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



**UNIVERSITY**

(Karunya Institute of Technology & Sciences)

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

**Supplementary Examination – June – 2017**

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| **Code :** | **14FP2030** | **Duration :** | **3hrs** |
| **Sub. Name :** | **BAKERY AND CONFECTIONERY TECHNOLOGY** | **Max. marks :** | **100** |

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

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| 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 wheat milling. | CO2 | 15 |
| b. | Write short notes on the following   1. Test weight per bushel 2. Dockage | CO1 | 5 |
| (OR) | | | | |
| 2. | a. | Draw a farinograph and explain the following – (2x4 = 8marks)   1. Arrival time 2. Departure time | CO2 | 8 |
| b. | Discuss with neat diagrams, the types of mixers used in baking | CO2 | 12 |
| 3. | a. | Dicuss in detail on the methods of preparation of a biscuit dough. | CO2 | 15 |
|  | b. | Write short notes on the following – (2 x 2.5 = 5 marks)   1. Checking 2. Hard dough biscuits | CO1 | 5 |
| (OR) | | | | |
| 4. | a. | Discuss in detail on the various methods of making of cakes. | CO2 | 15 |
|  | b. | Discuss briefly on the ingredients required for the manufacture of egg-less cakes. | CO1 | 5 |
| 5. |  | With the help of a neat flow diagram discuss in detail on the Technology of manufacture of sugar from sugarcane. | CO2 | 20 |
| (OR) | | | | |
| 6. | a. | Discuss in detail on the types of evaporators used in Sugarcane manufacture. | CO2 | 15 |
|  | b. | With the help of a neat flow diagram, discuss briefly the method of manufacture of jiggery. | CO2 | 5 |
| 7. | a. | With the help of a neat flow diagram, discuss in detail on the technology for manufacture of wine. | CO2 | 16 |
|  | b. | Discuss briefly on Port wine. | CO2 | 4 |
| (OR) | | | | |
| 8. |  | With the help of a neat flow diagram, discuss in detail on the technology involved in the manufacture of a carbonated beverage. | CO2 | 20 |
|  | | **Compulsory**: |  |  |
| 9. | a. | Discuss in detail on the cookers used for manufacture of candies in batches. | CO2, CO3 | 14 |
|  | b. | Briefly outline the method of manufacture of toffees. | CO2, CO3 | 6 |

ALL THE BEST