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Reg. No :

Name :

BACHELOR'S DEGREE (C.B.C.S) EXAMINATION, NOVEMBER 2024
2024 ADMISSIONS REGULAR
B.VOC F.P.T SEMESTER I - SKILL
VFPT1S01B23 - 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. Define artificial sweeteners
2. Define powdered sugar.
3. Classify sugar confectionery.
4. Recall the role of amylograph.
5. List the solubility behavior of albumin, glutenin and gliadin.
6. Recall the major steps in milling of wheat.
7. List the various dough development stages.
8. Define staling of bread.
9. Recall the wheat protein content required for the cookies.
10. Recall oven spring.
11. List the types of cookies.
12. Explain the term moldiness and chalkiness in bread.

Part B

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

(6x5=30)

13. Differentiate between raw sugar and beet sugar processing.
14. Write short note on liquid sweeteners.
15. Explain about the coloring and flavoring agents in confectionery.
16. Define: a) Lollipop b) Marshmallow c) Lozenges
17. Identify a methodology to determine the alpha- amylase activity in wheat flour
18. Explain the classification of wheat.
19. Briefly explain the term emulsifiers.
20. Write a short note on different chemical changes taking place during baking.
21. Explain the types of cakes.

Part C

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

(2x15=30)

22. Illustrate the stages of sugar temperature tests.
23. Explain in detail about 'Gluten'.
24. Explain in detail the physical and chemical changes occurring in dough during bread baking.
25. Enumerate on the various ingredients and their role in cake making.