



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food Technology) 2021 Admission**  
**V Semester Final Examination – January 2024**

Pafe.3129

**Bakery, Confectionery and Snack Products (1+1)**

**Marks: 50**  
**Time: 2 hours**

- I Fill in the blanks (10x1=10)**
1. When hot water is added to starch, the cells swell and burst. This process is known as .....
  2. Fat used as a frying medium must have .....
  3. Yeast termed as .....
  4. The raising agent ..... is known as VOL
  5. PepsiCo snack food industry giant acquired Stacy's Pita Chip Company in .....
- State True or False**
6. Other name for Sponge and dough method of making bread is Slack dough method
  7. A frozen dessert is similar to an ice-cream cake and is made by layering 3 different kinds of ice-cream with a layer of Genoese sponge is Casatta
  8. Malt syrup is also obtained from oats
  9. Another name for creaming method of cake making is Flour batter method
  10. Moulded sugar is poured into moulds, and is almost always used for the base and structural elements of showpieces
- II Write short notes on ANY FIVE of the following (5x2=10)**
1. Which chocolate type is best?
  2. What are the quality parameters of cake?
  3. What are the standards of a good cake?
  4. What are the five most important characteristics of a cake?
  5. What foods are made by extrusion?
  6. What are the advantages and disadvantages of extrusion feed?
  7. Are pies and pastries the same?
- III Answer ANY FIVE of the following (5x4=20)**
1. Discuss about the various types of Chocolate
  2. What are the Specifications, characteristics and quality standards of chocolate?
  3. Discuss in detail about the packaging, packing and storage of chocolate.
  4. Discuss in detail about different types of breads.
  5. Discuss in detail about the malting process.
  6. What happens to starch during extrusion processing?
  7. Discuss in detail about the extrusion technique used in food industry.
- IV Write an essay on ANY ONE of the following (1x10=10)**
1. Discuss in detail about the bakery and its products.
  2. Discuss in detail about the Rheology of flour and dough.

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