



KERALA AGRICULTURAL UNIVERSITY
B.Tech. (Food Engineering) 2019 Admission
Re-Examination – August 2022

Fdsc.2202

Baking and Confectionery Technology (1+ 1)

Marks: 50
Time: 2 hours

I Match the following

(10x1=10)

- | | |
|---------------------------|-----------------------------|
| 1. Gelatin | a) Emulsifying agent |
| 2. Sugar | b) Meat analogues |
| 3. Yeast | c) 170 ⁰ C |
| 4. Salt | d) Tenderizers |
| 5. Potassium bromate | e) Leavening agent |
| 6. Caramel | f) Whipping agent |
| 7. Glycerol mono stearate | g) Extrusion cooking |
| 8. Alpha amylase enzyme | h) Bread improver |
| 9. Soya protein | i) Impart taste and flavour |
| 10. Pasta products | j) Dough improver |

II Write short notes on ANY FIVE of the following

(5x2=10)

1. Dough sheeter
2. Sorbitol
3. Role of emulsifiers in bakery industry
4. Properties of liquid glucose
5. Types of confectionary
6. Factors affecting quality of extrusion products
7. Macaroni products

III Answer ANY FIVE of the following

(5x4=20)

1. Discuss the role and importance of yeast in bread fermentation.
2. Explain the various types of defects that may occur in bread.
3. Differentiate the followings
 - a. Baking soda and Baking powder
 - b. Hard wheat and Soft wheat
4. Explain advantages and disadvantages of extrusion cooking.
5. Explain the important unit operation involved in modern milling of wheat.
6. What are the functions of water in baking?
7. What is fondant and explain the process of fondant manufacturing.

IV Write an essay on ANY ONE of the following

(1x10=10)

1. State and explain the functions of different ingredients used in bread manufacturing.
2. Explain in brief twin screw extruder with neat labeled diagram.
