Reg.No. \_\_\_\_\_\_\_\_\_\_\_\_



**UNIVERSITY**

(Karunya Institute of Technology & Sciences)

(Declared as Deemed-to-be University under Sec.3 of the UGC Act, 1956)

**End Semester Examination – Nov/Dec – 2016**

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|  |  | **Semester :** | **2016-17 ODD** |
| **Code :** | **14FP2030** | **Duration :** | **3hrs** |
| **Sub. Name :** | **BAKERY AND CONFECTIONERY TECHNOLOGY** | **Max. marks :** | **100** |

**ANSWER ALL QUESTIONS (5 x 20 = 100 Marks)**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Q. No.** | **Sub Div.** | **Questions** | **Course**  **Outcome** | **Marks** |
| 1. | a. | With the help of a neat flow diagram, discuss in detail on the steps involved in the milling of wheat. | CO1 | **15** |
| b. | Discuss briefly on deck ovens. | CO2 | **5** |
| **(OR)** | | | | |
| 2. | a. | Discuss in detail on the method for determination of gluten. | CO1 | **8** |
| b. | Write short notes on – (i) alveograph (ii) Farinograph | CO1 | **12** |
| 3. |  | Discuss in detail on the method of manufacture of bread by the sponge and dougn process. | CO2 | **20** |
| **(OR)** | | | | |
| 4. | a. | Dicuss in detail on the methods of preparation of a biscuit dough. | CO2 | **15** |
|  | b. | Explain in brief the mode of action of a double-acting powder. | CO1 | **5** |
| 5. |  | With the help of a neat flow diagram, discuss in detail on the technology for manufacture of Ale beer | CO2 | **20** |
| **(OR)** | | | | |
| 6. |  | With a neat flow diagram, discuss in detail on the technology for the manufacture of rum | CO2 | **20** |
| 7. | a. | What is a toffee? Discuss briefly on the method of producing the same in a batch | CO2 | **10** |
|  | b. | Discuss briefly on the factors that affect the quality of a toffee. | CO2 | **10** |
| **(OR)** | | | | |
| 8. |  | Discuss in detail on the technology for manufacture of Dark chocolates | CO2 | **20** |
|  | | **Compulsory:** |  |  |
| 9. | a. | Briefly discuss on any two methods of evaluation of cane quality | CO1 | **6** |
|  | b. | With the help of a neat flow diagram, discuss in detail on the steps involved in the manufacture of sugar from sugarcane | CO2 | **14** |

ALL THE BEST