

No. of Printed Pages : 03

Roll No.

BB-802

M. Tech. EXAMINATION, Dec. 2017

(Second Semester)

(B. Scheme) (Re-appear Only)

FOOD TECHNOLOGY

FT-504

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.

(2-46/11) M-BB-802

P.T.O.

Unit I

1. Discuss in detail the wheat milling process, principles and operations. **15**
2. Describe the flour extraction rates and various flour grades and types used for bakery products. **15**

Unit II

3. Describe the role of emulsifiers, conditioners and oxidants/reducing agents used in bread-making. **15**
4. Discuss the process operation and economics of the unit operations used in brewery and bakery industry. **15**

Unit III

5. Discuss the technology and method of biscuit, cookies and crackers manufacturing. **15**
6. Explain with recipe for the technology of manufacturing of Noodles and pasta products. **15**

Unit IV

7. What is the structure of rice grain ? Explain the various components of rice grain having implication in rice-milling. **15**
8. Describe briefly any *three* of the following :
 - (a) Forms of malts and application in food industry
 - (b) Structure of corn-grain
 - (c) Dry milling and wet milling
 - (d) Cooking behaviour of rice grain.**5×3=15**