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

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**End Semester Examination – Nov/Dec – 2018**

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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. |  | With a neat flow diagram, discuss in detail on the steps involved in wheat milling. | CO1 | 20 |
| (OR) | | | | |
| 2. | a. | Discuss briefly on the types of ovens used in a baking industry. | CO2 | 12 |
| b. | Discuss briefly on the method of determining Hagberg falling number. Also mention its significance. | 8 |
|  |  |  |  |  |
| 3. |  | With a neat flow diagram, explain in detail on the method of manufacture of bread by the “straight dough process”, highlighting the importance of each step. | CO2 | 20 |
| (OR) | | | | |
| 4. |  | Discuss in detail on the methods of biscuit dough preparation. | CO2 | 20 |
|  |  |  |  |  |
| 5. |  | With the help of a neat flow diagram, discuss in detail on the method of manufacture of ale beer. | CO2 | 20 |
| (OR) | | | | |
| 6. |  | With the help of a neat flow diagram, discuss in detail on the technology involved in the manufacture of a carbonated beverage. | CO2 | 20 |
|  |  |  |  |  |
| 7. |  | Discuss in detail on the following :   1. Methods of shaping toffees. 2. Batch process of hard-boiled candy manufacture. | CO2 | 12  8 |
| (OR) | | | | |
| 8. |  | Discuss in detail on the technology for the manufacture of Chocolates from cocoa, highlighting the importance of each operation. | CO2 | 20 |
|  | |  |  |  |
|  | | **Compulsory**: |  |  |
| 9. |  | With the help of a neat flow diagram discuss in detail on the Technology of manufacture of sugar from sugarcane. | CO2 | 20 |