

Roll No.

Exam Code : J-19

Subject Code—0845

**P.G. Diploma in Bakery Science and
Tech. (P.G.D.B.S.T.) EXAMINATION**

(Main & Reappear)

(For Batch 2011 Onwards)

BREAD INDUSTRY AND PROCESSES

PGDBST-05

Time : 3 Hours

Maximum Marks : 70

Section A

Note : Attempt any *Seven* questions. **7×5=35**

- 1.** Discuss major constraints of baking industry.
- 2.** Discuss different types of mixing machine used in bread industry.

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P.T.O.

3. Explain, why bread dough is subjected to moulding, dividing and providing operations ?
4. Classify major breadmaking processes and indicate main differentiation between them.
5. How dough is development in Chorleywood Bread Process ? What are the special features of this method of breadmaking ?
6. Explain health advantages of variety bread formulations.
7. Which grains are most suited for multigrain breads ? What is their importance ?
8. Which fiber sources are used for high fiber breads ? What are their nutritional benefits ?
9. What do you understand ropiness in bread ? What causes ropiness ?
10. Which species of mold infect bread ? How mold growth in bread can be controlled ?

Section B

Note : Attempt all the questions.

11. Discuss physical and biochemical changes in dough during mixing, fermentation and baking.

Or

Classify bread and discuss in brief the role of ingredients in bread production. **12**

12. Indicate main functions of a package. What should be the properties of an ideal bread package ?

Or

Classify the major breadmaking processes and indicate main differentiation between them. **12**

13. Why gluten free bread is produced ? Does it match in quality with white pan bread ?

Or

How bread quality is assessed ? **11**