

GUJARAT TECHNOLOGICAL UNIVERSITY**B. E. - SEMESTER – VII • EXAMINATION – WINTER 2012****Subject code: 171404****Date: 27/12/2012****Subject Name: Bakery and Confectionary Technology****Time: 10.30 am - 01.00 pm****Total Marks: 70****Instructions:**

1. Attempt any five questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

- Q.1 (a)** Differentiate between: **08**
i) Bread mixing and cake mixing
ii) Fresh yeast and Dry yeast
iii) Baking soda and Baking powder
iv) Hard wheat and Soft wheat
- (b)** Discuss the chemical composition of cocoa beans. **06**
- Q.2 (a)** Discuss in detail the following steps in bread preparation: **07**
i) Baking ii) Proofing
- (b)** Write the classification of cookies and discuss any two types according to mixing methods. **07**
- OR**
- (b)** Describe the process for crackers preparation. **07**
- Q.3 (a)** Discuss the role of yeast as a bakery ingredient along with its different marketed types. **07**
- (b)** Write the flow sheet for chocolate manufacturing and discuss the critical steps in chocolate manufacturing. **07**
- OR**
- Q.3 (a)** Write in detail the role of flour improvers and shortenings as bakery ingredients with examples. **07**
- (b)** Enlist various crystalline sugar confectionary products and discuss the process of any one in detail. **07**
- Q.4 (a)** Write short notes on: **07**
i) Antioxidants ii) Cake formulas
- (b)** Enlist the various mixing methods in cake and describe any two methods in detail. **07**
- OR**
- Q.4 (a)** Enlist the different methods of bread preparation and describe any two methods. **07**
- (b)** Classify the cake ingredients according to requirements and functions and explain briefly their major role. **07**
- Q.5 (a)** Describe the 'mixing' step in bread preparation with respect to following points: **07**
i) Dough temperature ii) Mixing methods iii) Physical changes
- (b)** Write short notes on: **07**
i. Nib grinding
ii. Alkalization of nibs
- OR**
- Q.5 (a)** Give the possible reasons for defects in bread and discuss some of the common defects in bread. **07**
- (b)** Explain the batch making process of caramel. **07**
