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Seat No.:	
No	

GUJARAT TECHNOLOGICAL UNIVERSITY

BE- SEMESTER VII- • EXAMINATION – SUMMER 2015

Su	ıbjec	t Code: 171404 Date:04/05/201	5
Ti	me:0 struction 1 2	. Attempt all questions.	70
Q.1	(a) (b)	Write the characteristics and functions of water used for bakery products. Discuss the types of cookies according to mixing methods.	07 07
Q.2	(a)	Enlist the 'Essential Ingredients' for preparation of cake and briefly write their role.	07
	(b)	Discuss the process of fermentation carried out for cocoa beans.	07
	(b)	Explain the recipe compilation process carried out for sugar confectionary process.	07
Q.3	(a) (b)	Briefly explain the various types of shortenings and their role in bakery products. What is NARS process? Discuss the importance of NARS process in manufacturing cocoa powder. OR	07 07
Q.3	(a) (b)	Discuss the functions of egg and egg products in cake. Explain in detail about the various types of baking powders used in bakery products.	07 07
Q.4	(a) (b)	Explain the various physico-chemical changes occur during the fermentation of bread dough. Briefly explain the various unit operations involved in chocolate manufacturing.	07 07
	(6)	OR	07
Q.4	(a) (b)	Describe in detail 'Baking' step in bread preparation. Explain the polymorphic nature of cocoa butter and its importance in chocolate stability.	07 07
Q.5	(a) (b)	Describe the common defects in bread with their causes and prevention. Write short notes on: i) Flying ferment ii) Cake processing OR	07 07
Q.5	(a) (b)	Briefly explain the different methods of bread preparation. Write short notes on: i) Faults in cake ii) Moulding of bread dough	07 07
