

Register No.: Name:

SAINTGITS COLLEGE OF ENGINEERING (AUTONOMOUS)

(AFFILIATED TO APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY, THIRUVANANTHAPURAM)

SIXTH SEMESTER B.TECH DEGREE EXAMINATION (R,S), MAY 2024

FOOD TECHNOLOGY

(2020 SCHEME)

Course Code : 20FTT332

Course Name: Bakery and Confectionery

Max. Marks : 100

Duration: 3 Hours

PART A

(Answer all questions. Each question carries 3 marks)

1. Describe the functions of yeast in the bakery sector.
2. Define leavening agents. List any four functions.
3. List out the ingredients used for cake processing.
4. Explain the major steps involved in the processing of pastry.
5. Describe the packaging materials used for confectionery products.
6. Elaborate the advantages of microwave oven over conventional oven.
7. Explain the causes of Fat Bloom.
8. Outline the advantages of cocoa butter.
9. What is crystallized confectionery?
10. Explain the class of aerated confectioneries.

PART B

(Answer one full question from each module, each question carries 14 marks)

MODULE I

11. Envisage the major ingredients used in the bakery and confectionery industry with special emphasis on properties and functions. (14)

OR

12. a) Explain the different functions of yeast, water and milk relating with bakery industry. (7)
- b) Elaborate the benefits and process of fermentation in the bakery industry. (7)

MODULE II

13. Outline the major steps involved in the bread making process. (14)

OR

14. a) Explain the various types of pastries used for bakery and confectionery products. (7)

- b) Outline the basic ingredients used in making basic pastry. (7)

MODULE III

15. With suitable diagram explain the major and minor equipment used the bakery and confectionery field. (14)

OR

16. With a schematic diagram explain the basic requirements of bakery and confectionery plant layout. (14)

MODULE IV

17. Elaborate the manufacturing process of chocolate. (14)

OR

18. Describe the properties and functions of different types of chocolate. (14)

MODULE V

19. a) What is the status of confectionery in India? (2)
b) Explain the major classification of confectionery. (12)

OR

20. a) Explain the classes of medicated confectionery. (6)
b) Detail the manufacturing process involved in chewing gums. (8)
