

22U162S

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Name:

Reg. No:

FIRST SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2022

(Supplementary/Improvement)

CC18U SDC1 BC03 - BAKERY AND CONFECTIONERY

(Information Technology)

(2018 to 2020 Admissions)

Time: Three Hours

Maximum: 80 Marks

PART-A

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

1. Process of accelerated ageing in freshly harvested paddy is called
2. is a process of removal of bran layer in brown rice
3. The word biscuit is derived from Latin word and
4. Kandasari sugar is originated from state
5. The browning of sugar caused by heat is known as.....
6. Bread staling can be prevented at the temperature of
7. type of flour is used to make cake and cookies
8. is known as Wheat protein
9. is the technology behind pasta preparation
10. Natural emulsifier found in egg is

(10 × 1 = 10 Marks)

PART-B

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

11. Give difference between hard wheat and soft wheat.
12. Write the health benefits of lemon drops.
13. Explain uses of cream in baking industry.
14. What is invert sugar?
15. What is crystallisation?
16. Write any 4 uses of rice bran.
17. Write any 2 methods to prevent bread staling.
18. Write about preservatives used in baking industry.
19. Write any 4 biscuit defects.
20. Define extrusion.
21. Write any 4 advantages of pre- mixes.
22. What are the advantages of parboiling?

(8 × 2 = 16 Marks)

PART-C

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

23. Explain the health benefits of jaggery and illustrate process flow chart.
24. Explain the process of hard candy.
25. Describe bread faults and remedies.
26. What is the technology behind pasta preparation?
27. What is parboiling and write changes caused by parboiling?
28. Explain ageing and curing of rice.
29. Write a note on food additives.
30. Write the flowchart for cookies.
31. What are the methods to reduce staling of bread?

(6 × 4 = 24 Marks)

PART-D

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

32. Explain the steps in milling of wheat.
33. Explain the manufacturing process of chocolate.
34. Define parboiling and write advantages, disadvantages and changes caused by parboiling.
35. Describe the production process of bread.

(2 × 15 = 30 Marks)
