


| Name: | |  | |
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| Enrolment No: | | | |
| UPES End Semester Examination, December 2024 | | | |
| Course: Bakery and Confectionary Technology Program: B.Tech Food Technology Course Code: HSFT3009 | | Semester: V Duration: 3 Hours Max. Marks: 100 | |
| Instructions: All Questions are compulsory | | | |
| SECTION A | | | |
| S. No. | Short answer questions/ MCQ/T&F (20Qx1.5M= 30 Marks) | Marks | CO |
| Q1 | List out different types of yeast used in bakery industry. | 1.5 | CO1 |
| Q2 | Differentiate between the baking powder and baking soda. | 1.5 | CO4 |
| Q3 | What is shortening? | 1.5 | CO1 |
| Q4 | What are the types of leavening agents? | 1.5 | CO1 |
| Q5 | Define fermentation. | 1.5 | CO2 |
| Q6 | List down any two optional ingredients used in bakery? | 1.5 | CO1 |
| Q7 | Enlist three examples of softer candies. | 1.5 | CO1 |
| Q8 | What is cocoa butter? | 1.5 | CO2 |
| Q9 | Levulose found in honey and fruits a) True b) False | 1.5 | CO1 |
| Q10 | Which frozen dessert is similar to an ice-cream cake and is made by layering 3 different kinds of ice-cream with a layer of Genoese sponge? a) Gelato b) Bombe c) Spuma d) Casatta | 1.5 | CO5 |
| Q11 | In the manufacturing process, chocolate is rolled and buffeted for hours to ensure perfect smoothness and flavor. Which stage is it? a) Tempering b) Sorting c) Conching d) None of the above | 1.5 | CO3 |
| Q12 | In breads, relation between water activity and sugar is a) Directly proportional b) Inversely proportional c) Not dependent d) None of the above | 1.5 | CO5 |

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| Q13 | Which type of machinery is used for forming shapes in candy production? a) Enrober b) Mold press c) Tempering machine d) Mixer | 1.5 | CO2 |
| Q14 | Thickening agents used in gummy candies. a) Gelatin b) Pectin c) Corn starch d) All of the above | 1.5 | CO1 |
| Q15 | A proofing chamber in a bakery is used for: a) Mixing dough b) Baking bread c) Fermenting dough d) Cooling finished products | 1.5 | CO2 |
| Q16 | What is crystallization? | 1.5 | CO3 |
| Q17 | Which enzyme is found in flour? | 1.5 | CO1 |
| Q18 | What do you mean by tempering? | 1.5 | CO3 |
| Q19 | Chocolate liquor containing | 1.5 | CO1 |
| Q20 | What is the main cause of spreading in biscuits during baking? | 1.5 | CO4 |
| SECTION B (4Qx5M=20 Marks) | | | |
| 1 | Explain the functionality of different ingredients used in bakery industry. | 5 | CO1 |
| 2 | Differentiate between the rusks, crackers, buns, muffins and pizza. | 5 | CO4 |
| 3 | Enumerate the principle involved in hard candy. | 5 | CO2 |
| 4 | Write a short note on staling of bread. | 5 | CO5 |
| SECTION C (2Qx15M=30 Marks) | | | |
| 1 | a) Define emulsification? Explain the manufacturing process of chewing gum and brittle. (9 marks) b) Discuss about the quality consideration and parameters of baked goods. (6 marks) | 15 | CO3 |
| 2 | a) Define shortening? Discuss the cake manufacturing process in detail. (8 marks) b) What is sugar-free confectionary? Explain two types of candies along with their examples? (7 marks) | 15 | CO4 |
| SECTION- D (2Qx10M=20 Marks) | | | |
| 1 | Discuss the types, methods of preparation and quality evaluation of bread. | 10 | CO2 |
| 2 | What are lozenges? Explain the manufacturing process of toffees and caramels. | 10 | CO5 |