



Avinashilingam Institute for Home Science and Higher Education for Women

(Deemed to be University under Category 'A' by MHRD, Estd. u/s 3 of UGC Act 1956)

Re-accredited with 'A+' Grade by NAAC. Recognised by UGC Under Section 12B

Coimbatore - 641 043, Tamil Nadu, India

Bachelor's Degree Examination –July 2020

IV Semester

Class: II UG

Major: Food Service Management and Dietetics

Time : 3hours

Max Marks: 100

18BFDC13 - Bakery and Confectionery

Part A

10 x 1 = 10

Choose the Correct Answer

1. The gluten proteins are
 - a. Globulins
 - b. Gliadin and globulins
 - c. Glutelin and mucin
 - d. Gliadin and glutelin
2. When baking powder is mixed in cake mix _____ is produced.
 - a. Hydrogen
 - b. oxygen
 - c. carbon dioxide
 - d. nitrogen
3. The addition of salt to an egg _____ the temperature at which coagulation takes place
 - a. Increases
 - b. decreases
 - c. does not change
 - d. increase and then decrease
4. Oil used as spray fat and as an ingredient fat in filling and coating is
 - a. cotton seed oil
 - b. coconut oil
 - c. palm oil
 - d. olive oil
5. Common air blast temperature for freezing baked goods is at
 - a. -5° F
 - b. -10° F
 - c. -15° F
 - d. -20° F
6. This is added to the cookie formulation to speed up dispersion of the fatty and aqueous components of the dough
 - a. Egg
 - b. milk
 - c. Lecithin
 - d. shortening
7. Formation of tunnels in the bread is usually due to
 - a. Unclean machinery
 - b. proofing at too high temperature
 - c. formula doesn't contain enough sugar
 - d. poor adherence of the dough layers.
8. Hydrogenated fats smoke at
 - a. 220° C
 - b. 221-232° C
 - c. 232-233° C
 - d. 233-243° C
9. _____ is normally left to mature for a day.
 - a. Fondant
 - b. Fudge
 - c. toffee
 - d. jelly
10. Microbe added for leavening is
 - a. Lactobacillus
 - b. Rhizopus
 - c. yeast
 - d. Acidophilus

Part B

5 x 6 = 30

Answer ALL questions

Each answer should not exceed 400 words or two pages

11. a. Discuss the necessity for hygiene and sanitation in a bakery unit.

(Or)

11. b. Explain the importance of bakery industry in the society.

12. a. Discuss on the different types of flour used for baking.

(Or)

12. b. Write a note on yeast- leavened dough.

13. a. Describe the staling of bread.

(Or)

13. b. State the principles behind pastry making.

14. a. Illustrate the method of preparation of hard boiled candies.

(Or)

14. b. Explain to make how Marshmallow Fondant?

15. a. Discuss few tips to increase the sales in the bakery industry.

(Or)

15. b. Explain the factors affecting the perception of flavors.

Part C

5 x 12 = 60

Answer ALL questions

Each answer should not exceed 800 words or four pages

16. a. Enumerate the major and minor equipment used in bakery unit.

(Or)

16. b. Discuss the principle of baking.

17. a. Illustrate the role of dried milk products in baking process.

(Or)

17. b. Write a note on chemical leavening agents.

18. a. Discuss on the two traditional bread processing methods .

(Or)

18. b. i. Explain the procedure that facilitate the incorporation of gas while kneading dough.

ii. Discuss the method of preparation of cakes made with whole egg foams and shortening.

19. a. Explain the methods included in the preparation of chocolates.

(Or)

19. b. Discuss the different types and preparation of sandwiches.

20. a. Give the guidelines to correct faults in pie crust.

(Or)

20. b. Establish the defects encountered in loaf crumbs and volume defect.
