



**KERALA AGRICULTURAL UNIVERSITY**  
**B.Tech.(Food Technology) 2020 Admission**  
**V Semester Final Examination – February 2023**

**Pafe.3129**

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

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

**I Fill in the blanks**

**(10x1=10)**

1. Amylograph measures\_\_\_\_\_.
2. Extensograph indicates the \_\_\_\_\_
3. In north America, confectionery are called by\_\_\_\_\_name
4. \_\_\_\_\_ type of wheat flour is suitable for preparation of cakes.
5. Elastic behavior of dough is due to \_\_\_\_\_.
6. The crust colour of bread is due to presence of \_\_\_\_\_.

**Match the following**

- |  |                |
|--|----------------|
| 7. Water soluble                         | (i) Globulins  |
| 8. Salt soluble                          | (ii) Gliadin   |
| 9. Alcohol soluble                       | (iii) Glutenin |
| 10. Dilute acid or dilute alkali soluble | (iv) Albumins  |

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

**(5x2=10)**

1. Write the role of oxidizing agents in preparation of bakery products.
2. What is double acting baking powder?
3. Explain the process of prevention of starch leaching from uncooked pasta.
4. Mention the types of confectionery based on sugar content.
5. What is malting? Steps involved in malting.
6. Mention the steps in chocolate processing.
7. What is Granola Cereals?

**III Answer ANY FIVE of the following**

**(5x4=20)**

1. Explain in briefly manufacture of Alimentary pasta.
2. Briefly explain the sponge dough processing and straight dough processing of bread.
3. Briefly explain any four types of chocolate.
4. Explain in detail five basic unit operations done during the caramel/ Toffee processing.
5. Briefly explain the different types of baked products.
6. Briefly explain the Nondiastatic Malt.
7. What is fat bloom? Explain briefly the causes of fat bloom.

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

**(1x10=10)**

1. Name any ten bread faults and possible causes.
2. Write in detail about the functions of ingredients used in Bakery products.

\*\*\*\*\*