

Roll No. ....

Exam Code : J-19

Subject Code—0680

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

(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 the present status of milling and baking industry in India.
2. Give a brief description of general bread making procedure.
3. Discuss different types of mixing machine used in bread industry.

4. What are the special features of straight dough process ?
5. Describe process of sponge and dough method.
6. How dough is developed in Chorleywood Bread Process ? What are the special features of this method of breadmaking ?
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. Differentiate between microbial spoilage and staling of bread.
10. What do you understand by ropiness in bread ? What causes ropiness ?

### 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 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*

What are the major advantages and limitations of various breadmaking processes ? **12**

13. Discuss methods to assess bread quality.

*Or*

Which species of mold infect bread ? How mold growth in bread can be controlled ? **11**