

B.VOC. DEGREE EXAMINATION, JULY 2019**Third Semester****FPT3S2T—BAKERY AND CONFECTIONERY TECHNOLOGY**

(For B.Voc. Degree in Food Processing Technology)

Time : Three Hours

Maximum : 80 Marks

Part A*Answer all questions.**1 mark each.*

1. What is conching ?
2. Write about khandasari sugar.
3. Explain leavening.
4. What is gur ?
5. Name a dough conditioner.
6. What is a fudge ?
7. Mention importance of bakers yeast.
8. What is bread crust ?
9. Mention most commonly used flour for biscuit making.
10. What is a quick bread ?

(10 × 1 = 10 marks)

Part B*Answer any eight questions.**2 marks each.*

11. What is a toffee ?
12. Write about honeycomb candy.
13. Explain preparation of rock candy.
14. Write about preparation of caramel.
15. List out types of flours used for preparation of bread.
16. Write a note on soft candies.

Turn over

17. What is baking ?
18. Write about bitter chocolate.
19. Write about sweet bun.
20. Write about lemon drops.
21. What is dough development ?
22. Write about sugar free candies.

(8 × 2 = 16 marks)

Part C

Answer any six questions.

4 marks each.

23. Explain molding, proofing, baking and packing of bread.
24. Describe preparation of cookies.
25. Explain manufacture of white chocolate.
26. Write a note on different types of cakes.
27. Explain preparation of wafer coated chocolate and fat bloom.
28. Write a note on uses and production of cocoa powder.
29. Write about ingredients needed for preparation of bread. Explain procedure for bread preparation.
30. Describe preparation of white sugar.
31. Explain preparation of marshmallows and fondant.

(6 × 4 = 24 marks)

Part D

Answer any two questions.

15 marks each.

32. Outline different types of sugar boiled confectionaries.
33. Explain processing of cocoa.
34. Explain process of cake preparation.
35. Describe preparation of refined sugar and beet sugar.

(2 × 15 = 30 marks)