

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2023  
(Second Semester)

Branch - FOOD PROCESSING TECHNOLOGY  
BAKERY AND CONFECTIONERY

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(5 x 1 = 5)

- 1 Identify the chemical reactions that occur during baking and contribute to the characteristic color and flavor of baked goods.
  - (i) Oxidation
  - (ii) Fermentation
  - (iii) Caramelization
  - (iv) Hydrolysis
- 2 Choose the type of yeast typically used to prepare bread and pizza dough.
  - (i) Baking powder
  - (ii) Instant yeast
  - (iii) Active dry yeast
  - (iv) Nutritional yeast
- 3 Name the type of pastry made with layers of dough and butter, resulting in a flaky texture.
  - (i) Shortcrust pastry
  - (ii) Puff pastry
  - (iii) Choux pastry
  - (iv) Phyllo pastry
- 4 Identify the primary ingredient used in the preparation of marshmallows.
  - (i) Gelatin
  - (ii) Honey
  - (iii) Corn syrup
  - (iv) Peanut butter
- 5 Name the type of chocolate product commonly used in baking and as a topping for cookies and ice cream.
  - (i) Chocolate bars
  - (ii) Chocolate chips
  - (iii) Chocolate flakes
  - (iv) Chocolate vermicelli

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks

(5 x 3 = 15)

- 6 a. Summarize the importance of three common types of equipment used in a bakery.  
OR  
b. Explain the changes that occur in baked goods during the cooling phase after baking.
- 7 a. Describe the roles of sugar and salt in baking.  
OR  
b. Outline the essential and optional ingredients of baking.
- 8 a. Describe three common mixing methods for biscuits and cookies and explain any one.  
OR  
b. Discuss a common fault that can occur in cakes and explain its potential causes.

Cont...

- 9 a. Explain the importance of three types of sugars used in sugar confectioneries.  
OR  
b. Analyze the differences between crystalline and non-crystalline candies.
- 10 a. Summarize the roles of the three key raw materials classified in chocolate manufacturing.  
OR  
b. Illustrate the steps involved in making milk chocolate bars.

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 6 = 30)

- 11 a Discuss the steps involved in the process of measuring and weighing ingredients in baking.  
OR  
b Examine the concept of gluten development during baking.
- 12 a Discuss the process of fermentation during baking and emphasize the role of yeast in dough development.  
OR  
b Elucidate the various types of flours used in baking, including their characteristics and ideal applications.
- 13 a Categorize the technological steps involved in manufacturing wafers and pastries.  
OR  
b Discuss specialty and dietetic bakery products.
- 14 a Summarize the factors affecting and prevention of crystallization.  
OR  
b Outline a flowchart for the preparation of any two traditional Indian sweets.
- 15 a Discuss various chocolate techniques used in creating chocolate bars with examples.  
OR  
b Categorize the processes involved in producing chocolate chips and chocolate vermicelli.

Z-Z-Z .

END