

# KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food.Engg) 2012 Admission  
IV<sup>th</sup> Semester Final Examination- June -2014

Cat. No: Fdsc.2202

Title: Baking and Confectionary Technology (1+1)

Marks: 80

Time: 3 hours

## I Fill up the blanks

(10 x 1=10)

1. Gluten is a mixture of \_\_\_\_\_ and \_\_\_\_\_ protein fraction
2. Wheat dough is \_\_\_\_\_ in nature
3. Strength of wheat depends on quantity of \_\_\_\_\_ present
4. \_\_\_\_\_ is coarsely ground endosperm
5. \_\_\_\_\_ enzyme acts on starch granules and produce maltose
6. \_\_\_\_\_ measures the extensibility of dough
7. \_\_\_\_\_ cake is made from egg white
8. Danish pastry ,doughnuts are generally leavened by \_\_\_\_\_
9. \_\_\_\_\_ are made from soft wheat flour
10. \_\_\_\_\_ is measured using Hagberg Falling number Test

## II Write short notes on any TEN questions

(10x 3=30)

1. Marshmallows
2. Flavours used in confectionery
3. Conching
4. Starch damage and its effect on flour quality
5. Hard and soft wheat
6. Roller mills in wheat milling
7. Enzymes present in wheat flour
8. Sedimentation test
9. Cardy and tofee
10. Angelcake and sponge cake
11. Thousand grain weight
12. Water absorption power

## III Answer any SIX questions

(6 x 5=30)

1. Write about mechanical development of wheat dough
2. Write briefly about the tests to assess protein quality
3. Distinguish cookies and crackers

4. Reciprocating and rotary cutting
5. Manufacture of chocolates
6. Write notes on defects in bread manufacture
7. Which are the factors that affect baking quality of flour
8. Differentiate fruit candy and preserves

**IV Answer any ONE question**

**(1x 10=10)**

1. Explain the manufacture of bread with role of ingredients
2. Write about milling of wheat .Explain different types of wheat flour

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