Seat No.: _____ Enrolment No._____

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: i) Bread mixing and cake mixing ii) Fresh yeast and Dry yeast iii) Baking soda and Baking powder iv) Hard wheat and Soft wheat	**08**
	(b)	Discuss the chemical composition of cocoa beans.	**06**
Q.2	**(a)**	Discuss in detail the following steps in bread preparation: i) Baking ii) Proofing	**07**
	(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: i) Antioxidants ii) Cake formulas	**07**
	(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: i) Dough temperature ii) Mixing methods iii) Physical changes	**07**
	(b)	Write short notes on: i. Nib grinding ii. Alkalization of nibs	**07**
		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**

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