

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

B.Voc DEGREE EXAMINATION MAY 2017
(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 Enlist the major equipments used in bakery.
- 2 What is bakery layout?
- 3 Mention the characteristics of hard wheat flour.
- 4 Enumerate any four functions of fat in bakery.
- 5 What is blooming?
- 6 Define cookies.
- 7 What is spun sugar?
- 8 , What is non-crystalline candy?
- 9 Define nibbling.
- 10 What is chocolate flakes?

SECTION - B (25 Marks)

Answer **ALL** Questions

. **ALL** Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a Briefly explain about mixing process.
OR
b What are the different tools used in confectionery?
- 12 a Write a note on preservatives used in bakery.
OR
b . Explain the different types of fat enlist its uses.
- 13 a Define pastry. Explain the method of preparing choux pastry.
OR
b Briefly explain about dough making process.
- 14 a Explain the different stages of sugar cookery.
OR
b How will you prepare the marshmallow?
- 15 a Describe the aerated chocolate.
OR
b Discuss the quality characteristics of confectionery products.

SECTION - C (30 Marks)

Answer any **THREE** Questions

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

- 16 Discuss different types of equipments used in bakery.
- 17 Discuss the composition and types of flour.
- 18 Explain the different method of cake making process.
- 19 Discuss the different types of confectionery.
- 20 Describe the different raw materials used in confectionery.