



KERALA AGRICULTURAL UNIVERSITY
B.Tech.(Food Engg) 2016 Admission
IV Semester Final Examination-July 2018

Fdsc.2202

Baking and Confectionery Technology (1+ 1)

Marks: 50
Time: 2 hours

I Fill up the blanks

(10x1=10)

- 1 Leavening contribute in baked goods for
- 2 Artificial maturing agent used in wheat flour is
- 3 The gluten forming protein in wheat flour isand.....
- 4 Leather crust in bread develops due to insufficient
- 5 Sugar is in nature.
- 6 During fermentation of cocoa beans, temperature should be.....
- 7 Yeast used for bread making is.....
- 8 The length to diameter ratio of single screw extruder is
- 9 Extrusion cooking is a process which reduced microbial contamination.
- 10 The is gelatinized during extrusion cooking.

II Write short notes/answers etc on ANY FIVE

(5x2=10)

- 1 What is proofing in bread preparation?
- 2 Give any two examples of chemical leavening agents.
- 3 List out the different types of biscuits.
- 4 Which are the basic steps in fondant making?
- 5 Why salt is used in bread making?
- 6 Write down the different applications of extrusion cooking.
- 7 Enlist the different cake making methods.

III Answer any FIVE of the following.

(5x4=20)

- 1 List out the different bakery machineries/equipment's used in modern bakeries. Write a short note on Bread slicer.
- 2 Why whipping agents are used in confectionery? Write down the examples of commonly used whipping agents in confectionery.
- 3 Describe the factors affecting properties of fondants.
- 4 What are the various methods of bread manufacture?
- 5 What are the effects of extrusion cooking on extruded foods?
- 6 State the types of confectionery based on sugar content.
- 7 Explain the chocolate manufacturing with neat flow chart.

IV Write an essay on any ONE of the following

(1x10=10)

- 1 List out different ingredients used in biscuit preparation and Explain the process for preparation of biscuit.
- 2 Describe the common defects in bread with their causes and prevention.
