Seat No.: _____ Enrolment No._____

GUJARAT TECHNOLOGICAL UNIVERSITY

BE - SEMESTER–VII • EXAMINATION – SUMMER • 2014

Subject Code: 171404 **Date: 29-05-2014**

Subject Name: Bakery and Confectionary Technology

Time: 02:30 pm - 05:00 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)**	Explain the 'mixing' step in preparation of bread with respect to mixing methods, mixing stages and time for mixing.	**07**
	(b)	Explain the role of ammonium bicarbonate as a leavening agent in bakery products.	**07**
Q.2	**(a)**	Write short notes on: i) Types of cookies ii) Defects in bread	**07**
	(b)	Write short notes on: i) NARS process ii) Lecithin as emulsifier	**07**
		OR	
	(b)	Explain the functions and properties of sucrose used in bakery products.	**07**
Q.3	**(a)**	Discuss the physico-chemical changes occur during baking of bread dough.	**07**
	(b)	Describe briefly the process of cookies preparation.	**04**
	(c)	Explain the 'Moulding' step in preparation of bread.	**03**
		OR	
Q.3	**(a)**	Describe the following methods of bread preparation: i) Sponge and dough method ii) Straight dough method	**07**
	(b)	Enlist the ingredients require for biscuit preparation and state their importance.	**04**
	(c)	Explain how bread crust is formed during baking process.	**03**
Q.4	**(a)**	Define cake formula. Discuss the cake formulas according to quantity of fat.	**07**
	(b)	Explain the process of recipe compilation in caramel and toffees.	**07**
		OR	
Q.4	**(a)**	Discuss the common defects observed in cake with their possible causes and prevention.	**07**
	(b)	Explain the role of various enzymes in bread fermentation.	**07**
Q.5	**(a)**	Explain the polymorphic nature of cocoa butter in detail.	**07**
	(b)	Write short notes on: i) Sugar substitutes ii) Non crystalline sugar confectionary products	**07**
		OR	
Q.5	**(a)**	Explain the role of shortenings in bakery products.	**07**
	(b)	Enlist various crystalline sugar confectionary products and explain the manufacturing process of any one product in detail.	**07**

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