

Roll No.

Exam Code : J-19

Subject Code—0677

P.G.D.B.S.T. EXAMINATION

(Batch 2011 Onwards)

FUNCTIONALITY OF WHEAT FLOUR
COMPONENTS AND BAKERY
INGREDIENTS
PGDBST-02

Time : 3 Hours

Maximum Marks : 70

Section A

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

- 1.** Discuss composition and classification of wheat proteins.
- 2.** Explain the functions of baker's yeast in bread quality.

(3-91-19-0119) J-0677

P.T.O.

3. Discuss role of milk and milk products in biscuits.
4. Explain the role of anti-microbial agents used in extending shelf life of bakery products.
5. Elaborate on the role of malt in bakery products.
6. Explain the role of gliadins in biscuit quality.
7. What is the importance of oxidizing and reducing agents in bread dough ?
8. Describe the role of lipids in bread.
9. Explain the functions of damaged starch in bread quality.
10. Discuss functions of surfactants in bread quality.

Section B

Note : Attempt all the questions.

11. Discuss functions of yeast and fat in fermented biscuits.

Or

Discuss the importance of wheat proteins in cake and cookie quality. **12**

12. Discuss manufacturing techniques, uses and functionality of wheat gluten.

Or

Explain importance of water, and shortening in biscuit quality. **12**

13. Discuss production, properties and functions of yeast in fermented bakery products.

Or

Explain the functions and importance of enzymes in bread. **11**