PSG COLLEGE OF ARTS & SCIENCE (AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2024

(Second Semester)

Branch - FOOD PROCESSING TECHNOLOGY

BAKERY AND CONFECTIONERY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks
All Questions are Multiple Choice

 $(10 \times 1 = 10)$

Module No.	Question No.	Question	K Level	СО
1	1	What is the purpose of baking powder in a recipe? a. aids in browning b. thicken sauces c. helps the dough or batter to rise d. a or c	K1	1
	2	State 1 ounce is equal to gm. a.28.35gm b. 29.8gm c. 32gm d. 28.6gm	K2	1
2	3	Recall which among the following is the function of the baking powder a. Kneading agent b. Leavening agent c. fermenting agent d. b & c	K1	2
	4	Which element is used by aerated bread for leavening a. Bacteria b. Yeast c. Carbond dioxide d. Steam	K2	2
3	5	Choose the agent that gives darker colour and shine to bread and rolls a. Salt water glaze b. Starch glaze c. egg wash glaze d. All of the above	K1	3
	6	Identify the role of Potassium iodate a. Strengthens the starch c. strengthens the sugar content d. all	K2	3
4	7	Which stage of sugar cookery is used in preparation of chikki? a. Hardball b. Hard crack c. Softball d. 1Soft crack	K1	4
	8	Show the temperature at the sugar gets caramelized a. 160°C b. 180°C c. 170°C d. 190°C	K2	4
5	9	Which confectioner's chocolate does not contain cocoa liquor in it? a. Milk chocolate b. White chocolate c. Dark chocolate d. Semi-sweet chocolate	K1	5
	10	Identify the best temperature for melting white chocholate a. 30 - 35°c b. 40 - 50°c c. 60 - 68°c d. 65 - 75°c	K2	5

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

 $(5\times7=35)$

Module No.	Question No.	Question	K Level	СО
1	11.a.	Explain the types and selection of equipment.	K2	1
		(OR)		1725
	11.b.	Summarize the techniques used in weighing and measuring.		
	12.a.	Identify the role of flour in baking.	K3	2
2		(OR)		
	12.b.	State the types and function of yeast.		
3	13.a.	Outline the quality characteristics of bakery products.	K3	3
	(OR)			
	13.b.	Explain the methods of cake making.		
4	14.a.	Classify the crystalline and non-crystalline candies.	K2	4
	(OR)			
	14.b.	Sketch the factors affecting and prevention of crystallization.		198
5	15.a.	Explain the types of chocolate.	K3	5
		(OR)		11-1-1-1-1
	15.b.	Construct the chocolate manufacturing techniques.		

SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks

 $(3 \times 10 = 30)$

Module No.	Question No.	Question	K Level	со
1	16	Highlight the changes during baking process.	K4	1
2	17	Distinguish between the moistening agents and leaving agents.	K4	2
3	18	List out the technological steps involved in the manufacturing of wafer and pastries.	K4	3
4	19	Analyze the stages of sugar cookery.	K4	4
5	20	Examine the steps involved in the chocolate vermicelli.	K4	5