



Progressive Education Society's
Modern College of Arts, Science & Commerce Ganeshkhind, Pune – 16
(Autonomous)
End Semester Examination: OCT / NOV 2024
Faculty: Science and Technology

Program: B.Voc (Food Processing Technology) **Semester: V** **SET: A**
Program (Specific): Food Processing Technology
Class: T.Y. B.Voc (Food Processing Technology) **Max.Marks: 50**
Name of the Course: Bakery and Confectionery Technology
Course Code: FPT 25 **Time: 2: 30 Hr**
Paper:

Instructions to the candidate:

- 1) *There are 4 sections in the question paper. Write each section on separate page.*
- 2) *All Sections are compulsory.*
- 3) *Figures to the right indicate full marks.*
- 4) *Draw a well labelled diagram*

SECTION: A

Q1.A Multiple Choice Question **(01 X 6 = 06 M)**

- i. Ammonium bicarbonate is an example of _____ agent.
a. leavening b. Maturing c. bleaching d. All of above
- ii. Sugar syrup gives thread like consistency in the range of _____ °C temperature.
a. 110-112 b. 112-115 c. 118-120 d. 120-130
- iii. Cake formula, containing less _____ is known as low ratio formula.
a. Sugar b. Fat c. Flour d. milk
- iv. _____ Pastry has multiple thin crisp layers.
a. Short crust b. Puff c. Choux d. None of above
- v. Bar type cookies are cut by _____ cutter.
a. Wire b. Rotary c. Taut d. Guillotine
- vi. _____ compound is responsible for flavor in cocoa.
a. Theobromine b. Caffeine c. Tannin d. Flavanol

Q1.B. True or False **(01 X 6 = 06 M)**

- i. Egg contains natural emulsifier, lecithin.
- ii. Break rolls used in wheat milling have rough surface.
- iii. Stiff batter cookies contain more liquid as compared to drop cookies.
- iv. Crumb refers to outer brown layer of bread.
- v. Lean formula cake contains less amount of sugar.
- vi. Wheat flour is mainly endosperm portion of wheat.

SECTION: B

Q2. Explain/Define the following terms **(01 X 6 = 06 M)**

- i. Batter
- ii. Hydrogenated fat
- iii. Sifting
- iv. Bleeding
- v. Conditioning
- vi. Cake

SECTION: C

Q3. Write Short Note on the following (Any Four) **(03 X 4 = 12 M)**

- i. Differentiate in between roller milling and stone milling
- ii. All in one method of cake mixing
- iii. Crackers
- iv. Improvers in bread making
- v. Personal hygiene in bakery
- vi. Biological leavening agent

SECTION: D

Q4. Short answer questions (Attempt any Two) **(05 X 02 = 10 M)**

- i. Describe about different varieties of wheat.
- ii. Explain different types of icing.
- iii. Elaborate about any two bread making methods.
- iv. Explain different physicochemical changes that occur during fermentation in bread.

Q5. Long answer type Questions (Attempt any Two) **(05 X 02 = 10 M)**

- i. Discuss different types of faults in cake and their possible causes.
- ii. Your friend wants to set up a chocolate processing plant. As a food technologist educate him in detail about chocolate processing with flow diagram.
- iii. Explain role of eggs in bakery products.
- iv. One of your relatives have decided to establish bakery plant. He needs your guidance regarding to various bakery equipment. Discuss about various dough processing equipment in detail.