

1127

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. Attempt the following:-

- a) What is milling?
- b) Define thickening and raising agents? Give examples
- c) Define sterilization.
- d) Mention different types of bread diseases? (4x2)

**UNIT – I**

- II. Discuss in detail the types and processing of rice. (8)
- III. Describe processing of milk and butter. (8)

**UNIT – II**

- IV. Discuss in detail pasteurization. (8)
- V. Explain non thermal methods of preservation. (8)

**UNIT – III**

- VI. Discuss in detail sugar batter and flour batter method of cake making. (8)
- VII. What is sponge dough method? Describe biscuit making. (8)

**UNIT – IV**

- VIII. Discuss the factors responsible and preventive measures for bread disease. (8)
- IX. Discuss the faults and remedies in cake and bread. (8)

x-x-x