

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food. Engg) 2013 Admission

IVth Semester Final Examination-June/July -2015

Cat. No: Fdsc.2202

Title: **Baking and Confectionery Technology (1+1)**

Marks: 50.00

Time: 2 hours

I Fill up the blanks

(10 x 1=10)

1. _____ is study of flow and deformation of material
2. Biscuit of low sugar and fat contents are termed as _____
3. _____ is a natural emulsifier used in cookies
4. _____ confers to elastic property of dough
5. Shortened cakes are leavened by _____
6. Natural fat of cocoa bean is _____
7. Concentration of sugar is measured using _____
8. _____ is a source of carotenoid pigment
9. _____ is a coloring matter defined as 'burnt sugar'
10. Hard wheat has _____ % protein

II Write short notes on any FIVE questions

(5 x 2=10)

1. Differentiate compressed and dry yeast
2. Cocoa butter
3. Falling number test
4. Conditioning of wheat
5. Caramelisation and crystallization
6. Crackers
7. Differentiate Non-Newtonian and Newtonian flow

III Write short essays on any FIVE questions

(5 x 4=20)

1. What are the factors that affect gluten formation
2. What are the common defects in cakes
3. What are the pasta products .How are they manufactured
4. Write note on types of cakes and role of ingredients
5. What are the features of a good quality bread
6. Explain the structure of wheat grain
7. Explain the different methods of preparation of dough in bread

IV Write an essay on any ONE

(1 x 10=10)

1. Explain the manufacture of candy with machineries involved
2. Briefly describe the composition and milling of wheat