

KERALA AGRICULTURAL UNIVERSITY

B.Tech (Food . Engg) Degree Programme 2013 Admission

IVth Semester Final Examination- June – July 2016

Cat. No: Fdsc 2202

Marks: 50.00

Title: Baking and Confectionery Technology (1+1)

Time: 2 hours

I Fill up the Blanks

(10 x 1 =10)

1. Baking soda is chemically known as _____
2. Emulsifier used in chocolate is _____
3. Gluten is a mixture of _____ and _____ protein fraction.
4. _____ enzyme acts on starch granules and produce maltose.
5. Process in which yeast cells acts on free sugars and produce alcohol and CO₂ is known as _____
6. Flour pH should be ideally between _____ for bread making.
7. Dough extensibility and its resistance to expansion is measured by _____
8. Wheat containing _____% of protein is suitable for bread making.
9. An example for sugar based extruded product is _____
10. Wet mass developed after mixing of wheat flour, water and other ingredients is called _____

II Write short notes ANY FIVE

(5 x 2 =10)

1. Importance of personal hygiene in bakery units.
2. Role of mixing time and temperature on dough rheology.
3. Marshmallows.
4. Thousand grain weight.
5. Amylase activity in flour.
6. Dough raising capacity of yeast and its importance.
7. Role of mixing time and temperature on dough rheology.

III. Explain ANY FIVE of the following

(5 x 4 =20)

1. Antimicrobial agents used in extending shelf life of bakery products.
2. Physical and chemical changes in bread on baking.
3. Write briefly about the tests to assess protein quality.
4. The structure and composition of wheat grain.
5. Functions of different ingredients in biscuit manufacturing process.
6. How faults develop in cakes. Explain ways to eliminate them.
7. Differentiate fruit candy and preserves.

IV. Write essay on ANY ONE

(1 x 10=10)

1. Write about milling of wheat. Explain different types of wheat flour.
2. Explain extrusion technology. How the quality of pasta products being evaluated.