

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food.Engg) 2011 Admission
IVth Semester Special Re- Examination- June -2015

Cat. No: Fdsc.2202

Marks: 80.00

Title: Baking and Confectionery Technology (1+1)

Time: 3 hours

I. Answer all the questions

(1 x 10 = 10)

1. Process in which yeast cells act on free sugars and produce alcohol and CO₂ is known as -----
2. Emulsifiers reduce ----- in chocolate
3. Flour pH should be ideally between ----- for bread making
4. Dough extensibility and its resistance to expansion is measured by -----
5. Volume to bread is mainly achieved by -----
6. Wheat containing -----% of protein is suitable for bread making
7. An example for sugar based extruded product is -----
8. Wet mass developed after mixing of wheat flour, water and other ingredients is called -----
9. The tempering of chocolate liquor by mixing it slowly under heat is known as -----
10. In butter icing the proportion of butter and icing sugar is -----

II. Write short notes on Any TEN

(10 x 3 = 30)

1. Pasta products
2. Differentiate compressed yeast and dried yeast
3. Gluten quality and its relation to baking technology
4. Role of salt in bakery products
5. Why crust colour of bread is brown?
6. Marshmallow
7. Drying of extruded products
8. FPA specifications for refined wheat flour
9. Flow chart for the production of buns
10. Leavening agents
11. Ageing of wheat flour
12. Importance of personal hygiene in bakery units

III. Answer any SIX of the following

(6 x 5 = 30)

1. Different methods of preparing bread dough
2. Antimicrobial agents used in extending shelf life of bakery products
3. Quality grading system for wheat
4. Defects in the crust and crumb of bread
5. Reasons and remedies for blisters and fat blooms in biscuits
6. Importance of mixing and proofing in baking
7. Hard boiled candy manufacturing process
8. Physical and chemical changes in bread on baking

IV. Answer any ONE of the following

(10 x 1 = 10)

1. What do you mean by dough rheology? How will you assess the rheological properties of wheat dough by different methods?
2. Explain different types of cakes. Give a brief account on ingredients used in cake making and the common faults seen in cakes.