

End Semester Examinations - 2015-16 Even Semester - May 2016

14FP2030 Bakery and Confectionery Technology

Set A

Time : 3 hrs
Total Marks: 100

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1. With a neat flow diagram discuss in detail on the steps involved in the milling of wheat (20 marks)
OR
 2. Discuss briefly on the following- a. Method of gluten estimation of wheat flour (8 marks) b. Tunnel ovens for bakery products (6 marks) c. Alveograph readings and its significance (6 marks)
 3. Discuss in detail on the methods of cake manufacture (20 marks)
OR
 4. Discuss in detail on the method of manufacture of bread by sponge and dough process (20 marks)
 5. a. Discuss in detail on the methods of methods of defecation (14 marks)
b. Methods of cane evaluation (any two) (6 marks)
OR
 6. Discuss in detail on the types of evaporators used in sugarcane industry (20 marks)
 7. Discuss in detail on the method of manufacture of neutral spirit. (20 marks)
OR
 8. Discuss in detail on the method of manufacture of lager beer.(20 marks)
 9. a. With a neat flow diagram discuss the method of manufacture of hard boiled candy using batch cookers (14 marks)
b. What is a toffee? (2 marks) Discuss briefly the method of manufacture of the same by the “**cut and wrap process**”. (4 marks)

Wishing you All the Best
