

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY**BE - SEMESTER-VI(NEW) – EXAMINATION – SUMMER 2019****Subject Code:2161409****Date:16/05/2019****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) Differentiate between Baking soda and Baking powder **03**
(b) Define following **04**
1. Glazing 2. DE 3. Chocolate 4. Oven rise
(c) Give the flow diagram for manufacture of chocolate and write in detail about tempering process. **07**
- Q.2** (a) What do you mean by cookie, cracker and biscuit? Give one example of each. **03**
(b) Explain the process of chocolate refining with five roll refiner. **04**
(c) Describe the proofing, dividing and moulding steps of bread preparation **07**
- OR**
- (c) Explain the physico-chemical changes occur during baking of bread dough. **07**
- Q.3** (a) State the different grades of wheat flour obtained during milling. **03**
(b) Discuss the role of followings as a bakery ingredients: **04**
a) Salt b) Water
(c) Enlist various technical considerations involved during manufacture of sugar confectionery and describe any two of them. **07**
- OR**
- Q.3** (a) Give the ingredients classification according to their function required for cake preparation. **03**
(b) Write a note on 'breaking and winnowing during chocolate manufacture'. **04**
(c) What are leavening agents? Explain the classification and functions of yeast as a leavening agent. **07**
- Q.4** (a) Write a brief note on chocolate enrobing **03**
(b) Explain how grinding is carried out in chocolate industry? **04**
(c) Describe the 'mixing' step in bread preparation with respect to following points: **07**
i) Dough temperature ii) Mixing methods iii) Physical changes

OR

- Q.4** (a) Write the role of emulsifiers used in bakery industry. **03**
(b) What are maturing and bleaching agents? Give two examples of each **04**
(c) Describe the physicochemical changes during fermentation of cocoa bean **07**
- Q.5** (a) Write a note on 'Balancing of cake formula'. **03**
(b) Draw a structure of wheat grain showing its different parts and write the significance of wheat flour as a bakery ingredient. **04**
(c) Explain principles of conching process during chocolate manufacture. **07**

OR

- Q.5** (a) Explain how cleaning of cocoa beans is carried out? **03**
(b) Explain different polymorphic forms of cocoa butter **04**
(c) Define cake formula. Describe the different types of cake formulas used for cake preparation. **07**

www.FirstRanker.com