

GUJARAT TECHNOLOGICAL UNIVERSITY
B.E SEM-VII Examination-Nov/Dec.-2011

Subject code: 171404**Date: 26/11/2011****Subject Name: Bakery and Confectionary Technology****Time: 10.30 am-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)** Answer the Followings: **07**
i) What is fudge?
ii) Define: Crackers
iii) Enlist the different types of biscuits.
iv) Give any two examples of leavening agents
v) State the role of maturing agent used for flour in bakery industry.
vi) During baking of bread, browning reaction in oven is caused due to _____ & _____ reaction.
vii) State the purpose of roasting of cocoa bean.
- (b)** Write the detail classification of sugar confectionary products. **04**
(c) Discuss the importance of invert sugar in confectionary products. **03**
- Q.2 (a)** Discuss the importance and physico-chemical changes occur during fermentation of bread dough **07**
(b) Discuss the winnowing and grinding process of cocoa nib. **07**
- OR**
- (b)** State the difference between fondant and cream. Explain the batch process of fondant manufacturing. **07**
- Q.3 (a)** Discuss the role of: **07**
i) Refined wheat flour as a bakery ingredient.
ii) Shortenings as a bakery ingredient.
- (b)** Discuss in detail the classification of cookies. **07**
- OR**
- Q.3 (a)** Write short notes on: **07**
i) Flour improvers
ii) Antioxidants
- (b)** Write the flow diagram for preparation of crackers with technical details. **07**
- Q.4 (a)** Discuss the different methods of bread preparation. **06**
(b) Discuss the important steps in preparation of biscuits. **04**
(c) Describe the conching process of chocolate. **04**
- OR**
- Q.4 (a)** Write shortly the importance of following steps involved in the processing of bread: **06**
i) Mixing of dough
ii) Knock-back step
iii) Intermediate proofing
iv) Moulding of dough

- (b) Discuss the role of egg and egg products as a bakery ingredient. 04
(c) Explain the role of lecithin as emulsifier. 04
- Q.5** (a) Define cake formula. Explain the types of cake formula according to quantity of fat. 07
(b) Describe in detail the polymorphic crystalline forms of cocoa butter. 07
- OR**
- Q.5** (a) Classify the ingredients required for preparation of cake and give their importance. 07
(b) Describe the process for the preparation of sugar confectionary product cream. 07
