

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY

BE - SEMESTER-VI (NEW) EXAMINATION – WINTER 2018

Subject Code:2161409

Date:27/11/2018

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) Write the advantages and process of preparation of flying ferment during preparation of bread. **03**
- (b) Explain how cleaning of cocoa beans is carried out? **04**
- (c) What are leavening agents? Discuss the different types of chemical leavening agents used in bakery industry. **07**

- Q.2**
- (a) Write a short note on 'Preparation of crackers' **03**
- (b) State the importance of dividing and rounding steps of bread preparation. **04**
- (c) Shortly explain the general flow diagram of bread preparation. **07**

OR

- (c) Discuss the common defects in bread with their causes and prevention. **07**
- Q.3**
- (a) Describe the physico-chemical changes occur during baking of bread dough. **03**
- (b) What are flour improvers? Write their importance in bakery industry. **04**
- (c) Explain briefly the different methods of cake mixing. **07**

OR

- Q.3**
- (a) Enlist and explain the different 'mixing stages' the bread dough has undergone during mixing. **03**
- (b) Discuss the role of followings as a bakery ingredients: **04**
i) Sugar ii) Antioxidants
- (c) Explain the types of cake formulas used for cake preparation. **07**

- Q.4** (a) Give the significance of different ingredients for biscuit manufacture. **03**
(b) State the different types of shortenings used in bakery industry? **04**
(c) State the classification of cookies and discuss any two types according to mixing methods. **07**

OR

- Q.4** (a) Write the role of emulsifiers used in bakery industry. **03**
(b) State the changes takes place in nib and pulp of cocoa during fermentation. **04**
(c) Describe the physico-chemical changes occur during fermentation of bread dough. **07**

- Q.5** (a) What is Glazing of Pans? State its advantages. **03**
(b) Describe the process of manufacture of glucose syrup by using acid hydrolysis method. **04**
(c) Explain the principles used during conching of chocolate. **07**

OR

- Q.5** (a) Enlist various technical considerations involved during manufacture of sugar confectionery. **03**
(b) What is invert sugar? Explain the role of invert sugar in sugar confectionary products. **04**
(c) Give the significance of refining and explain the chocolate refining process with the help of five roll refiner. **07**

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