

2124

B. Voc. (Food Processing and Preservation) FYUP
First Semester
BFP-102: Bakery and Confectionary

Time allowed: 3 Hours

Max. Marks: 40

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

x-x-x

I. Briefly explain the following:-

- a) Leavening agent
- b) Role of baking soda in bakery.
- c) Bread making process
- d) Different types of pastry
- e) Bread faults
- f) Raw material for toffee
- g) Sugar panned confectionary
- h) Raw material for fondant

(8x1)

UNIT - I

- II. Draw structure of wheat grain, its composition and milling process in detail. (8)
- III. Explain different ingredients used in bakery process along with their role. (8)

UNIT - II

- IV. Explain various methods of bread making. (8)
- V. Briefly describe sugar batter and flour batter method of cake making. (8)

UNIT - III

- VI. Discuss Sensory attributes of bakery products and various factors affecting it. (8)
- VII. Briefly explain small and large equipment used in bakery industry along with their role. (8)

UNIT - IV

- VIII. Explain processing process of toffee, fondant and hard-boiled sweets. (8)
- IX. Discuss different types of confectionary. (8)

x-x-x