

GUJARAT TECHNOLOGICAL UNIVERSITY**BE - SEMESTER-VI (NEW) - EXAMINATION – SUMMER 2016****Subject Code:2161409****Date:11/05/2016****Subject Name: Bakery and Confectionary Technology****Time: 10:30 AM to 01:00 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 briefly: **07**
- i) What is oven rise?
 - ii) Write the role of flour maturing agents?
 - iii) Give any two examples of chemical leavening agents.
 - iv) What are the different types of chocolate?
 - v) Give two examples each of flour confectionery and sugar confectionery.
 - vi) Enlist the different forms of cocoa used in chocolate industry.
 - vii) What is the role of liquid sugars in manufacture of sugar confectionery?
- (b) Give the significance of refining and explain the chocolate refining process with the help of five roll refiner. **07**
- Q.2** (a) Describe the proofing, dividing and moulding steps of bread preparation. **07**
- (b) Define cake formula. Describe the different types of cake formulas used for cake preparation. **07**
- OR**
- (b) Classify the cake ingredients according to requirement and describe the functions of cake ingredients in the preparation of cake. **07**
- Q.3** (a) Enlist the types of sweeteners used in bakery industry and explain their role. **07**
- (b) Explain the physico-chemical changes occurs during fermentation of bread dough. **07**
- OR**
- Q.3** (a) What are leavening agents? Explain the classification and functions of yeast as a leavening agent. **07**
- (b) What are the objectives of mixing in bread dough? Discuss the different 'mixing stages' the bread dough has undergone during mixing. **07**
- Q.4** (a) Write a detailed note on polymorphism of cocoa butter. **07**
- (b) Explain the principles used during conching of chocolate. **07**
- OR**
- Q.4** (a) Give the effect of chocolate composition on moulding and explain how moulding of bar chocolate is carried out? **07**
- (b) Enlist various technical considerations involved during manufacture of sugar confectionery and describe any two of them. **07**
- Q.5** (a) Draw a structure of egg showing its parts and write the functions of egg and eggs products as a bakery ingredient. **07**
- (b) Describe the process of manufacture of glucose syrup by using acid hydrolysis **07**

method.

OR

- Q.5** (a) Explain the importance of shortening in bakery industry with examples. **07**
(b) What do you mean by cookies and crackers? Give the detailed classification of cookies. **07**
