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Total No. of Pages : 02

Total No. of Questions : 09

B.Tech. (Food Tech) (2014 Onwards) (Sem.-6)
BAKERY AND CONFECTIONERY TECHNOLOGY

Subject Code : BTFT-602

Paper ID : [74333]

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTION TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A**1. Write brief on the following :**

- a Confectionary
- b Wheat Flour
- c Rheology
- d Falling Number
- e Gluten
- f Fruit drops.
- g Dough divider
- h Bread staling
- i Types of oven
- j Rusk preparation process

SECTION-B

2. Define baking. Give the growth rate of baking industry in India.
3. Discuss how RVA helps in measuring the rheological properties of dough.
4. Discuss the role of different leavening agents in baking.
5. Write brief on the following :
 - a Macaroni products
 - b Hard boiled Toffee
6. What do you mean by make-up equipment? Write brief on the dough divider.

SECTION-C

7. Differentiate between bread and biscuits. Give the detail of process for bread making. Discuss the methods used for evaluation of quality of bread.
8. What are the basic ingredients required for chocolate manufacture? Give the importance of cocoa Nibs, cocoa liquor, cocoa butter in the chocolate manufacturing.
9. Write brief on the following :
 - a Fruits drops
 - b Sprouted grains
 - c Vertical planetary mixer
 - d Baking ovens