ball stage in caramel manufacturing takes place at a temperature of
 a. 117-121°C
 b. 110-120°C
 c. 130-145°C
 d. 121-131°C
16. is also called as soft glasses.
 a. Fudge
 b. Caramel
 c. Toffee
 d. Candy
17. Wheat contains% of germ.
 a. 2.5
 b. 2
 c. 5
 d. 3.2
18. is the layer containing pigments in wheat kernel.
 a. Epidermis
 b. Testa
 c. Aleurone layer
 d. Endocarp
19. The distance between two screw in the screw root and tip of the flight in extruder is called
 a. Pitch
 b. Screw clearance
 c. Flight depth
 d. Helix angle
20. The distance between two subsequent flights is called
 a. Pitch
 b. Screw clearance
 c. Flight depth
 d. Helix angle

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(PART-B : Descriptive)

Time : 2 hrs. 40 min.

Marks : 50

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

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|---|--------------|
| 1. What is extrusion? Write down its classification and working mechanism of extruder. | 1+3+6
=10 |
| 2. What is the difference between hard wheat and soft wheat? Describe the role of each ingredients for bread making. | 3+7=10 |
| 3. Write down the functions of ingredients used in chewing gum manufacturing. | 10 |
| 4. Write a short notes on :
a. Caramel manufacturing
b. Manufacturing of hard boiled candy | 2×5=10 |
| 5. What are leavening agents? Write down the methods and functions of leavening? | 2+8=10 |
| 6. Differentiate between rich formula and lean formula cakes. Also explain all the methods of cake preparation. | 3+7=10 |
| 7. Write down the types of yeasts. Also explain the method of production of bread. | 3+7=10 |
| 8. What do you mean by snacks? Write does its characteristics. Also explain processing of any two snacks which is cereal based. | 1+2+7
=10 |

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