



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 –November 2019
III Semester

Class : II UG
Major : Food Science and Nutrition

Time: 3 hours
Max. Marks: 100

18BFNC07-BAKERY AND CONFECTIONERY

Part-A
Choose the correct answer

(10 x 1=10)

- Name the principle protein in wheat
a. oryzenin b. gluten c. zein d. casein
- Recall the percentage yield of flour when 100g wheat is milled
a. 72 to 75 b. 88 to 90 c. 75 to 80 d. 68 to 70
- Identify the ingredient that forms the basic foundation of baked products along with flour
a. sugar b. liquid c. eggs d. leavening agent
- Select the ingredient that leavens sponge cakes
a. yeast b. butter c. milk d. egg
- Name the method of bread making which is suitable for strong flours.
a. sponge and dough b. straight dough c. salt delayed d. no time dough method
- Match the term "bloom" in bread to the relating term in the given options
a. evenness of bake b. symmetry of form c. colour of crust d. colour of crumb
- Identify the icing that is a pure white and fluid paste which solidifies into a hard outer shell on drying.
a. whipped cream b. royal icing c. meringue d. butter cream
- Identify the characteristic of the crust in well-made shortened cake
a. uneven top, with shiny b. concave top, with pale brown
c. rounded top, with smooth d. Flat top, with crumbly
- Name the most common sweetener used in candies and chocolates
a. glucose b. maltose c. lactose d. sucrose
- Conching is associated with processing of-----
a. jelly b. chocolate c. fruit drops d. fudge

Part B

5 X 6=30

Answer the following

Answer should not exceed 400 words or two pages

- 11.a. Summarise the composition of wheat kernel
(or)
- 11.b. Explain the process of enrichment of bread.
- 12.a. Classify the types of baked products
(or)
- 12.b. Explain the factors to be considered while selecting packaging material for baked products.
- 13.a. Discuss about bread diseases.
(or)
- 13.b. Discuss about the maintenance of minor equipment used in bakery.
- 14.a. Explain the objective method of sensory analysis of baked foods.
(or)
- 14.b. Discuss about the different types of cakes.
- 15.a. Explain the preparation of fruit drops.
(or)
- 15.b. Discuss about food tablets

Part C

5 x 12=60

Answer the following

Answer should not exceed 800 words or four pages

16. a. Demonstrate the methods that are used to check the quality aspects of flour and dough.
(or)
16. b. Illustrate the steps involved in milling of wheat.
- 17.a. Explain the role of any SIX ingredients used in the preparation of bakery products.
(or)
- 17.b. Write short note on the following.
a. recipe balance b. storage of baked products
- 18.a. Explain in detail on the steps involved in bread making.
(or)
- 18.b. List the types of oven and explain the functioning of a modern oven.
- 19.a. Explain the types and techniques of icing.
(or)
- 19.b. Explain the preparation of
a. cookie b. Pastry
- 20.a. Explain the preparation of soft candies.
(or)
- 20.b. Write in detail on the processing of chocolate.
