



## Question Paper

Module 5:	Flour	
Date: <b>28 September 2020</b>	Time: <b>09:30 – 12:00</b>	Duration: <b>2½ hours</b>

You should have the following for this examination: **answer book, pencil, pen and ruler.**

All questions carry equal marks. The maximum marks for each section within a question are shown. Answer **ALL SEVEN** questions, starting each new question (1-7) on a **new** page of the answer book.

1.
  - a)
    - i) Define “Quality”. (3 marks)
    - ii) State who is the ultimate judge of flour quality. (1 mark)
  - b) State how flour is produced in the break system. (2 marks)
  - c) Outline the key factors that are important to ensure laboratory staff are trained and competent. (6 marks)
2.
  - a) Describe the factors that need to be considered when setting up a target and range for a flour specification. (4 marks)
  - b) Explain what ‘hardness’ measures in wheat. (2 marks)
  - c) List and describe **FOUR** factors that can affect specific weight in wheat. (4 marks)
  - d) Describe how the SDS test is carried out. (2 marks)
3.
  - a) Sketch a Farinogram for a bread flour, and label all measurements. (6 marks)
  - b) Describe the relevance of each labelled measurement. (6 marks)
4.
  - a) Describe briefly **SIX** key factors that make flour a complex ingredient. (6 marks)
  - b) Describe the purpose of carrying out laboratory millings. (4 marks)
  - c) State the purpose of conducting a screenings test. (2 marks)

*continued overleaf*

