

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2022
(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 cooking medium used in baking method.
(i) Conduction of heat (ii) Direct heat
(iii) Surrounded hot air (iv) Water as a medium
2. Which of the following is not an example for leavening agent?
(i) Yeast (ii) Baking powder (iii) Baking soda (iv) Gluten
3. Which of the following pastry will be crisp and hollow in nature?
(i) Danish (ii) Philo (iii) Short crust (iv) Choux
4. Which of the followed is made with whipped egg white and sugar?
(i) Macaroon (ii) Italian meringue (iii) Meringues (iv) Sabayon
5. Which confectioner's chocolate does not contain cocoa liquor in it?
(i) Milk chocolate (ii) White chocolate
(iii) Dark chocolate (iv) Semi-sweet chocolate

SECTION - B (15 Marks)

Answer ALL Questions
ALL Questions Carry EQUAL Marks (5 x 3 = 15)

6. a. State the need of correct measurement of ingredients used in baking.
OR
b. Outline the scope of bakery.
7. a. Explain the functions of preservatives.
OR
b. Bring out the role of yeast in fermentation.
8. a. Analyze the nature of unleavened products.
OR
b. How to judge the quality of bread? Explain.
9. a. Describe the salient features of confectionery.
OR
b. Summarise the role of sugar in confectionery making.
10. a. How to produce enrobed confectionery? Explain.
OR
b. Explain the processes of panning and tempering.

Cont...

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

11 a. Analyze in detail about equipment used in bakery.

OR

b. Discuss about various techniques applied in baking.

12 a. Classify the types of fats.

OR

b. Elucidate the functions of flour and explain the method flour testing.

13 a. Summarise the unique features of specialty bakery products.

OR

b. Enumerate the faults found in cakes and write their causes.

14 a. Categorize the raw materials used in confectionery.

OR

b. Discuss the classification of sugar products.

15 a. Analyze the quality characteristics of confectionery products.

OR

b. Classify the types of chocolates.

Z-Z-Z

END