

FIRST SEMESTER B.VOC. DEGREE EXAMINATION, APRIL 2020

(CUCBCSS—UG)

Food Science

SDC 1F S01—BAKERY AND CONFECTIONARY TECHNOLOGY

Time : Three Hours

Maximum : 80 Marks

Part A (Very Short/Objective)*Answer all questions.**Each question carries 1 mark.*

1. Main ingredient used in Lozengers ?
2. Naturally occurring emulsifier ?
3. Scientific name of the sugar cane ?
4. Gluten content of medium hard bread wheat.
5. Bioproducts of anaerobic fermentation.
6. Scientific name of *diccoccum* wheat ?
7. Name the good source of beta carotene ?
8. The name of biscuit is derived from the Latin word _____ ?
9. Whole wheat is good source of _____ vitamin ?
10. Expand MSG.

(10 × 1 = 10 marks)

Part B (Short Answer Questions)*Answer any eight questions.**Each question carries 2 marks.*

1. Bread staling.
2. Define baking.
3. List out the different layers of bran.
4. Fungal alpha amylase.
5. Soft bread wheat.
6. Durum wheat.
7. Potassium bicarbonate.

Turn over

8. Jaggery.
9. Vitamins present in wheat.
10. Ammonium bicarbonate as a leaving agent ?
11. Ropiness.
12. Protein present in wheat.

(8 × 2 = 16 marks)

Part C (Short Essays)

*Answer any six questions.
Each question carries 4 marks.*

1. Classification of flour.
2. Write down different cereals used for the production of flour.
3. Physical criteria of wheat.
4. Natural and artificial colour.
5. Toffee.
6. Describe moulding and proofing.
7. Classification of biscuit dough on basis of mixing.
8. Details on fudge.
9. Differentiate semi sweet dough and short dough.

(6 × 4 = 24 marks)

Part D (Essays)

*Answer any two questions.
Each question carries 15 marks.*

1. Details on sugar production and the products obtained from sugar cane.
2. Draw the flow chart of biscuit production and explain the various steps involved in it.
3. Discuss wheat and their classification.
4. Write essay on major baking ingredients and their functions.

(2 × 15 = 30 marks)