

1127

B. Voc. (Food Processing and Preservation)

Fifth Semester

BFP-505: Bakery and Confectionary Technology

Time allowed: 3 Hours

Max. Marks: 60

NOTE: Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Explain the following briefly:-

- a) What do you understand by the term 'hard boiled candies'?
- b) What is meant by proofing of bread?
- c) Explain enzyme modified dough.
- d) Enlist various uses of bagasse.
- e) Write a note on quality characteristics of wine.
- f) Explain the term 'ferinograph'.

(6x2)

UNIT – I

II. a) Explain in detail the various equipments used in bakery.

b) How can you maintain sanitation and safety in a bakery subunit?

(7,5)

III. a) Give an account of various instruments used for testing wheat grain quality.

b) What are the different packaging materials used in bakery?

(7,5)

UNIT – II

IV. a) Enlist the different raw materials used for bakery.

b) Explain the manufacturing process of bread in detail.

(5,7)

V. a) Describe the various types of dough used for biscuit preparation.

b) What are the steps involved in the preparation of cake?

(5,7)

UNIT – III

VI. a) How is juice extracted for industrial purposes?

b) Give an account of multiple effect evaporators used for drying in the sugar production.

(6,6)

P.T.O.

(2)

- VII. a) Write down the clarification stages in sugar manufacturing.
b) Write a note on the types of purification of juices. (6,6)

UNIT – IV

- VIII. a) Elaborate in detail the manufacturing process of beer.
b) Describe the steps involved in the preparation of carbonated beverages. (6,6)
- IX. a) Give the processing of chocolates in detail.
b) What are the various equipments used in confectionery manufacture? (6,6)

x-x-x