

2022
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. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Answer the following:-

- a) Mention nutritional composition of egg
- b) What are raising agents? Give its types
- c) What is aseptic packaging? Give its advantages.
- d) Give examples of food spoiling bacteria and fungi. Mention types of spoiled cans.

(4x2)

UNIT - I

II. Discuss in detail the structure, types and milling of flour. (8)

III. Describe with the help of flowchart processing methods of milk and butter. (8)

UNIT - II

IV. Write short note on:-

- a) Pasteurization
- b) Sterilization

(2x4)

V. Discuss various methods for non-thermal preservation. (8)

UNIT - III

VI. Discuss in detail process of biscuit making. (8)

VII. Describe:-

- a) Sugar batter method
- b) Straight dough method

(2x4)

UNIT - IV

VIII. How moulds can affect bread quality? Explain methods for prevention of mould disease in bread. (8)

IX. Discuss the basic reasons for faults in bread and cakes.
(8)

x-x-x