

**GUJARAT TECHNOLOGICAL UNIVERSITY****BE - SEMESTER-VII • EXAMINATION – WINTER 2013****Subject Code: 171404****Date: 28-11-2013****Subject Name: Bakery and Confectionary Technology****Time: 10:30 TO 01:00****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 types of cake formulas used for cake preparation. **07**  
 (b) Define confectionary and briefly explain the various types of confectionary products. **07**
- Q.2** (a) What is invert sugar and explain the role of invert sugar in sugar confectionary products. **07**  
 (b) Describe the 'Mixing' step in preparation of bread with respect to: **07**  
     i) Importance  
     ii) Mixing stages  
     iii) Mixing methods
- OR**
- (b) Discuss the common defects in bread. **07**
- Q.3** (a) Write short notes on: **07**  
     i) Cake Ingredients  
     ii) Types of cookies  
 (b) Describe the process for crackers preparation. **07**
- OR**
- Q.3** (a) Write short notes on: **07**  
     i) Cake Mixing methods  
     ii) Panning of bread  
 (b) Explain the basic steps in biscuit preparation. **07**
- Q.4** (a) Explain in detail about the chemical changes takes place in cocoa beans during fermentation. **07**  
 (b) What is fondant and explain the process of fondant manufacturing. **07**
- OR**
- Q.4** (a) Discuss the properties, functions and role of sugar in bakery products. **07**  
 (b) Write short notes on: **07**  
     i) Chemical leaveners  
     ii) Bread improvers
- Q.5** (a) Explain the flow sheet for bread preparation. **07**  
 (b) Discuss the role and importance of yeast in bread fermentation. **07**
- OR**
- Q.5** (a) Discuss the importance of proofing, fermentation and baking during bread preparation. **07**  
 (b) Explain bleaching and maturation process of wheat flour. **07**

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