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



**End Semester Examination – Nov/Dec – 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 what milling. | CO2 | 16 |
| b. | What is dockage? | CO1 | 4 |
| (OR) | | | | |
| 2. |  | Discuss briefly on   1. Hagberg falling number and its significance. 2. Alveograph and its significance. 3. Extensograph and its significance. | CO2 | 8  6  6 |
|  |  |  |  |  |
| 3. |  | Discuss in detail on the straight dough process of bread manufacture. | CO2 | 20 |
| (OR) | | | | |
| 4. | a. | Discuss in detail on the methods of Cake making | CO2 | 14 |
|  | b. | Discuss briefly on the sheeting method of biscuit manufacture | 6 |
|  |  |  |  |  |
| 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 method of manufacture of carbonated beverages. | 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 method of manufacture of chocolates from cocoa beans. | CO2 | 20 |
|  | |  |  |  |
|  | | **Compulsory**: |  |  |
| 9. |  | With the help of neat flow diagram discuss in detail on the method of manufacture of sugar from sugarcane. | CO2 | 20 |

ALL THE BEST