



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech. (Food Engg) 2019 Admission**  
**IV Semester Final Examination- -November 2021**

Fdsc - 2202

**Baking and Confectionery Technology (1+ 1)**

**Marks: 50**  
**Time: 2 hours**  
**(10x1=20)**

**I Fill in the blanks**

1. The elastic behaviour of dough is due to \_\_\_\_\_
2. Slow acting baking powder has \_\_\_\_\_
3. The crust colour of bread is due to the presence of \_\_\_\_\_
4. Sugar syrup should be boiled to a temperature of \_\_\_\_\_ for fondant preparation.
5. \_\_\_\_\_ is used in chocolate to create a smoother texture.

**Match the following**

- |                                 |                 |
|---------------------------------|-----------------|
| 6. Leavening agent              | -130°C          |
| 7. Baking temperature for bread | - Marshmallow   |
| 8. Soft crack                   | - Icing         |
| 9. Foamed sweet confectionery   | - Baking powder |
| 10. Gum paste                   | -220°C          |

**II Write short notes on ANY FIVE of the following**

**(5x2=10)**

1. Effect of acid on crystallization of sugar
2. Enumerate the equipments used for dough rheology
3. Steps involved in sponge and dough method of bread making
4. Different types of leavening agents used in Bakery
5. Explain the different mixing methods for cake
6. Manufacturing process of chocolates
7. Explain Enrobing.

**III Answer ANY FIVE of the following**

**(5x4=20)**

1. Write the importance of cake decoration? Discuss on the common types of icings used for cake decoration.
2. Explain the stages of sugar cookery with relevant types of confectionery
3. Discuss the role of different ingredients in bread making. Mention steps involved in straight dough method.
4. Write about the Extruded products
5. Discuss in detail about the spoilage of bread and the remedies should be taken for the same?
6. Explain the preparation of toffee and chewing gums
7. Write about the machineries required for confectionery products

**IV Write an essay on ANY ONE of the following**

**(1x10=10)**

1. Describe the process for the production of cocoa powder from cocoa beans? List the various by products prepared from cocoa beans during processing
2. Explain in detail about the wheat milling process

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