

## **Question Paper**

Module 5:			Flour					
Date:			Time:	Duration:				
28 September 2020			09:30 - 12:00	2½ hours				
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 <b>ALL SEVEN</b> questions, starting each new question (1-7) on a <b>new</b> page of the answer book.								
Answer ALL Seven questions, starting each new question (1-7) on a new page of the answer book.								
1.	a)	i) Define "Qu	ality".		(3 marks)			
		ii) State who i	is the ultimate judge o	of flour quality.	(1 mark)			
	b)	State how flou	ur is produced in the b	reak system.	(2 marks)			
	c)		y factors that are imp I and competent.	ortant to ensure laboratory staff	(6 marks)			
2.	a)		actors that need to be d range for a flour spe	e considered when setting up ecification.	(4 marks)			
	b)	Explain what '	hardness' measures ir	n wheat.	(2 marks)			
	c)	List and descri	be 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 Farin	ogram for a bread floo	ur, and label all measurements.	(6 marks)			
	b)	Describe the re	elevance of each labe	lled measurement.	(6 marks)			
4.	a)	Describe brief	ly SIX kay factors that	make flour a complex ingredient.	(6 marks)			
4.	aj	pescribe brief	iy SIA KEY IACIOIS INAL	make nour a complex ingredient.	(U IIIdIKS)			
	b)	Describe the p	ourpose of carrying ou	t laboratory millings.	(4 marks)			
	c)	State the purp	ose of conducting a so	creenings test.	(2 marks)			

5.	a)	State typical Extensogram results for a biscuit flour.	(2 marks)
	b)	Describe how image analysis can be used in a mill laboratory.	(4 marks)
	c)	List FOUR functions of salt as an ingredient in breadmaking.	(2 marks)
	d)	Describe why fungal amylase may be added to breadmaking flour.	(4 marks)
6.	a)	Describe EIGHT advantages of the Chorleywood breadmaking process.	(8 marks)
	b)	List the FOUR main stages of breadmaking.	(2 marks)
	c)	List FOUR causes of sharp edges on bread.	(2 marks)
7.	a)	Describe briefly how soup flour is made.	(3 marks)
	b)	Describe briefly a yeasted pastry and its production process.	(3 marks)
	c)	State the typical moisture content of a biscuit.	(1 mark)
	d)	Explain why hard wheats might be used in a biscuit flour grist.	(3 marks)
	e)	List the FOUR steps of heat treatment for cake flour.	(2 marks)