

B.VOC. DEGREE EXAMINATION, AUGUST 2018**Third Semester****FPT 3S 2T—BAKERY AND CONFECTIONERY TECHNOLOGY**

(For B.Voc. Programme in Food Processing and Technology)

Time : Three Hours

Maximum : 80 Marks

Part A

*Answer all questions.
1 mark each.*

1. What is caramelization ?
2. What is a mold ?
3. Mention main ingredients of biscuits.
4. What is a toffee ?
5. Explain proofing.
6. What is a batter ?
7. Mention importance of knock back.
8. Write about hard candy.
9. Explain fat bloom.
10. What are lozenges ?



(10 × 1 = 10 marks)

Part B

*Answer any eight questions.
2 marks each.*

11. Give an account on equipment for baking.
12. Write a note on crystalline confectionery
13. Write about packing of cakes
14. Write about gur.
15. What is a rock candy?
16. Mention preparation of china balls
17. Explain enrobing
18. Write about sources of sugar.

Turn over

19. What is honeycomb candy ?
20. What is white sugar ?
21. Write a note on varieties of cakes.
22. Explain how cocoa butter can be produced ?

(8 × 2 = 16 marks)

Part C

*Answer any six questions.
4 marks each.*

23. Explain preparation of cream and marshmallows.
24. Enumerate procedure for preparation of biscuits.
25. Explain manufacture of refined sugar.
26. Differentiate white and dark chocolate.
27. Write a note on preparation of amorphous confectionery.
28. Explain processing and making of cocoa powder.
29. Write about preparation and significance of beet sugar.
30. Describe preparation of cake.
31. Explain preparation of milk chocolate.

(6 × 4 = 24 marks)

Part D

*Answer any two questions.
15 marks each.*

32. Explain the process of bread manufacturing.
33. Write about sugar boiled confectionery.
34. Describe processing of cocoa.
35. Explain how sugar can be manufactured.

(2 × 15 = 30 marks)