

Register No.: Name:

SAINTGITS COLLEGE OF ENGINEERING (AUTONOMOUS)

(AFFILIATED TO APJ ABDUL KALAM TECHNOLOGICAL UNIVERSITY, THIRUVANANTHAPURAM)

SIXTH SEMESTER B.TECH DEGREE EXAMINATION (S), AUGUST 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. Differentiate between bakery and confectionary products.
2. Discuss the characteristics of different types of flours used in bakery.
3. What are the various factors affecting the mixing of dough?
4. Explain the principle of baking.
5. Briefly explain the packaging requirement for bakery products.
6. Explain the working of OTG.
7. Explain Fat Bloom.
8. Discuss the primary processing of cocoa.
9. Summarize the chemistry behind caramelization.
10. Differentiate between Chewing Gum and Bubble Gum.

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

11. a) Discuss the role of salt in the bakery industry. (7)
- b) Describe the types and functions of leavening agents in the bakery industry. (7)

OR

12. a) How yeasts are produced? What are its functions in the bakery industry? (7)
- b) Discuss the role of sugar in the bakery industry. (7)

MODULE II

13. a) Explain the procedure involved in the manufacturing of bread (7)
- b) Describe processing of pizza in detail. (7)

OR

14. a) Discuss different bread faults and its remedies. (7)
b) How biscuits are manufactured? Explain. (7)

MODULE III

15. a) Compare the principles of microwave oven and convectional oven. (7)
b) Summarize the different equipment used for Chocolate Processing. (7)

OR

16. Define plant layout. Construct a plant layout for the cake manufacturing unit. (14)

MODULE IV

17. a) Discuss the fermentation process of cocoa beans including its chemistry. (7)
b) Describe the different packaging requirements of chocolates. (7)

OR

18. Explain in detail the different ingredients, equipment and operations involved in the chocolate processing. (14)

MODULE V

19. a) Write a short note on Liquorice Processing. (7)
b) Discuss in detail on Crystallized Confectionery. (7)

OR

20. a) Explain panning process? Differentiate between hard panning and soft panning. (7)
b) Summarize the different ingredients used and processing of Boiled Sweets. (7)
