

# KERALA AGRICULTURAL UNIVERSITY

B.Tech.(Food Engg.) 2015 Admission

IV Semester Final Examination – July - 2017

Pat. No: Fdsc 2202

Marks: 50

Title: Baking and Confectionery Technology (1+1)

Time : 2 hours

I. Fill up the blanks :

(10 x 1=10)

1. Moisture content of biscuit should be less than ----- %
2. ----- is an International quality system standard adopted by baking industry.
3. ----- & ----- form gluten network in the presence of water.
4. "DON "level of flour stands for -----
5. ----- is an emulsifier used in baking industry.
6. ----- is a mixing equipment used in baking.
7. ----- is the hardest of all wheat varieties.
8. Protein content of cake flour ranges from ----- to ----- %.
9. ----- is done on bread dough to distribute bubble evenly.
10. Eggs serve the purpose of ----- in cake making.

II. Write short notes on ANY FIVE:

(5x 2=10)

1. Parts of wheat kernel.
2. Role of gluten in baking.
3. Semolina.
4. Differentiate between baking soda and baking powder.
5. Milling of wheat.
6. Bleaching of flours.
7. Bread making process.

III Write answers on ANY FIVE:

(5 x 4=20)

1. Sugar batter method.
2. Distinguishing features of crackers.
3. Types of leavening in baking.
4. Difference between dry yeast and compressed yeast.
5. Role of water in baking.
6. Requisites for ideal flour in baking.
7. Alveograph.

IV. Write essay on any ONE

(1 x 10=10)

1. Discuss the emerging trends in baking industry.
2. Discuss the various flaws that is commonly seen in baked products.

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