



Fdsc.2202

KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engg) 2017 Admission
IV Semester Final Examination- June 2019

Baking and Confectionery Technology (1+ 1)

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

I State True or False

- 1 Strong flour requires low fermentation time.
- 2 Fat present in cocoa powder is 60%.
- 3 Emulsifier used in chocolate is lecithin.
- 4 Sucrose is also called as fruit sugar.
- 5 As sugar content increases, biscuits become hard in texture.

Match the following

- | | |
|-----------------------|---|
| 6 Mixograph | a) 21 ⁰ C - 130 ⁰ C |
| 7 Sodium bi carbonate | b) 110 - 112 ⁰ C |
| 8 Non crystalline | c) Dough rheology |
| 9 Thread | d) Leavening agents |
| 10 Hard ball | e) Brittles |

II Write short notes/answers etc on ANY FIVE

(5x2=10)

- 1 Proofing
- 2 Packaging of confectionery products
- 3 Extensograph
- 4 Molasses
- 5 Soft candy
- 6 Changes taking place during baking
- 7 Invert sugar

III Answer any FIVE of the following.

(5x4=20)

- 1 Give the layout for a small scale bakery unit
- 2 Staling of bread
- 3 Role of sugar in toffee making.
- 4 Preparation of marsh mellows.
- 5 Different types of icings used for cake decoration
- 6 Factors that affect the crystallization of sugar.
- 7 Flakiness in puff pastry.

IV Answer any ONE of the following

(1x10=10)

- 1 Role of different ingredients in bread making. Mention steps involved in straight dough method.
- 2 a) Stages of sugar cookery with relevant types of confectionery.
b) Manufacturing process of Noodles and Spaghetti.
