

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

BVoc DEGREE EXAMINATION DECEMBER 2023
(Second Semester)

Branch – FOOD PROCESSING TECHNOLOGY

BAKERY & CONFECTIONARY

Time: Three Hours

Maximum: 50 Marks

SECTION-A (5 Marks)

Answer ALL questions

ALL questions carry EQUAL marks (5 x 1 = 5)

- 1 Name the protein present in the flour
(i) Myosin (ii) Albumin
(iii) Lutin (iv) Gluten
- 2 Which of the following is not an animal fat
(i) Lard (ii) Suet
(iii) Margarine (iv) Fatback
- 3 Choose the correct reason for the bread with pale color
(i) Too little Sugar (ii) Over Mixing
(iii) Too little yeast (iv) Under proofing
- 4 Identify the temperature for 'caramel' in sugar boiling
(i) 130°C (ii) 150°C
(iii) 160°C (iv) 170°C
- 5 Name the whitish coating on poorly tempered or un tempered chocolate
(i) Sol (ii) Gel
(iii) Bloom (iv) Panning

SECTION - B (15 Marks)

Answer ALL Questions

ALL Questions Carry EQUAL Marks (5 x 3 = 15)

- 6 a Bring out the importance of Bakers Percentage.
OR
b Calculate the bakers percentage for the below recipe.
Flour - 175 gms
Fat -60 gm
Sugar -40 gm
Milk Powder -75 gm
- 7 a Summarize the functions of leavening agents in baking.
OR
b State the functions of Fat in baking.
- 8 a Develop a recipe for Bread using 250gms of flour.
OR
b Describe the different types of Icings.

Cont...

- 9 a Sketch the sugar boiling stages.
OR
b How do you prevent crystallization in sugar products?
- 10 a Summarize dipping chocolate.
OR
b Classify the types of Chocolates with examples.

SECTION -C (30 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 6 = 30)

- 11 a Elucidate the 'Baking Process'.
OR
b Discuss the importance of weighing and measurements in baking.
- 12 a "Flour is a foundation ingredient for many baked products – Discuss.
OR
b Classify yeast with its functions.
- 13 a Point out any SIX bread faults and its causes.
OR
b Highlight the different methods of making cakes.
- 14 a Summarize the Scope in confectionary industry.
OR
b Summarize various sugar products.
- 15 a Enumerate chocolate manufacturing in detail.
OR
b Highlight the quality characteristics of confectionary products.

Z-Z-Z

END