

PSG COLLEGE OF ARTS & SCIENCE  
(AUTONOMOUS)

BVoc DEGREE EXAMINATION MAY 2022  
(Second Semester)

Branch – FOOD PROCESSING TECHNOLOGY

**BAKERY & CONFECTIONERY**

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 equipment used to decorate the cake is -----

- (i) Small spoons (ii) Plastics (iii) Icing gun (iv) Knives

2. Mention the other name for dry yeast ?

- (i) Active dry yeast (ii) Instant yeast (iii) Cream yeast (iv) Yeast.

3. Colour of wheat is due to the presence of -----

- (i) Bran (ii) Testa (iii) Endosperm (iv) Endocarp

4. This is mixed with baking powder and a bit of salt.

- (i) Pantry flour (ii) bread flour (iii) Self raising flour (iv) Maida

5. Choose the time taken to bake Sweet biscuits ?

- (i) 15 min (ii) 30 min (iii) 5 min (iv) 10 min

**SECTION - B (15 Marks)**

Answer ALL Questions

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

6. a. Bring out the scope of bakery .

OR

b. How will you select different types of tools used to prepare sponge cake,

7. a. Classify the ingredients used in baking.

OR

b. Narrate the types of flour.

8. a. Produce the different types of Pastries.

OR

b. Explain bread faults.

9. a. Summarize the stages of sugar cookery.

OR

b. Outline the factors affecting crystallization process.

10. a. Describe the types of chocolate.

OR

b. Analyse the preparation process of chocolate chips.

**SECTION -C (30 Marks)**

Answer ALL questions

ALL questions carry EQUAL Marks (5 x 6 = 30)

11. a. Enumerate the baking process.

OR

b. Bring out the characteristics and the role of sugar in baking.

12. a. Discuss the role of yeast in fermentation. Discuss the role of yeast in fermentation.

OR

b. Learning agent is a primary ingredient in plum cake. Justify it.

Cont...

13.a. Highlight the methods cake making process.

OR

b. Differentiate between waffles and wafers.

14.a. Differentiate between fondant and fudge with its preparation process.

OR

b. Summarise the preparation process of marshmallow.

15.a. Critically analyse the raw materials used in chocolate making.

OR

b. Discuss the manufacturing techniques of chocolate bars.

Z-Z-Z END