

20U155

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Name:

Reg. No.....

FIRST SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2020

(Regular/Supplementary/Improvement)

CC18U SDC1 BC03 – BAKERY AND CONFECTIONARY

(Food processing technology - Core Course)

(2018 Admission onwards)

Time: Three Hours

Maximum: 80 Marks

PART A

Answer *all* questions. Each question carries 1 mark.

1. Genus name of sugar cane is
2. Organism which causes red bread is
3. Baking temperature of cookie is
4. is the technology behind pasta preparation.
5. Ropiness in bread is caused by
6. are moisture retention agents.
7. Baking temperature of crackers is
8. The word biscuit is derived from Latin word and
9. Name one use of bran.
10. Biscuits contain % of fat.

(10 × 1 = 10 Marks)

PART B

Answer any *eight* questions. Each question carries 2 marks.

11. What is massecuite?
12. What is gluten and its role in baking?
13. Write about any 2 flour treatments?
14. Write any 2 methods to prevent bread staling?
15. What are physical spoilages occur in bakery products?
16. Write the classification of confectioneries?
17. Define chocolate?
18. Explain the method of CFTRI method of parboiling?
19. Write any 4 uses of rice bran?
20. Explain extruded products with examples?
21. What is MSG?

22. Write the difference between mix and pre- mix?

(8 × 2 = 16 Marks)

PART C

Answer any *six* questions. Each question carries 4 marks.

23. Explain enzymatic browning.
24. Explain the spoilage of bakery products?
25. What is parboiling and write changes caused by parboiling?
26. Explain ageing and curing of rice?
27. Elaborate the causes and remedies of bread faults?
28. What is cream and write step involved in its process?
29. Draw the flow chart of biscuit manufacturing process?
30. Describe bread faults and remedies?
31. Explain any four modern methods of parboiling?

(6 × 4 = 24 Marks)

PART D

Answer any *two* questions. Each question carries 15 marks.

32. Explain the technology used in the preparation of pasta?
33. Explain the steps in milling of wheat?
34. Describe the production process of bread?
35. Describe about parboiling of rice?

(2 × 15 = 30 Marks)
