

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2026
(Second Semester)

Branch – **FOOD PROCESSING TECHNOLOGY**

BAKERY & 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	Which equipment is used for large scale dough mixing (i) Planetary mixer (ii) Retort (iii) Homogeniser (iv) Clarifier	K1	CO1
	2	The gluten is formed during (i) Mixing (ii) Storage (iii) Cooling (iv) Package	K2	CO1
2	3	Choose the protein responsible for gluten formation (i) Casein (ii) Albumin (iii) Gliadin and Glutenin (iv) Keratin	K1	CO2
	4	The baking powder is a _____ (i) Biological leavening agent (ii) Chemical leavening agent (iii) Physical leavening agent (iv) Enzyme	K2	CO2
3	5	Cookies are generally _____ kind of product (i) Steamed (ii) Fermented (iii) Chemically Leavened (iv) Yeast Leavened	K1	CO3
	6	Puff pastry layers are formed due to (i)Yeast action (ii) fermentation (iii) Steam formation between fat layers (iv) Frying	K2	CO3
4	7	Caramelisation occurs due to heating of (i) Sugar (ii) Protein (iii) Fat (iv) Yeast	K1	CO4
	8	Toffee falls under _____ confectionery (i) Crystallised (ii) Aerated (iii) Non-crystallised (iv) Fermented	K2	CO4
5	9	Enrobing refers to _____ (i) Mixing chocolate (ii) Fermentation (iii) Coating centre with chocolate (iv) Grinding sugars	K1	CO5
	10	Identify the content present in dark chocolate (i) High cocoa solids (ii) No cocoa solids (iii) Only milk solids (iv) Only sugar	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.	List the tools used in baking.	K1	CO1
		(OR)		
	11.b.	Recall on weighing and measuring techniques.		
2	12.a.	Summarise any 5 leavened agent used in baked products.	K2	CO2
		(OR)		
	12.b.	Outline on any 3 traditional ingredients used in baking.		
3	13.a.	Differentiate between yeast-leavened and chemically leavened products.	K3	CO3
		(OR)		
	13.b.	Organize the types of pastries.		
4	14.a.	Examine the stages involved in sugar cookery.	K4	CO4
		(OR)		
	14.b.	Enlist the faults noted in cake.		
5	15.a.	Explain about panning and modeling techniques.	K5	CO5
		(OR)		
	15.b.	Compare any 2 raw materials used in chocolate manufacturing .		

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	Analyse the different types of bakery equipment and their selection criteria required for baking.	K5	CO1
2	17	Interpret on the role of fat mimics, sugar and salt in baking.	K2	CO2
3	18	Examine on any 3 diabetic baked products and give in detail.	K4	CO3
4	19	Explain crystalline and non-crystalline confectionery with examples.	K4	CO4
5	20	Distinguish milk, dark, and white chocolate.	K3	CO5

Z-Z-Z

END