

24U176S

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Name:

Reg. No:

FIRST SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2024

(Food Processing Technology)

CC18U SDC1 BC03 – BAKERY AND CONFECTIONARY

(2019 to 2020 Admissions – Supplementary)

Time: 3 Hours

Maximum: 80 Marks

PART A

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

1. is known as Wheat protein
2. Baking temperature of bread is
3. type of flour is used to make cake and cookies
4. Moisture content in biscuit is
5. is the technology behind pasta preparation
6. Preservative used in bread manufacturing is
7. Process of accelerated ageing in freshly harvested paddy is called
8. Pigments in rice are &
9. EU number of natural emulsifier lecithin is
10. The browning of sugar caused by heat is known as

(10 × 1 = 10 Marks)

PART B

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

11. Write four methods to prevent staling.
12. Difference between mix and premixes.
13. What is Conching process?
14. What is parboiling?
15. Define food additive.
16. Explain tempering in wheat milling.
17. Define extrusion.
18. Difference between biscuits and cookies.
19. Write any four breads faults and remedies.
20. Write any four uses of bran.
21. What is curing of rice?
22. Define additives.

(8 × 2 = 16 Marks)

PART C

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

23. Explain the steps in refined sugar processing.
24. What are staling and explain methods to reduce staling of bread?
25. What is cream and write step involved in its process?
26. What are the advantages and disadvantages of parboiling?
27. Explain ageing and curing of rice.
28. What is the technology behind pasta preparation?
29. Explain manufacturing process of pasta.
30. Write a note on food additives.
31. Write the flowchart for cookies.

(6 × 4 = 24 Marks)

PART D

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

32. Write a note on spoilage of bakery products.
33. Explain the production process of bread.
34. Explain the manufacturing process of chocolate.
35. Write a note on different types of rice and by products of rice.

(2 × 15 = 30 Marks)
