

Roll No. ....

Exam Code : J-19

Subject Code—0681

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

(Batch 2011 Onwards)

SOFT WHEAT PRODUCTS AND PROCESSES

PGDBST-06

*Time : 3 Hours*

*Maximum Marks : 70*

**Section A**

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

1. Classify and discuss various types of crackers.
2. Discuss methods to assess the quality Biscuits.
3. Discuss various methods of forming crackers.
4. What is the importance of “mixing” and “proofing” in baking ?
5. Differentiate between crackers, wafers and pretzels.

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6. What are Pretzels ? What are the technological steps involved in their manufacture ?
7. Why biscuits are baked in oven having different temperature zones ?
8. Differentiate between soft and hard dough biscuits.
9. Discuss production of cakes and pastry.
10. Differentiate between pretzels and biscuits.

### Section B

**Note :** Attempt all the questions.

11. Explain various types of cake faults and ways to eliminate them.

*Or*

Classify cookies and describe general process of their production. **12**

12. Discuss factors affecting biscuit dough spread during baking.

*Or*

Discuss manufacturing technology of crackers. **12**

13. Discuss packaging requirements of cakes and biscuits.

*Or*

Discuss processing and formulation of hard dough biscuits. **11**