

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2025  
(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

(10 × 1 = 10)

| Module No. | Question No. | Question  | K Level | CO  |
|------------|--------------|---|---------|-----|
| 1          | 1            | Select the following to Convert 140°F<br>a) 60°C                      c) 56°C<br>b) 63°C                      d) 64°C   | K1      | CO1 |
|            | 2            | Show the 1 pound is _____ gm<br>a) 439 gm                      c) 432gm<br>b) 454 gm                      d) 436gm  | K2      | CO1 |
| 2          | 3            | Which protein group present in the bread dough other than the glutenin<br>a) Albumin                      c) gliadin<br>b) Proteoses                      d) globulin                       | K1      | CO2 |
|            | 4            | Recall the process that allowing yeast dough to rise just before baking<br>a) Yeasting                      c) kneading<br>b) Proofing                      d) portioning                   | K2      | CO2 |
| 3          | 5            | Find the following related to brownie<br>a) Syrup                      c) Cake<br>b) Cookies                      d) Pudding  | K1      | CO3 |
|            | 6            | Infer the Pastry cream is thickened with<br>a) a fully combined batter      c) egg and starch<br>b) Crisp                      d) all   | K2      | CO3 |
| 4          | 7            | Choose the temperature in sugar cookery stage of fudge preparation<br>a) 110°C-112°C                      c) 112°C-115°C<br>b) 118°C-120°C                      d) 121°C-130°C              | K1      | CO4 |
|            | 8            | Show the range of temperature in a sugar syrup preparation for offers cooked at<br>a) 110°C-120°C                      c) 118°C-120°C<br>b) 121°C-130°C                      d) 132°C-143°C | K2      | CO4 |
| 5          | 9            | What is the melting point of chocolate?<br>a) Between 30°C-32°C                      c) Between 40°C-42°C<br>b) Between 130°C-132°C      d) Between 140°C-142°C                             | K1      | CO5 |
|            | 10           | Show the nutrient that is high in chocolate<br>a) Protein                      c) Fat<br>b) Vitamin                      d) Carbohydrate  | K2      | CO5 |

Cont...

**SECTION - B (35 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks

(5 × 7 = 35)

| Module No. | Question No. | Question   | K Level | CO  |
|------------|--------------|--|---------|-----|
| 1          | 11.a.        | Show the changes during baking process.                        | K2      | CO1 |
|            | (OR)         |  |         |     |
|            | 11.b.        | Interpret the selection of tools used in bakery equipment.     |         |     |
| 2          | 12.a.        | Identify the role of fat in baking.                            | K3      | CO2 |
|            | (OR)         |  |         |     |
|            | 12.b.        | Construct the characteristics of gluten.                       |         |     |
| 3          | 13.a.        | Develop the methods of bread making.                           | K3      | CO3 |
|            | (OR)         |  |         |     |
|            | 13.b.        | Select the manufacturing steps of crackers.                    |         |     |
| 4          | 14.a.        | List the stages of sugar cookery.                              | K4      | CO4 |
|            | (OR)         |  |         |     |
|            | 14.b.        | Conclude about gelling agents.                                 |         |     |
| 5          | 15.a.        | List the types of chocolate.                                   | K4      | CO5 |
|            | (OR)         |  |         |     |
|            | 15.b.        | Examine the quality characteristics of confectionery products. |         |     |

**SECTION - C (30 Marks)**

Answer ANY THREE questions

ALL questions carry EQUAL Marks

(3 × 10 = 30)

| Module No. | Question No. | Question   | K Level | CO  |
|------------|--------------|--|---------|-----|
| 1          | 16           | Analyze the techniques used in weighing and measuring.       | K4      | CO1 |
| 2          | 17           | List the types and functions of yeast.                       | K4      | CO2 |
| 3          | 18           | Examine specialty and dietetics bakery products.             | K4      | CO3 |
| 4          | 19           | Distinguish between crystalline and non-crystalline candies. | K4      | CO4 |
| 5          | 20           | Simplify the chocolate manufacturing techniques.             | K4      | CO5 |

Z-Z-Z

END