

This question paper contains 2 printed pages]

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S. No. of Question Paper : 1577

Unique Paper Code : 2201303

F-3

Name of the Paper : Bakery and Confectionery Technology

Name of the Course : B.Tech. Food Technology

Semester : III

Duration : 3 Hours

Maximum Marks : 75

(Write your Roll No. on the top immediately on receipt of this question paper.)

Attempt five questions in all.

Question No. 1 is compulsory.

All questions carry equal marks.

1. (a) Define the following briefly :

5×2=10

(i) Oven spring

(ii) Ropy bread

(iii) Brown sugar

(iv) Castor sugar

(v) Choux pastry.

(b) Justify the following :

(i) Double acting baking powders are preferred for baking.

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(ii) Granular fats are not used in bakery products.

2

P.T.O.

2. (a) Discuss the role of bread ingredients. 8
(b) Discuss the process of biscuit making with the help of flow-chart. 7
3. Differentiate between : 3×5=15
(a) Cream cake and Sponge cake
(b) Fondant and Fudge
(c) Chemical leavening agents and Mechanical leavening agents.
4. (a) List the defects of cake and their corrective measures. 10
(b) Briefly discuss the different mixers used in bakery. 5
5. (a) Suggest the modification in process and ingredient for making gluten free baked products with examples. 8
(b) Explain chocolate making process with flow-chart only. 7
6. (a) List the quality tests done on flour used for making bread and their significance. 10
(b) Elaborate on the importance of durum wheat in pasta processing. 5
7. Write short notes on (any three) : 3×5=15
(a) Role of diastase in bread
(b) Ready to eat breakfast cereals
(c) Bread staling
(d) Status of bakery industry in India
(e) Cake icings.