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 – April/May – 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. | Discuss in brief on the method of gluten estimation. | CO2 | 5 |
| (OR) | | | | |
| 2. | a. | Discuss in detail on the principle and importance of Hagberg Falling number, | CO2 | 8 |
| b. | Discuss with neat diagrams, the types of ovens used in baking. | CO2 | 12 |
|  |  |  |  |  |
| 3. |  | Discuss in detail on the method of manufacture of bread by the sponge and dough process. | CO2 | 20 |
| (OR) | | | | |
| 4. | a. | Discuss the mechanism of action of double acting baking powder | CO1 | 7 |
|  | b. | Discuss in detail on the technology involved in the manufacture of Pretzels | CO2 | 13 |
|  |  |  |  |  |
| 5. | a. | Discuss briefly on the following –   1. Methods of evaluation of cane (any 3) 2. Methods of defecation. | CO3 | 15 |
|  | b. | Discuss briefly on the process of imbibitions. | CO2 | 5 |
| (OR) | | | | |
| 6. | a. | Discuss in detail on the types of evaporators used in canesugar manufacture. | CO2 | 15 |
|  | b. | With the help of a neat flow diagram, discuss briefly the method of manufacture of jaggery. | CO2 | 5 |
|  |  |  |  |  |
| 7. |  | With the help of a neat flow diagram, discuss in detail on the technology for the manufacture of lager beer. | CO2 | 20 |
| (OR) | | | | |
| 8. |  | Discuss in detail on the technology involved in the manufacture of neutral spirit. | CO2 | 20 |
|  | | **Compulsory**: |  |  |
| 9. |  | Discuss in detail on the technology for manufacture of chocolates from cocoa, highlighting the importance of each step. | CO2 | 20 |

ALL THE BEST