

23U159

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Name:

Reg.No:

FIRST SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2023

(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 refined sugar?
2. What is beet sugar and what are its advantages?
3. What is non enzymatic browning?
4. What is caramelisation?
5. Define lozenges.
6. Write about any two flour treatments.
7. Role of salt as a major ingredient in bread making.
8. Write any four internal bread faults.
9. Write the major and minor ingredients in biscuit manufacturing.
10. Define rusk and write its characteristics.
11. Define cookies and write its time temperature for production of cookies.
12. Define extrusion.
13. Write different types of chocolate.
14. Write a note on NERICA rice.
15. Write a note on puffed rice.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

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

16. Explain the health benefits of jaggery and illustrate process flow chart.

17. Write a note on marshmallow.
18. What is water absorption and how does water absorption work in flour?
19. Define wheat milling and write a note on flour treatments.
20. Write a note on cake faults and remedies.
21. Explain manufacturing process of pasta.
22. Explain the chocolate manufacturing process briefly.
23. Explain the by-products in rice milling.

(Ceiling: 35 Marks)

Part C (Essay questions)

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

24. Describe the production process of bread.
25. Write an essay on food additives.
26. Write a note on post-harvest technology in rice.
27. Define parboiling and write advantages, disadvantages and changes caused by parboiling.

(2 × 10 = 20 Marks)
