

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2025
(Second Semester)

Branch - **FOOD PROCESSING AND 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	The term baking related to _____. a) Boiling b) Steaming c) Baking d) All of them	K1	CO1
	2	Which cuisine known for laminated pastry? a) India b) Danish c) French d) Italy	K1	CO1
2	3	Which flour hasless in gluten? a) Rye b) Wheat c) Corn d) Rice	K1	CO2
	4	_____ flour that contains high amount of gluten. a) Rye b) Strong flour c) Light flour d) Weak flour	K2	CO2
3	5	This is completed before baking a) Scoring b) Proving c) Both a and b d) None of them	K1	CO3
	6	Bread from France often eaten in breakfast. a) Remolding b) Yeast c) Brioche d) Croissant	K2	CO3
4	7	A light and airy product, made with eggs, flour and sugar. a) Short b) Torte c) Pinning d) Sponge	K1	CO4
	8	Layering and Decorating of cake is known as_____ a) Icing b) Pinning c) Cake d) None of these	K2	CO4
5	9	_____ is one part cream and a half part of chocolate cooked together. a) Meringue b) Ganache c) Margarine d) None of them	K1	CO5
	10	An Italian creamy dessert made by using mascarpone cheese. a) Tiramisu b) Falafel c) Cookies d) Bread	K2	CO5

Cont.

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.	Explain the techniques of weighing and measuring.	K2	
	(OR)			
	11.b.	Illustrate the changes during the baking process.		
2	12.a.	Classify the essential and optional ingredients.	K4	
	(OR)			
	12.b.	Examine the constituents, role of flour in baking, gluten.		
3	13.a.	Summarize the classification of bakery products.	K2	
	(OR)			
	13.b.	Illustrate the cookies and biscuit of the bakery products.		
4	14.a.	Explain the types and scope of confectionery.	K2	
	(OR)			
	14.b.	Summarize the raw materials for confectionery.		
5	15.a.	Interpret the types of chocolate.	K2	
	(OR)			
	15.b.	Explain the technology involved in the preparation of chocolate.		

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	Determine the types and selection tools used in bakery.	K5	
2	17	Critize the moistening agents and its role in bakery products.	K5	
3	18	Evaluate the types and methods making for cookies and biscuits.	K4	
4	19	List out the types of crystallization and non-crystallization candy.	K4	
5	20	Simplify the chocolate bars and other techniques on confectionery products.	K4	

Z-Z-Z

END