



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Technology) 2022 Admission
V Semester Final Examination – January 2025

Pafe.3129

Bakery, Confectionery and Snack Products (1+1)

Marks: 50
Time: 2 hours

- I Fill in the blanks** **(10x1=10)**
1. _____ has been used in the production of fermented cereal-based products since ancient times as a biological leavening agent.
 2. A dough temperature of _____ from the mixer is recommended for no-time dough.
 3. Crackers or puffed biscuits are included in _____ category of biscuits.
 4. _____ determines the gluten strength of a dough by measuring the force required to blow and break a bubble of dough.
 5. _____ includes products such as boiled sweets, fondants, fudge, toffees, etc.
- State True or False**
6. Soft wheat flour is used for Bread making.
 7. Cakes made with oil as the shortening are more tender than those made with a plastic shortening.
 8. Rheology is the study of deformation and flow of matter.
 9. Fat Bloom is a surface defect in chocolate.
 10. Direct expanded breakfast cereals are manufactured by Cold Extrusion Process.
- II Write short notes on ANY FIVE of the following** **(5x2=10)**
1. What is Toffee ?
 2. What are Flaked Cereals ?
 3. What is the composition of Milk Chocolate ?
 4. List the ingredients used in Pasta Making.
 5. What is Planetary Mixer ?
 6. What is Baking Technology ?
 7. What is the difference between Gelatinization and Retrogradation ?
- III Answer ANY FIVE of the following** **(5x4=20)**
1. Write a short note on Milk Based Sweets.
 2. Draw a diagram of Single Screw Extruder.
 3. Write about Farinograph Test.
 4. Elaborate the term Chemical Leavening Agent.
 5. Explain the role of Protein in expanded snack products.
 6. Give in brief about Packaging of Snack Products.
 7. State the quality requirements for Chocolate.
- IV Write an essay on ANY ONE of the following** **(1x10=10)**
1. Write in detail about Cake Manufacturing Process.
 2. Enlist and explain the types of Sugar Confectionery products.
