Seat No.:	Enrolment No.
-----------	---------------

## **GUJARAT TECHNOLOGICAL UNIVERSITY**

Subject Code: 2161409

BE – SEMESTER – VI (NEW).EXAMINATION – WINTER 2016

Date: 25/10/2016

7	[ime	ect Name: Bakery and Confectionary Technology 10:30 AM to 01:00 PM Total Marks: 70 etions: 1. Attempt all questions. 2. Make suitable assumptions wherever necessary. 3. Figures to the right indicate full marks.	
<b>Q.1</b>	(a)	Briefly describe the various operations of the chocolate making process.	06
	(b) (c)	Define the followings: i) Flour improvers ii) Hard wheat flour iii) Invert sugar iv) Gluten Explain the role of flour maturing agents.	04
Q.2	(c) (a)	Write the importance of 'mixing of dough' during bread preparation and state	07
<b>Q.</b> 2	(b)	the various mixing stages the bread dough passes during mixing.  Classify the leavening agents and discuss the characteristics and role of chemical leavening agents.	07
	(b)	<b>OR</b> Discuss with examples the role of antioxidants and emulsifiers as bakery ingredients.	07
Q.3	(a)	Explain the reasons for cake faults and state the faults related to shape, structure and texture in cake.	07
	<b>(b)</b>	Describe the process for crackers preparation.  OR	07
Q.3	(a)	Write the importance of 'cake formula' and explain the different types of cake formulas used for cake preparation.	07
	<b>(b)</b>	State the classification of cookies and discuss any two types according to mixing methods.	07
Q.4	(a) (b)	Briefly describe the process for bread preparation with technical details.  Write short notes on:  i) Polymorphism of cocoa butter  ii) Refined wheat flour as bakery ingredient  OR	07 07
Q.4	(a)	Discuss the physico-chemical changes occur during fermentation of bread dough.	07
	(b)	Write short notes on :  i) Methods of bread preparation ii) Shortenings as bakery ingredient	07
Q.5	(a) (b)	State the changes takes place in nib and pulp of cocoa during fermentation.  Describe the process of manufacture of glucose syrup by using acid hydrolysis method.	07 07
Q.5	(a) (b)	OR  Describe process of manufacture of hard boiled sweets.  What are different mechanisms and types of cooling methods for chocolate?	07 07

\*\*\*\*\*