

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

B.Voc DEGREE EXAMINATION DECEMBER 2019  
(Second Semester)

Branch - FOOD PROCESSING TECHNOLOGY

**BAKERY & CONFECTIONARY**

Time: Three Hours

Maximum: 75 Marks

**SECTION-A (10 Marks)**

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 1 = 10)

- 1 High ratio late flour contains a low percentage of  
(i) Starch (ii) Gluten  
(iii) Moisture (iv) fat
- 2 The percentage of water absorption power in soft flour is  
(i) 53 -54% (ii) 42-44%  
(iii) 22-25% (iv) 34-35%
- 3 The purpose of adding fat in bating is\_\_\_\_\_.  
(i) Glazing (ii) Dressing  
(iii) Shortening (iv) All the above
- 4 The food for yeast during fermentation?  
(i) Salt (ii) Sugar  
(iii) Fat (iv) Water
- 5 In\_\_\_\_\_ process, the dough becomes double in size.  
(i) Punching (ii) Moulding  
(iii) Rounding (iv) Dividing
- 6 \_\_\_\_\_provides structure to the bakery products.  
(i) Sugar (ii) Egg  
(iii) Flour (iv) Fat
- 7 The primary leavening agent in puff pastry is\_\_\_\_\_  
(i) Yeast (ii) Baking powder  
(iii) Baking soda (iv) Steam
- 8 The consistency of sugar, for making fudge is\_\_\_\_\_  
(i) Thread (ii) Soft ball  
(iii) Firm ball (iv) Hardball
- 9 \_\_\_\_\_ does not crystallize in non-crystalline candies.  
(i) Sugar (ii) Salt  
(iii) Jaggery (iv) All the above
- 10 The mouth feel of a chocolate is\_\_\_\_\_.  
(i) Grainy (ii) Waxy  
(iii) Smooth (iv) Hard

Cont...

**SECTION - B (35 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks (5 x 7 = 35)

- 11 a Bring out the importance of weighting and measuring ingredients in baking.
- OR
- b Summarize the process involved in baking.
- 12 a Write any five internal bread faults and their causes.
- OR
- b Illustrate the manufacturing process of wafers.
- 13 a Outline the role of flour and egg in baking.
- OR
- b What are the different types of fat used in baking?
- 14 a Write the scope of confectionery industry.
- OR
- b State the factors affecting crystallization. How do you prevent it?
- 15 a How do you prepare dark chocolate?
- OR
- b Write any two quality characteristics of confectionery products.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

**ALL** Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Elaborate the minor equipments used in a bakery.
- 17 Examine the role of additives and antioxidants in baking.
- 18 Describe the quality standards for the following (i) Cake (ii) Bread.
- 19 Differentiate between fudge and fondant. Write the process involved in it.
- 20 How is cocoa processed? Explain.

Z-Z-Z

END