

QP CODE: 24900107



RegNo:.....

Name:.....

**MAHATMA GANDHI UNIVERSITY, KOTTAYAM**  
**FIRST SEMESTER MGU-UGP (HONOURS) REGULAR**  
**EXAMINATION NOVEMBER 2024**

**First Semester**

**Multi-Disciplinary Course - MG1MDCFSQ101 - BAKING TECHNOLOGY**

(2024 ADMISSION ONWARDS)

Duration: 1 Hours

Maximum Marks: 35

**Remember (K), Understand (U), Apply (A), Analyse (An), Evaluate (E), Create (C), Interest (I),  
Appreciation (Ap), and Skill (S)**

*Students should attempt atleast one question from each course outcome to enhance their overall  
outcome attainability.*

[Learning Domain][CO No(s)]

**Part A**

Multiple Choice Questions

Answer **all** questions

Each question carries **one** mark

1					[U]	[1]
	Identify, which category the yeast belonged to.					
	a)	Protozoa	b)	Fungus		
	c)	Bacteria	d)	Virus		
2					[K]	[1]
	Choose the scientific name of yeast.					
	a)	Saccharomyces cerevisiae	b)	Aspergillus flavus		
	c)	Aspergillus flavus	d)	Saccharomyces ellipsoideus		
3					[U]	[1]
	Give the correct answer, gas produced during fermentation.					

	a) Oxygen	b) Carbondioxide		
	c) Nitrogen	d) Hydrogen		
4	Identify, which among the following is not a function of leavening agents.		[U]	[1]
	a) Softness of texture	b) Increase in volume		
	c) Crumb color development	d) Improve moisture content		
5	Omit the odd one out		[K]	[2]
	a) Yeast	b) Sodium Chloride		
	c) Baking soda	d) Baking powder		
6	Choose the emulsifying agent among the following		[K]	[2]
	a) Triglycerides	b) Cephalin		
	c) Lecithin	d) Yeast		
7	Identify the reason for crust formation on bread and cake		[A]	[1]
	a) Maillard reaction	b) Expansion of gas		
	c) Oven Spring	d) Fermentation		
8	Identify the step in which oven spring takes place		[A]	[1]
	a) Final proofing	b) Fermentation		
	c) Knock back	d) Baking		
9	Figure out, which among the following is not a primary ingredient cookie making?		[U]	[2]
	a) flour	b) sugar		
	c) yeast	d) fat		
10	Identify, which ingredient, causes cookie spreading in oven		[A]	[3]

	a) flour	b) coco powder		
	c) fat	d) sugar		
11	From the given options, select the colour developed during caramelisation			[U] [1]
	a) white-prink	b) pale yellow - brown		
	c) orange- red	d) pink-orange		
12	Identify, which sugar is best for cookie making?			[U] [2]
	a) granular sugar	b) powdered sugar		
	c) sugar syrup	d) all of the above		
13	Recognize the ideal temperature baking cookies			[A] [3]
	a) 175-200°C	b) 50-100°C		
	c) 500-600°C	d) 350-400°C		
14	Indicate , which among the following is gluten free sweet cookies			[An] [4]
	a) sponge cookie	b) lemon cookies		
	c) meringue cookie	d) choco-chip cookies		
15	Identify, a hard baked product			[A] [3]
	a) bread	b) cake		
	c) muffin	d) cookie		

(15 × 1 = 15)

### Part B

Short Essay Type Questions  
Answer **four** questions  
Each question carries **five** marks

16	Illustrate the steps in bread baking	[U]	[1]
17	Explain in detail the process of cookie processing.	[A]	[3]

18	Explain the importance of yeast in bread making	[U]	[2]
19	Briefly explain different types of cookies and give examples.	[An]	[4]
20	Define the terms Kneading, Knockback and Proofing.	[K]	[1]
21	Elaborate on changes that occur for cookie dough in an oven.	[A]	[3]

(4 × 5 = 20)

**END OF THE QUESTION PAPER**

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