

18U165

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Name:

Reg. No.....

FIRST SEMESTER B.Voc. DEGREE EXAMINATION, NOVEMBER 2018

(CUCBCSS-UG)

CC18U SDC1 BC03 – BAKERY AND CONFECTIONERY

(Core Course)

(Food Processing Technology-Skill Component)

(2018 Admission Regular)

Time : Three Hours

Maximum : 80 Marks

SECTION – A

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

1. Expand WAP
2. Khandasari sugar was originated from state
3. Name any two additives used in baking
4. Name any one flour improver
5. Wheat which contain high gluten content is termed as
6. The browning of sugar caused by heat is known as
7. Name the amino acid deficient in rice
8. Name any two crystalline candies
9. The best temperature for fermentation is
10. The chemical name of baking soda is

(10 x 1 = 10 Marks)

SECTION – B

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

11. Differentiate biscuits and cookies
12. What is marshmallow?
13. What is gluten and its role in baking?
14. Define fudge?
15. What is parboiling?
16. Define chocolates and its types?
17. What are the functions of water in bread manufacturing?
18. Define beet sugar and two advantages over cane sugar?
19. Classify wheat according to its protein quality
20. Differentiate puffed rice and flaked rice
21. Explain extruded products with examples?
22. What is tempering and how it is done?

(10 x 2 = 20 Marks)

SECTION- C

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

23. Explain different methods of bread making?
24. Write a note on cake faults?
25. Elaborate the causes and remedies of bread faults?
26. Explain the manufacture of sugar from sugar cane?
27. Explain parboiling, properties, and its advantages and disadvantages?
28. Briefly explain Wafer manufacture?
29. Write a note on extruded products?
30. Explain the functions of components used in the manufacturing of bread?

(5 x 6 = 30 Marks)

SECTION- D

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

31. Elaborate the procedures used in the processing of chocolate?
32. Explain the technology used in the preparation of pasta?
33. Classify and explain sugar boiled confectionery with examples?
34. Explain the varieties, chemical composition, physical properties of rice and the importance in handling processed rice?

(2 x 10 = 20 Marks)
