

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food.Engg) 2010 Admission
IVth Semester Final Examination- July -2013

Cat. No: Fdsc.2202

Title: Baking and Confectionary Technology (1+1)

Marks: 80

Time: 3 hours

Set. I

I. Answer all the questions

(1 x 10 = 10)

1. ----- is used for bringing out the flavour of other ingredients in baked products
2. ----- wheat is suitable for cakes and biscuits
3. Edible fats used in bakery products are known as -----
4. Biscuit of low sugar and fat is known as -----
5. The process of adjusting the moisture of wheat grain before milling is known as ---
6. Baking soda is chemically known as -----
7. The inner surface of bread on slicing is known as -----
8. Clarified molasses is known as -----
9. Emulsifier used in chocolate is -----
10. The change in viscosity of starch suspension when heated at controlled rate is measured by -----

II. Write short notes on Any TEN

(10 x 3 = 30)

1. Durum wheat is preferred for pasta products, why?
2. Hygienic conditions required in bakery units
3. Amylase activity in flour
4. Damaged starch and its role in bakery products
5. Dough raising capacity of yeast and its importance
6. Differentiate batter type and foam type cakes
7. Specify standards for *atta* and *maida*
8. Role of mixing time and temperature on dough rheology
9. Formula balance is important in the quality of cakes, why?
10. Write flow chart of toffee making process
11. Colours used in confectionery
12. Differentiate biscuits from crackers and cookies

III. Answer any SIX of the following

(6 x 5 = 30)

1. The structure and composition of wheat grain
2. Types of yeast and its role in fermented bakery products
3. Classify shortenings used in bakery applications and describe its role
4. List structural faults and their remedies in biscuits
5. Discuss the present status of bakery and confectionery industry in India
6. Functions of different ingredients in biscuit manufacturing process
7. How faults develop in cakes. Explain ways to eliminate them
8. Method of pizza manufacturing

IV. Answer any ONE of the following

(10 x 1 = 10)

1. Explain different methods of bread manufacturing process. Write on important internal faults in bread
2. Explain extrusion technology. How the quality of pasta products being evaluated