

Register No.: Name:

SAINTGITS COLLEGE OF ENGINEERING (AUTONOMOUS)

(AFFILIATED TO APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY, THIRUVANANTHAPURAM)

SIXTH SEMESTER B.TECH DEGREE EXAMINATION (R), MAY 2023**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. What is the role of yeast in baking industry?
2. Write the classification of flour based on protein content.
3. What is proofing in baking?
4. List out different types of bread.
5. Explain the working principle of microwave oven.
6. What is the difference between conventional oven and OTG oven?
7. Draw the flow chart of chocolate liquor processing.
8. What is fat bloom?
9. Why hard candy is called boiled sweets?
10. Write a note on Crystallized confectionery.

PART B***(Answer one full question from each module, each question carries 14 marks)*****MODULE I**

11. a) Differentiate between fresh yeast and dry yeast, baking soda and baking powder. (7)
- b) Write the role of enzymes and sugar in baking industry. (7)

OR

12. a) Explain the role of major ingredients in baking industry. (7)
- b) Explain the role of shortening agents and flour improvers in baking industry. (7)

MODULE II

13. a) Describe the process for biscuit preparation. (7)
- b) Write the classification of bread and discuss any two types in detail. (7)

OR

14. a) Draw the flow chart of bread manufacturing and discusses critical steps. (7)
b) Describe the process for Pizza manufacturing. (7)

MODULE III

15. a) Explain the packaging requirement for bakery products. (7)
b) Draw and explain the layout of confectionary unit. (7)

OR

16. a) List out and explain the major equipment required for bakery industry. (7)
b) What are the quality standards for chocolate processing equipment? (7)

MODULE IV

17. a) Explain the quality characteristics of coco butter. (4)
b) Explain the unit operations involved cocoa bean processing. (10)

OR

18. a) Write the importance and properties of ingredients in chocolate processing. (7)
b) Explain the packaging requirements of chocolates. (7)

MODULE V

19. a) Outline the process of production of chewing gum and bubblegum in sugar confectionary. (7)
b) Summarize the various confectionery products made of sugar. (7)

OR

20. a) Explain the production of marsh mellow. (7)
b) What is the difference between candy and lozenges? What is the process of making lozenges? (7)
