

Sl. No. of Question Paper: 6124

Unique Paper Code : 2201303

Name of the paper : Bakery and Confectionery Technology

Name of course : B.Tech Food Technology

Semester : III

Duration : 3 hours

Maximum Marks : 75 marks

F-5

Instructions for candidates

1. Attempt five questions in all.
2. Question no.1 is compulsory.
3. All questions carry equal marks.

Q.1 (a) Define the following briefly:

(2x5 = 10)

- i. Oven break
- ii. Mould growth in bread
- iii. Refined sugar
- iv. Icing sugar
- v. Short crust pastry

(b) Justify the following:-

- i. Appropriate amount of salt is critical in bread making. (3)
- ii. Granular sugar is not used in bakery products. (2)

Q.2 (a) Discuss the role of cake ingredients.

(8)

(b) Discuss the process of puff pastry with the help of flow chart. (7)

Q.3 Differentiate between :-

(5 x 3=15)

- (a) Sponge dough method and Straight dough method
- (b) Crystalline candy and Non crystalline candy
- (c) Chemical leavening agents and Biological leavening agents

Q.4 (a) List the defects of bread and their corrective measures.

(10)

(b) Briefly discuss the different ovens used in bakery. (5)

Q.5 (a) Suggest the modifications in process and ingredients for making high fibre and low sugar baked products with examples. (8)

(b) Explain hard boiled candy making process with flow chart only. (7)

Q.6 (a) List down the quality tests done on flour used for making biscuit and their significance. (10)

(b) List down different pasta products and discuss their processing briefly. (5)

Q.7 Write short notes on: - (any three)

(5x3 = 15)

- (a) Role of amylases
- (b) Ready to cook breakfast cereals

(c) Types of cookies

(d) Status of confectionary industry in India

(e) Crackers