

2031
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) Explain thickening agents with examples
- b) Define sterilization and its significance.
- c) What is principle of pastry making
- d) Enlist factors responsible for bread diseases. (4x2)

UNIT - I

II. Explain various types of processing preservation mechanism involved in bakery industry. (8)

III. Write short note on following:-

- a) Nutritional composition of egg
- b) Various types of flours (2x4)

UNIT - II

IV. Write short note on following:-

- a) Pasteurization
- b) Heat resistance among microbes (2x4)

V. Explain non thermal methods of preservation of food. (8)

UNIT - III

VI. Explain the following:-

- a) Straight dough method of bread making
- b) Flour batter method of cake making (2x4)

P.T.O.

(2)

- VII. Describe different methods of biscuit making. (8)

UNIT - IV

- VIII. Explain different methods for prevention and control of bread diseases. (8)

- IX. Discuss basic reasons and remedies for faults in biscuits. (8)

x-x-x