## FIRST SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2019
(Regular/Supplementary/Improvement)
### CC18U SDC1 BC03 – BAKERY AND CONFECTIONERY
(Core Course)
(Food Processing Technology - Skill Component)
(2018 Admission onwards)

Time : Three Hours                                              Maximum : 80 Marks

### SECTION - A
Answer *all* questions. Each question carries 1 mark.

1. Compressed lozenges are also known as ……….….

2. Expand HTST

3. Caramelisation of sugar occurs at …….…..…$^0$C

4. Name any one flour improver.

5. Ropiness in bread is caused by …….….….

6. A mixture of two or more immisible liquid is known as …….….….

7. Name two traditional products made from rice.

8. Biscuit is derived from …….….….

9. Name one use of bran oil.

10. The chemical name of baking soda is …….….….

**(10 x 1 = 10 Marks)**

### SECTION - B
Answer any *eight* questions. Each question carries 2 marks.

11. Differentiate between hard candy and honeycomb candy.

12. What is MSG?

13. What is invert sugar?

14. Define fudge.

15. Define extrusion.

16. Define chocolates and its types.

17. What are preservatives? Write two examples.

18. Define beet sugar and two advantages over cane sugar.

19. Differentiate between mix and premix.

20. Differentiate between crackers and wafers.

21. Write a note on flaked rice.

22. What is tempering and how it is done?

**(8 x 2 = 16 Marks)**

## SECTION - C

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

23. Explain different parboiling methods.

24. Explain enzymatic browning.

25. Write a note on spoilage of bakery products.

26. What are the dough development methods used in bread manufacturing?

27. Explain different criteria used to determine the quality of wheat.

28. Write a note on biscuit manufacturing.

29. Explain different stages of sugar cookery.

30. Write a note on manufacturing of cream.

31. Write a note on bread faults and remedies.

**(6 x 4 = 24 Marks)**

## SECTION- D

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

32. Explain the procedure for the manufacture of raw sugar, refined sugar and beet sugar.

33. Elaborately explain the varieties of rice.

34. Explain the sugar boiled confectionery.

35. Discuss about the technology and manufacturing of pasta production.

**(2 x 15 = 30 Marks)**

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