



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engg. & Technology)
VIII Semester Final Re- Examination – Aug 2023
2019 Admission

Fdsc.2202

Baking and Confectionery Technology (1+ 1)

Marks: 50
Time: 2 hours

I Fill in the Blanks

(10x1 = 10)

1. Browning of foods during baking is due to and
2. is a leading Indian food industry in biscuit making.
3. is an enzyme in wheat flour essential for bread making.
4. Cake flour should contain less than% protein.
5. is an enzyme present in yeast.
6. Ideal pH for action of yeast is to
7. is a chemical used for leavening.
8. Baking powder differs from baking soda due to the presence of
9. is a natural colour used in food industry.
10. is a natural setting material used in baking/food industry.

II Write short notes on ANY FIVE of the following

(5x2=10)

1. Discuss the requirements for yeast fermentation.
2. What is sensory evaluation?
3. Explain the classification of wheat based on hardness.
4. Explain the applications of farinograph curve.
5. Enlist the common mould inhibitors used in bread making.
6. Differentiate between wheat flour and Atta.
7. Discuss the 2 types of heating elements in commercial ovens.

III Answer ANY FIVE of the following

(5x4=20)

1. Texture analyser
2. Rheometer
3. Features considered in evaluating a baked product
4. Five essential equipments needed in bread making
5. Contents of Label on bread packing materials
6. Processing of 'Chewing gum'.
7. Technical requirements of colours used in baking

IV Write an essay on ANY ONE of the following

(1x10=10)

1. Discuss the various bread making methods.
2. Discuss the various flaws seen in baked breads and their reasons.
