



QP CODE: 26019210



Reg No :

Name :

M.Sc DEGREE (CSS) EXAMINATION, MARCH 2026

Fourth Semester

M Sc FOOD TECHNOLOGY AND QUALITY ASSURANCE

ELECTIVE - FQ800403 - BAKERY AND CONFECTIONERY

2019 Admission Onwards

ACD7C2D0

Time: 3 Hours

Weightage: 30

Part A (Short Answer Questions)

*Answer any **eight** questions.*

Weight 1 each.

1. List out the special minor ingredients used in baking.
2. Effect of improvers.
3. Role of emulsifiers in biscuit manufacture. Name 2 emulsifiers used.
4. Defects in biscuit manufacture.
5. Explain Confectioner's glucose
6. Wet crystallization.
7. Differentiate between fondant and creams.
8. Define white chocolate and wafer coated chocolate.
9. What you mean by fat bloom in chocolate?
10. Give a note on 3 value added products from coconut.

(8×1=8 weightage)

Part B (Short Essay/Problems)

*Answer any **six** questions.*

Weight 2 each.

11. Define leavening agents. Discuss the leavening action of biological leavening agents on dough.
12. Analyse the major ingredients & their functions in baking.





13. What are the changes occur during dough fermentation?
14. Explain the packaging requirements in cake products.
15. Colours used in confectionary.
16. Comment on the ingredients of lollypops.
17. Explain the conching process and its effects.
18. Explain the processing of packed tender coconut water.

(6×2=12 weightage)

Part C (Essay Type Questions)

*Answer any **two** questions.*

Weight 5 each.

19. Discuss about the methods of mixing the ingredients in bread making & explain moulding, proofing & baking of bread processing.
20. Classification of confectionary.
21. Write a detailed note on cocoa products .What are the varieties of cocoa beans?
22. Explain different products made from coconut milk.

(2×5=10 weightage)

