

1129

**B. Voc. (Food Processing and Preservation)**  
**First Semester**  
**FPP-103: Bakery and Confectionary**

**Time allowed: 3 Hours**

**Max. Marks: 40**

**NOTE:** Attempt five questions in all, including Question No. I which is compulsory and selecting one question from each Unit.

x-x-x

I. Answer the following:-

- a) What are Leavening and anti staling agents?
- b) Give different Types of baking powders
- c) What are Flavouring additives?
- d) What is Maturing of flour?
- e) Name any two natural and artificial Sweeteners (4x2)

**UNIT – I**

- II. a) Discuss structure, types and milling and storage of flour in detail.
- b) Give classification of cheese. (2x4)
- III. a) Discuss type, forms and processing of rice.
- b) What are thickening agents give their importance in food processing. (2x4)

**UNIT – II**

- IV. a) What do you understand by preservation? Discuss different modes of it in detail.
- b) What is pascalization? (2x4)
- V. a) What are endospores? Discuss heat resistant of microorganisms and their spores.
- b) What is aseptic packaging? (2x4)

**UNIT – III**

- VI. a) Discuss sponge dough method and straight dough method of bread making in detail.
- b) How biscuits are made? (2x4)

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(2)

- VII. a) Write principle and types of pastry making in detail.  
b) Give role of different chemicals in baking. (2x4)

**UNIT – IV**

- VIII. a) Give details of spoilage of bread by mould and also the preventive measures for that.  
b) Give remedies of faults in biscuit making. (2x4)
- IX. a) Explain rope spoilage of bread and its preventive measures.  
b) Discuss baking faults in the making of bread. (2x4)

x-x-x