

[This question paper contains 2 printed pages.]

Sr. No. of Question Paper : 1446

F-7

Your Roll No.....

Unique Paper Code : 2201303

Name of the Paper : Bakery and Confectionary Technology

Name of the Course : **B.Tech. Food Technology**

Semester : III

Duration : 3 Hours

Maximum Marks : 75

**Instructions for Candidates**

1. Write your Roll No. on the top immediately on the receipt of this question paper.
2. Attempt five questions in all.
3. All questions carry equal marks.

1. (a) Explain the role of bread ingredients. (8)  
(b) Discuss the process of chocolate making with help of flow chart. (7)
2. (a) List the defects in cake and their corrective measures. (10)  
(b) What are the different mixers used in bakery ? Explain briefly. (5)
3. (a) What are the modifications required in process and ingredients for making high fiber bakery products. (8)  
(b) Discuss the process of making biscuit with help of a flow chart. (7)
4. Write short notes on :- **(any three)** (5×3=15)  
(a) Straight dough method  
(b) Crystalline candy

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- (c) Cake icings
  - (d) Ready to eat breakfast cereal
  - (e) Faults in confectionary products
  - (f) Status of bakery industry
5. (a) What are leavening agents ? Discuss briefly different type of leavening agents used in bakery products. (10)
- (b) What are the two different types of cakes ? Discuss them briefly. (5)
6. (a) List various quality tests done in flour used to make bakery product ? Discuss any four briefly. (10)
- (b) Briefly discuss the processing of pasta products. (5)
7. Comment on following :- **(any five)** (3×5=15)
- (a) Ropiness in bread
  - (b) Bread improver
  - (c) Use of amylase
  - (d) Compressed Yeast
  - (e) Castor sugar
  - (f) Gluten free bread
  - (g) Cookies
  - (h) Caramelization
  - (i) Sedimentation value