



KERALA AGRICULTURAL UNIVERSITY
B. Tech.(Food Technology) 2023 & previous admission
V Semester Final Examination - January 2026

Pafe.3129

Bakery, Confectionery and Snack Products (1+1)

Marks: 50

Time: 2 hours

I Define the following (10x1=10)

1. Sugar bloom
2. Snack Food
3. Spaghetti
4. Gun-puffed whole grains
5. Malt
6. Macaroni
7. Proofing
8. Caster (Castor) sugar
9. Confectionery
10. Leavening agents

II Write short notes on ANY FIVE of the following (5x2=10)

1. What is the difference between baking soda and baking powder?
2. Write in brief about mistakes in moulding of bread.
3. Explain in brief quick cooking pasta.
4. Name the steps in cocoa Processing.
5. What are the package materials used for ready-to-eat breakfast cereals?
6. Write the difference between biscuits and cookies.
7. Explain in brief about unit operation in Cake Preparation.

III Answer ANY FIVE of the following (5x4=20)

1. Explain the extrusion process. Write the advantages and disadvantages of extrusion process.
2. Briefly explain the role of sugars in bakery products.
3. What is the difference between sugars based confectionery and chocolate based confectionery?
4. Mention the different raw materials used in confectionery.
5. Explain briefly the Preliminary evaluations of barley for malting.
6. Explain in detail about the Kilning in malt.
7. Explain briefly the role of fat (Shortening) in bakery products.

IV Write an essay on ANY ONE of the following (1x10=10)

1. Explain in detail the characteristics of good bread.
2. Briefly explain the key processing stages of Breakfast cereals.
