

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: **07**
- i) Types of cookies
 - ii) Defects in bread
- (b) Write short notes on: **07**
- i) NARS process
 - ii) Lecithin as emulsifier
- 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: **07**
- i) Sponge and dough method
 - ii) Straight dough method
- (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: **07**
- i) Sugar substitutes
 - ii) Non crystalline sugar confectionary products
- 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**
