

24U105

(Pages: 2)

Name:

Reg.No:

FIRST SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2024

(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 are the health benefits of jaggery?
2. What is raw sugar?
3. Write the health benefits of lemon drops.
4. Explain the steps involved in processing of cream.
5. Write about any 2 flour treatments.
6. What is the function of yeast in bread making?
7. Write about knock back method in bread making.
8. Define biscuits and write the time and temperature combination for preparation of biscuits.
9. Write any four biscuits faults and remedies.
10. Define wafers and write the time- temperature for the production of wafers.
11. What is difference between mix and pre-mix?
12. What are the four uses of chocolate?
13. Distinguish between husked rice and milled rice.
14. What is rice starch?
15. Explain 'Avario process' in parboiling.

(Ceiling: 25 Marks)

Part B (Paragraph questions)

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

16. Explain the steps in refined sugar processing.
17. Write the steps involved in preparation of honey comb candy.

18. What are the properties of wheat?
19. Explain the modern method of wheat milling.
20. Write about the main ingredients and their functions in cake making.
21. Define extrusion and write about one extruded product.
22. Explain the by-products in rice milling.
23. Explain the process of puffed and flaked rice.

(Ceiling: 35 Marks)

Part C (Essay questions)

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

24. Classify and explain sugar boiled confectionery with examples.
25. Write an essay on spoilage on bread, bread staling.
26. Describe the technology behind pasta preparation and its process flow chart.
27. Explain the manufacturing process of chocolate.

(2 × 10 = 20 Marks)
