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



**End Semester Examination – Nov / Dec – 2019**

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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 a neat flow diagram, discuss in detail on the steps involved in manufacture of *rawa* from whole wheat. | CO1 | 20 |
| (OR) | | | | |
| 2. | a. | Discuss briefly on the application and working of  a) Tweedy mixers  b) Spiral mixers in a baking industry | CO2 | 5  5 |
| b. | Company A has approached you on the method to estimate gluten for their what flour. Can you explain them the method and the significance of gluten estimation? | CO2 | 10 |
|  |  |  |  |  |
| 3. | a. | With a neat flow diagram, explain in detail on the method of manufacture of bread by the “sponge and dough process”, highlighting the importance of each step. | CO2 | 20 |
| (OR) | | | | |
| 4. | a. | Discuss in detail on the methods of preparation of cakes. | CO2 | 20 |
|  |  |  |  |  |
| 5. | a. | With the help of a neat flow diagram, discuss in detail on the method of manufacture of ale beer. | CO2 | 20 |
| (OR) | | | | |
| 6. | a. | Discuss briefly on the following   1. Manufacture of champagne 2. Manufacture of carbonated beverage | CO2 | 10  10 |
|  |  |  |  |  |
| 7. | a. | Discuss in detail on the following   1. Manufacture of toffees 2. Batch process of hard-boiled candy manufacture | CO2 | 8  12 |
| (OR) | | | | |
| 8. | a. | Discuss in detail on the technology for the manufacture of Chocolates from cocoa, highlighting the importance of each operation. | CO2 | 20 |
|  | |  |  |  |
|  | | **Compulsory**: |  |  |
| 9. | a. | With the help of a neat flow diagram, discuss in detail on the technology of manufacture of sugar from sugarcane. | CO2 | 15 |
|  | b. | Discuss the steps involved in the manufacture of jaggery from sugarcane. | CO2 | 5 |