

Roll No. ....

Exam Code : J-19

Subject Code—0846

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

(Main & Reappear)

(For 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.** Explain methods to assess the quality of biscuits.
- 3.** Describe the various methods of forming crackers.

(3-76-15-0519) **J-0846**

**P.T.O.**

4. What is the importance of “mixing” and “proofing” in baking ?
5. Differentiate between crackers, wafers and pretzels.
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 the various types of cake faults and ways to eliminate them.

*Or*

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

12. Elaborately discuss factors affecting biscuit dough spread during baking.

*Or*

Describe manufacturing technology of crackers. **12**

13. Explain packaging requirements of cakes and biscuits.

*Or*

Enlist formula ingredients and describe critical unit operations of hard dough biscuits. **11**