

TV221500V

Reg. No :

Name :

B. Voc. DEGREE (C.B.C.S.) EXAMINATION, NOVEMBER 2022
(2022 Admissions (regular) 2021 Admissions (Improvement / Supplementary), 2020, 2019, 2018, Admissions
Supplementary)

SEMESTER I - SKILL COURSE (FOOD PROCESSING TECHNOLOGY)
VFPT1S01B18 - BAKERY AND CONFECTIONERY TECHNOLOGY

Time : 3 Hours

Maximum Marks : 80

Part A

I. Answer any Ten questions. Each question carries 2 marks

(10x2=20)

1. What is baggase? List two uses of it.
2. What is powdered sugar?
3. What is massecuite?
4. Define lollipops.
5. What is marshmallow?
6. What are vitreous kernals?
7. Define glutenin.
8. What causes staling of bread?
9. What are biological leavening agents?
10. Write the purpose of Final proof.
11. What are drop cookies?
12. What are cookies?

Part B

II. Answer any Six questions. Each question carries 5 marks

(6x5=30)

13. Write down the classification of sugar.
14. Explain the process of refining of sugar.
15. Differentiate between fudge and toffee.
16. Explain the natural process of bleaching and maturation in wheat flour.
17. Explain the methods of mixing ingredients in bread making.
18. Write the functions of leavening agents in bakery products.
19. Explain the functions of fat in bakery products.
20. Explain the suitable packaging materials used for cakes.
21. Explain blending method.

Part C

III. Answer any Two questions. Each question carries 15 marks

(2x15=30)

22. Explain in detail on the different types of sugar available in the market and its function.
23. Explain the methodology and approaches to evaluate bread and bread wheat quality.
24. Comment on the types of flour available in market used in baking.
25. Write on the common spoilage in cakes and biscuits.