QP CODE: 25024477

25024477

Reg No : .....

Name : .....

M.Sc DEGREE (CSS) EXAMINATION, APRIL 2025

Fourth Semester

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

ELECTIVE - FQ800403 - BAKERY AND CONFECTIONERY

2019 ADMISSION ONWARDS

D9995676

Time: 3 Hours Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

*Weight **1** each.*

1. What is Celiac disese?
2. Define Self raising flour.
3. Role of leavening agents in biscuit manufacture. Name 2 leavening agents.
4. Role of sugar in cake manufacture.
5. Panning in confectionary.
6. What are compressed tablets?
7. Comment the basic ingredients of marshmallows.
8. What is the fermentation process of cocoa beans?
9. Describe the types of chocolates.
10. Explain smoke drying.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

*Weight **2** each.*

11. Identify the types of flour used in baking. Why different types of flours are required for different bakery products?
12. Role of gluten in cereal cookery.
13. Explain mechanical dough development method.
14. What are the changes occur during dough fementation?
15. Gelling agents and thickening agents used in confectionary.

16. Crystalline and amorphous confectionary.

17. Briefly explain the ingredients used in chocolate manufacturing.

18. Explain the processing of dessicated coconut.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

*Weight **5** each.*

19. Explain the major and minor ingredients used in bakery technology and their roles.

20. Explain the manufacturing method, function of ingredients, defects and packaging requirements of biscuit manufacturing.

21. Write about the production of cocoa powder, cocoa butter, its properties and composition.

22. Illustrate the steps involved in spray dried coconut milk powder.

(2×5=10 weightage)