

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BVoc DEGREE EXAMINATION DECEMBER 2019
(Third Semester)

Branch - **FOOD PROCESSING TECHNOLOGY**

BAKERY & CONFECTIONARY

Time : Three Hours

Maximum : 75 Marks

SECTION-A (20 Marks)

Answer **ALL** questions

ALL questions carry **EQUAL** marks (10x2 = 20)

- 1 List any two scopes of confectionary.
- 2 How will you select equipments for the preparation of cake?
- 3 Define fermentation.
- 4 Write down the role of leavening agents used in bakery units.
- 5 List out the different types of pastries.
- 6 Name the various types of cookies.
- 7 What is called spun sugar?
- 8 Differentiate between Fondant and Fudge.
- 9 Write down the raw materials used to prepare chocolates.
- 10 Name the types of chocolates.

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SECTION - B (25 Marks)

Answer **ALL** Questions

ALL Questions Carry **EQUAL** Marks (5x5 = 25)

- 11 a. Explain the tools used in bakery unit for the preparation of bread.
OR
b. Draw confection layout and explain the design.
- 12 a. Enumerate the functions of flour in baked products.
OR
b. Explain the role of sugar in bakery products.
- 13 a. State the functions of cake making ingredients.
OR
b. Discuss bread faults in brief.
- 14 a. Differentiate between crystalline and non-crystalline candy.
OR
b. Write short notes about marshmallows.
- 15 a. Explain the preparation method and chocolate vermicelli.
OR
b. Give a brief account of processing method of Dark chocolate.

SECTION - C (30 Marks)

Answer any **THREE** Questions

ALL Questions Carry **EQUAL** Marks (3x10 = 30)

16. Give a brief introduction about baking.
17. Explain the different types of wheat flour used in bakery products.
18. Classify bakery products in brief.
19. Narrate the methods of preparation of frozen desserts.
20. Describe chocolate technique.