

**PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)**

**B.Voc DEGREE EXAMINATION DECEMBER 2017
(Third Semester)**

Branch - **FOOD PROCESSING TECHNOLOGY**

BAKERY & CONFECTIONERY

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10x2 = 20)

- 1 How is gluten formed?
- 2 What is baking?
- 3 What is self-raising flour?
- 4 What is “Young” and “Old” dough?
- 5 Define file pastry.
- 6 What is pie?
- 7 Define icing sugar.
- 8 What is judge?
- 9 What is cocoa butter?
- 10 Mention the raw materials used for chocolate preparation.

SECTION - B (25 Marks!)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5x 5 = 25)

- 11 a Give the principles of baking.
OR
b What are the different tools used in confectionery?
- 12 a Describe the composition of wheat flour.
OR
b Enumerate the role of sugar in bakery products.
- 13 a Discuss the different types of bread.
OR*
b Explain puff pastries.
- 14 a Explain the stages of sugar cookery with an examples.
OR
b Explain about sugar boiled confectionery items.
- 15 a How will you prepare dark chocolate?
OR
b Give the quality characteristics of chocolate.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 How will you select the equipments for bakery?
- 17 Explain about leavening agents.
- 18 Describe the different types of pastries.
- 19 Discuss on frozen desserts.
- 20 Explain the raw materials used in confectionery.