Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

BE - SEMESTER–VII EXAMINATION – SUMMER 2016

Subject Code:171404 **Date:18/05/2016**

Subject Name:Bakery and Confectionary Technology

Time:02:30 PM to 05:00 PM **Total Marks: 70**

Instructions:

1. **Attempt all questions.**
2. **Make suitable assumptions wherever necessary.**
3. **Figures to the right indicate full marks.**

Q.1 **(a)** Answer the followings: **07**

i) Differentiate between: Baking soda and Baking powder
ii) _____ species of yeast is also known as baker's yeast.
iii) What is flying ferment?
iv) Define: Doctoring
v) Why refining of chocolate mass is carried out at lower fat content?
vi) What is pan glazing?
vii) Write the importance of 'Gluten' in bread dough.

(b) Discuss the role of: **07**

i) Egg and eggs products as a bakery ingredients
ii) Shortenings as a bakery ingredient

Q.2 **(a)** What is invert sugar? Explain the role of invert sugar in sugar confectionary products. **07**

(b) Give flow diagram for manufacture of hard boiled candy and explain in brief about open pan boiling and vacuum cooking methods. **07**

OR

(b) State the different methods of cake mixing and describe any two methods in detail. **07**

Q.3 **(a)** Write short notes on : **07**

i) Batch process of caramel manufacturing
ii) Cake formula

(b) Describe in detail 'Fermentation' step involved in bread processing. **07**

OR

Q.3 **(a)** Write short notes on : **07**

i) Fudge making process
ii) Essential ingredients in cake making

(b) What are the objectives of bread dough mixing? State the various mixing stages the bread dough passes during mixing. **07**

Q.4 **(a)** Explain the various types of defects may occur in bread. **07**

(b) Discuss the physico-chemical changes occur during baking of bread dough. **07**

OR

Q.4 **(a)** State the role of essential ingredients used in biscuit preparation and briefly explain the process for preparation of biscuit. **07**

(b) Write short notes on : **07**

i) Preparation of crackers
ii) Methods for mixing cookies

Q.5 **(a)** What are leavening agents? Enlist the different leavening methods and explain briefly the role of yeast as a leavening agent. **07**

(b) State the changes taking place during fermentation of cocoa beans. **07**

OR

Q.5	**(a)**	Explain with examples the role of flour improves and moistening agents as a bakery ingredients.	**07**
	(b)	Discuss the winnowing and grinding process of cocoa nib.	**07**

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