

22U157

(Pages: 2)

Name:

Reg.No:

FIRST SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2022

(CBCSS - UG)

(Regular/Supplementary/Improvement)

CC21U SDC1 BC03 - BAKERY AND CONFECTIONERY

(Food Processing Technology)

(2021 Admission onwards)

Time : 2.5 Hours

Maximum : 80 Marks

Credit : 4

Part A (Short answer questions)

Answer *all* questions. Each question carries 2 marks.

1. What is raw sugar?
2. What is beet sugar and what is its advantages?
3. Explain different sugar stages in confectioneries.
4. Write the health benefits of lemon drops.
5. Define lozenges.
6. Define milling.
7. Define bread and write the ingredients in bread making.
8. What are the physical and chemical changes during bread baking?
9. What are the functions of egg in cake making?
10. Write any four biscuits faults and remedies.
11. What are the Indian traditional products from cereals?
12. Define extrusion.
13. Write different types of chocolate.
14. Write about tempering in chocolate making process.
15. Write a note on flaked rice.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

Answer *all* questions. Each question carries 5 marks.

16. Explain the process flowchart of jaggery.

17. Write a note on caramel and its uses in baking industry.
18. Explain physical and chemical criteria in wheat quality.
19. Write the characteristics of good flour used for making bread, biscuits and cakes.
20. Write the processing flowchart for rusk.
21. What is the technology behind pasta preparation?
22. What are the traditional parboiling methods?
23. Write a note on rice bran and its industrial uses.

(Ceiling: 35 Marks)

Part C (Essay questions)

Answer any *two* questions. Each question carries 10 marks.

24. Write a note on spoilage of bakery products.
25. Write an essay on food additives.
26. Explain the varieties, chemical composition, and the importance in handling processing of rice.
27. Write a note on post-harvest technology in rice.

(2 × 10 = 20 Marks)
