

No. of Printed Pages : 03

Roll No.

BB-802

M. Tech. EXAMINATION, May 2018

(Second Semester)

(B. Scheme) (Main & Re-appear)

FOOD TECHNOLOGY

FT504

Process Technology of Cereals and Bakery
Products

Time : 3 Hours]

[Maximum Marks : 75

Before answering the question-paper candidates should ensure that they have been supplied to correct and complete question-paper. No complaint, in this regard, will be entertained after the examination.

Note : Attempt *Five* questions in all, selecting at least *one* question from each Unit. All questions carry equal marks.

(3-20/11)M-BB-802

P.T.O.

Unit I

1. What is the aim of milling of wheat ? Describe the wheat milling process in detail. Enlist the various products formed during this process.
15
2. Describe various physiochemical tests performed for quality evaluation of wheat flour.
15

Unit II

3. What is bread and various methods of bread making ? Explain any *one* method in detail.
15
4. What is the functionality of wheat proteins, carbohydrates, lipids and enzymes in bread making ?
15

Unit III

5. What are biscuits and how are they different from cookies ? Enlist the common ingredients used and describe biscuit making process in detail.
15

6. Explain in detail the various steps and methods of cake making.
15

Unit IV

7. (a) Explain in detail the processing of rice grains.
7½
(b) Describe the processing technology of parboiled rice. What are the advantages of parboiled rice ?
7½
8. Describe the processing of barley grains. What are the various products obtained during barley milling ?
15