| Seat No.: | Enrolment No. |
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Subject Code: 171404

GUJARAT TECHNOLOGICAL UNIVERSITY

BE - SEMESTER-VII EXAMINATION - WINTER 2015

Date: 16/12/2015

| _ | e: 10 | Name: Bakery and Confectionary Technology 0:30am to 1:00pm Total Marks: 70 | |
|------------|------------|---|------------|
| | 1. 2. | Attempt all questions. Make suitable assumptions wherever necessary. Figures to the right indicate full marks. | |
| Q.1 | (a) (b) | Explain the role of sugar as an ingredient in bread preparation. Give the flow diagram for manufacture of bread and describe the bulk fermentation during bread manufacture. | 07 07 |
| Q.2 | (a) (b) | | 07 07 |
| | (b) | State various cake mixing methods and describe any two methods. | 07 |
| Q.3 | (a) (b) | 1 | 07 07 |
| | | OR | o - |
| Q.3 | (a) | Explain the biochemical changes took place during the fermentation of cocoa beans. | 07 |
| | (b) | Explain the technology to increase the melting resistance of chocolate. | 07 |
| Q.4 | (a) | Define fudge and explain the method of fudge preparation. | 07 |
| | (b) | | 07 |
| Q.4 | (a) | Explain the importance of Doctor's Sugar in sugar confectionary products. | 07 |
| | (b) | Explain the role lecithin in chocolate. | 07 |
| Q.5 | (a) | Write a detailed note on mixing of dough during bread making | 07 |
| | (b) | | 07 |
| 0.5 | (a) | OR Describe the classification of cookies. | 07 |
| Q.5 | (a) (b) | Explain the important steps in biscuit manufacture. | 07 |
