


Name:	
Enrolment No:	

**UNIVERSITY OF PETROLEUM AND ENERGY STUDIES**  
**End Semester Examination, December 2023**

<b>Course: Bakery and Confectionary Technology</b>	<b>Semester : 5<sup>th</sup></b>
<b>Program: B.Tech (Food Technology)</b>	<b>Duration: 3 Hours</b>
<b>Course Code: HSFT3009</b>	<b>Max. Marks: 100</b>

**Instructions: Attend all the sections.**

S. No.	Section A Short answer questions/ MCQ/T&F (20Qx1.5M= 30 Marks)	Marks	COs
Q 1			
1	Write two objectives of ingredients needed for baking process.	1.5	CO 1
2	Enlist some packaging materials for the bakery products. (At least 4)	1.5	CO 1
3	Triticale is a hybrid of _____ and _____.	1.5	CO 1
4	Shortening is 100 percent fat and solid at room temperature. (True/False)	1.5	CO 1
5	Fructose is twice as sweet as sucrose. (True/False)	1.5	CO 1
6	All purpose flour has a protein content of _____. (a) 9.5 (b) 10.5 (c) 11.5 (d) 12.5	1.5	CO 1
7	Enlist some types of sugar available in the market. (at least 4)	1.5	CO 2
8	Ammonium bicarbonate is not a chemical raising agent. (True/False)	1.5	CO 2
9	Which yeast gives better products? (Fresh yeast/Dry Yeast)	1.5	CO 2
10	Report down the functions of moulder.	1.5	CO 2
11	Define intermediate proofing.	1.5	CO 2
12	Discuss the various stages of mixing.	1.5	CO 2
13	State the functions of rounder.	1.5	CO 2
14	What happens when starch is heated without water?	1.5	CO 3
15	Dough divider operates in which principle?	1.5	CO 3
16	In Prover, the dough temperature is maintained at what temperature? (a) 28-32°C (b) 30-32°C (c) 28- 30°C	1.5	CO 3

17	Enlist some examples of acid that create sensations in sweet.	1.5	CO 3
18	What is the application of sorbitol in confectionary products?	1.5	CO 3
19	Write down 4 unit operations involved in caramel processing.	1.5	CO 3
20	During baking process, fermentation is achieved by which yeast? What is the optimum pH of yeast?	1.5	CO 3
<b>Section B</b> (4Qx5M=20 Marks)			
Q 1			
1	Discuss the protein content of different types of flour (At least 10 types)	5	CO 1
2	Classify the types of baking powder with examples used in biscuit preparation.	5	CO 2
3	What types of bread faults are there in the bread making process. Discuss its causes.	5	CO 3
4	Discuss the food safety rules and regulations required for bakery and confectionary products.	5	CO 3
<b>Section C</b> (2Qx15M=30 Marks)			
Q 1			
1	Discuss the following bread making method. (3Qx5Mark) (a) Sponge Dough method (b) Chemical dough development method (c) Mechanical dough development method	15	CO 4
2	Discuss the operation and maintenance of the following equipment. (Any Twox7.5 Mark) (a) Divider (b) Rounder (c) Rack Prover (d) Moulder	15	CO 5
<b>Section D</b> (2Qx10M=20 Marks)			
Q 1			
1	Discuss the manufacturing process of bread making in details.	10	CO 4
2	Briefly discuss the functions of the following gelling and whipping agents. (Any Twox5 Marks) (a) Gelatin (b) Pectin (c) Xanthan gum (d) Agar agar	10	CO 5