

B.Sc. FOOD SCIENCE & TECHNOLOGY
FOURTH SEMESTER
BAKERY, CONFECTIONARY AND EXTRUDED FOODS
BFST-401

SET
A

[USE OMR SHEET FOR OBJECTIVE PART]

Duration: 3 hrs.

Full Marks: 70

Time: 30 mins.

Marks: 20

(Objective)

Choose the correct answer from the following:

1 × 20 = 20

- Wheat flour suitable for bread making is obtained from:
 - Soft wheat
 - Hard wheat
 - Durum wheat
 - None of the above
- Natural colour:
 - Allura red AC
 - Annatto
 - Amaranth
 - Quinoline Yellow
- The scientific name for Baker's yeast is:
 - Saccharomyces chevalieri*
 - Saccharomyces cariocus*
 - Saccharomyces cerevisiae*
 - Saccharomyces cariocanus*
- Which of the following is called bread wheat?
 - T. Aestivum*
 - T. durum*
 - T. dicoccum*
 - All of the options
- Chorleywood bread process is.....method of bread making.
 - Straight dough bulk fermentation
 - Sponge and dough
 - Mechanical dough development
 - Rapid processing
- Co-extrusion is the extrusion technique used for preparing.....
 - Pasta
 - Corn flakes
 - Vermicelli
 - Meat analogs
- Which among these items is a polymorphic material used in confectioneries?
 - Invert sugar
 - Colour
 - Sugar
 - Cocoa butter
- Coarse and crunchy texture of candies is due to:
 - Water
 - Gels
 - Large crystals
 - Small crystals
- Which of the following food gums is produced from carob tree?
 - Guar gum
 - Gelatin
 - Locust bean gum
 - Xanthan gum
- Lysine retention in extrusion cooking is due to.....
 - Rotating screw
 - Barrel
 - Short residence time
 - Die

11. The method where sugar is added to egg white foam is known as.....
 - a. Meringue
 - b. Frying
 - c. Shortening
 - d. Baking
12. Extrusion known as extrusion cooking is.....
 - a. Twin screw extrusion
 - b. Hot extrusion
 - c. Single screw extrusion
 - d. Cold extrusion
13. Which analysis is conducted by using Hagberg-Perten number?
 - a. Protein
 - b. CHO
 - c. Enzyme activity
 - d. None of the these
14. The word 'extrusion' was originated from.....
 - a. French
 - b. Latin
 - c. Spanish
 - d. Greek
15. TVP should have protein content of not less than..... %
 - a. 40
 - b. 30
 - c. 38
 - d. 35
16. Candy floss is known as:
 - a. Marshmallow
 - b. Cotton candies
 - c. Hard candies
 - d. Toffee
17. Which shear is used for preparing gums?
 - a. High shear
 - b. Medium shear
 - c. Low shear
 - d. Both b and c
18. For what purpose resin is used in chewing gum?
 - a. Flexibility
 - b. Softening
 - c. Chewable
 - d. Humectant
19. Which sugar work is known for its long, fine hair like threads?
 - a. Pastillage
 - b. Blown sugar
 - c. Rock sugar
 - d. Spun sugar
20.extrusion is used for preparation of breakfast cereals.
 - a. High shear
 - b. Low shear
 - c. Medium shear
 - d. None of the above

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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. What are methods of bread making? Discuss any four methods of bread making. | 2+8=10 |
| 3. Describe the grade of flours and types of flours. | 5+5=10 |
| 4. What are uses of emulsifiers in bakery products? Discuss about lecithin and sucrose esters. | 2+8=10 |
| 5. Explain about the role of seasonings in culinaries. | 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. Write short notes on: | 2.5×4=10 |
| a) Laminated dough | |
| b) Crystalline and amorphous candies | |
| c) Fat bloom and sugar bloom | |
| d) Packaging of snack foods | |

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