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BFTFTC 281

**Choice Based Credit System Fourth Semester B.Sc. (FT) Degree
Examination, September 2022
(2020 – 21 Batch Onwards)**

BAKERY, CONFECTIONERY AND EXTRUDED PRODUCTS

Time : 3 Hours

Max. Marks : 80

PART – A

1. Answer in brief on **any ten** of the following.

(10×2=20)

- a) Bread
- b) Baking industry
- c) Amylograph
- d) Bakery ingredients
- e) Doughnuts
- f) Lollipops
- g) Extruder
- h) Enrobing technology
- i) Sugar confectionery
- j) Chocolate
- k) Quality evaluation of cake
- l) Auditing of bakery industry.

P.T.O.



PART – B

Answer **any four** of the following, choosing **one full** question from **each** Unit. **(4×15=60)**

Unit – 1

2. a) Give a brief note on importance of bakery products in the growth of Indian economy.
- b) Write a note on formulations and process parameters on quality.
- c) Explain the different ovens and tools used in baking industry. **(3+5+7=15)**

OR

3. a) Explain the formulations and process parameters on quality of bakery products.
- b) What are the difference between cookies and biscuits ?
- c) What are the primary ingredients used in the bakery products ? Explain function of it. **(3+5+7=15)**

Unit – 2

4. a) Explain the method of preparation of creams, fondants and frostings.
- b) Give a brief note on bread staling theory.
- c) Write in detail about extensograph and Farinograph. **(5+3+7=15)**

OR

5. a) What are rheological testing of dough ?
- b) Give a brief account of control of rodents and pests.
- c) Explain the methods of preparation of custards, pudding and mousse. **(4+4+7=15)**

Unit – 3

6. a) Write a brief note on quality parameters in confectionery industry.
- b) Write a brief note on Enrobing Technology.
- c) Write in detail about Confectionary manufacturing raw materials and processing. **(4+4+7=15)**

OR



7. a) Write a brief note on confectionery industry applications.
- b) Write a short note on dried milk products.
- c) Explain the role of sugar in preparation of Indian Confectionery. **(4+4+7=15)**

Unit – 4

8. a) Write a neat diagram of Single Screw extruder.
- b) Write a brief note on extruded products.
- c) Explain in detail on components, functions and classification of extruder. **(3+5+7=15)**

OR

9. a) Write a short note on auditing of Extruded food product industry.
 - b) Write a brief note on Pre and Post extrusion treatments.
 - c) Explain in detail on project preparation for baking unit and layout. **(4+4+7=15)**
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