

**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

$$(10 \times 1 = 10)$$

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks $(5 \times 7 = 35)$

Module No.	Question No.	Question	K Level	CO
1	11.a.	Explain the techniques of weighing and measuring. (OR)	K2	
	11.b.	Illustrate the changes during the baking process.		
2	12.a.	Classify the essential and optional ingredients. (OR)	K4	
	12.b.	Examine the constituents, role of flour in baking, gluten.		
3	13.a.	Summarize the classification of bakery products. (OR)	K2	
	13.b.	Illustrate the cookies and biscuit of the bakery products.		
4	14.a.	Explain the types and scope of confectionery. (OR)	K2	
	14.b.	Summarize the raw materials for confectionery.		
5	15.a.	Interpret the types of chocolate. (OR)	K2	
	15.b.	Explain the technology involved in the preparation of chocolate.		

SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks $(3 \times 10 = 30)$

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	