

Reg.No. \_\_\_\_\_



# Karunya UNIVERSITY

(Karunya Institute of Technology & Sciences)  
(Declared as Deemed-to-be University under Sec.3 of the UGC Act, 1956)

## End Semester Examination – Nov/Dec – 2016

**Code : 14FP3016**  
**Sub. Name : Milling & Bakery Technology**

**Semester : 2016-17 ODD**  
**Duration : 3hrs**  
**Max. marks : 100**

### ANSWER ALL QUESTIONS (5 x 20 = 100 Marks)

Q. No.	Sub Div.	Questions	Course Outcome	Marks
1.	a.	Characterize flowable & Floodable type of granules in reference to designing equipment for bulk handling of solids or granulated powders? How are these characters manifested?	CO3	10
	b.	Paraphrase the following dough & gluten strength tests (Graph/interpretation is a must ) i. Farinograph ii. Mixograph	CO1	5 5
(OR)				
2.	a.	Draw the structure of a wheat kernel and explain its different components.	CO1	5
	b.	Ennumerate the different physical tests that are done for wheat quality testing.	CO1	5
	c.	Paraphrase the following dough & gluten strength tests (Graph/interpretation is a must ) i. Extensigraph ii. Amylograph	CO1	5 5
3.	a.	Reconstruct the Milling Process of wheat (use suitable sketches were required)	CO2	20
(OR)				
4.	a.	Explain the milling test done by Buhler Laboratory Flour Mill.	CO1	10
	b.	Recreate the different basic tests done to flour on receipt in a bakery industry.	CO1	10
5.	a.	Summarize the different methods of mixing used in Shortening type cakes	CO2	20
(OR)				
6.	a.	Reconstruct the Bread making process during the following: i. Chorleywood Bread Process ii. Sponge & Dough Process	CO3	5 5
	b.	Discuss the stages of Bread making w.r.t dough rheology	CO3	10
7.	a.	Explain the method of mixing of Foam based cakes	CO2	10
	b.	Conclude how doneness of cakes is checked.	CO2	5
	c.	Enumerate the different parameters to take into consideration for the economical design of bulk handling equipment.	CO3	5
(OR)				
8.	a.	Explain the different types of ovens found in commercial bakeries? (Use diagrams wherever required)	CO2	10
	b.	Summarise how Compounded Fluid Shortening is handled in a bakery Industry (Illustrate a Nitrogen Blanketing system)	CO2	10
<b><u>Compulsory:</u></b>				
9.	a.	Describe in detail the biscuit making process with emphasis on the gauging, sheeting and cutting unit operations.	CO2	20

ALL THE BEST