

**BIRLA INSTITUTE OF TECHNOLOGY, MESRA, RANCHI
(END SEMESTER EXAMINATION)**

**CLASS: IMSC.
BRANCH: FOOD TECHNOLOGY**

**SEMESTER : VII
SESSION : MO/2022**

SUBJECT: FT401 BAKERY AND CONFECTIONERY TECHNOLOGY

TIME: 3:00 Hours

FULL MARKS: 50

INSTRUCTIONS:

1. The question paper contains 5 questions each of 10 marks and total 50 marks.
 2. Attempt all questions.
 3. The missing data, if any, may be assumed suitably.
 4. Before attempting the question paper, be sure that you have got the correct question paper.
 5. Tables/Data hand book/Graph paper etc. to be supplied to the candidates in the examination hall.
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| Q.1(a) | Write down the aims and objectives of baking. | [2] | CO 1 |
| Q.1(b) | Discuss the types and characteristics of flour used for various purposes. | [3] | CO 5 |
| Q.1(c) | Write an explanatory note on the Machines & equipment for batch processing of bakery products. | [5] | CO 3 |
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| Q.2(a) | Describe the "Amylograph". | [2] | CO 1 |
| Q.2(b) | On what basis the confectionery market can be segmented? What are various categories of market segment based on price point? | [3] | CO 2 |
| Q.2(c) | What is the purpose of dough mixing? What are different ways of optimizing dough development? | [5] | CO 3 |
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| Q.3(a) | Differentiate between biscuits and cakes. | [2] | CO 2 |
| Q.3(b) | What are the effects of variations in formulation on the quality of the finished baked products? | [3] | CO 2 |
| Q.3(c) | Discuss about the quality consideration and parameters of baked goods. | [5] | CO 1 |
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| Q.4(a) | What do you understand by Enrobing technology? | [2] | CO 4 |
| Q.4(b) | Discuss the general technical aspects of industrial sugar confectionary manufacturing. | [3] | CO 2 |
| Q.4(c) | Explain the entire manufacturing process of candy bars. | [5] | CO 4 |
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| Q.5(a) | Define the term "Quality" with suitable example. | [2] | CO 1 |
| Q.5(b) | Describe the colour, flavor and textural properties of a good confectionery. | [3] | CO 5 |
| Q.5(c) | Differentiate between caramel, Toffee and fudge. | [5] | CO 2 |

:::21/11/2022:::E