

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

**CLASS: IMSc.
BRANCH: FOOD TECHNOLOGY**

**SEMESTER: VII
SESSION: MO/2024**

SUBJECT: FT401 BAKERY AND CONFECTIONERY TECHNOLOGY

TIME: 3 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 handbook/Graph paper etc. to be supplied to the candidates in the examination hall.
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Q.1(a)	Explain the role of yeast, milk, salt and different types of sugars in the baking.	[5] 1	2
Q.1(b)	Discuss the machines & equipment required for the batch and continuous processing of bakery products.	[5] 1	2
Q.2(a)	Give a detailed classification of flour based on its protein content.	[5] 5	4
Q.2(b)	Describe any two instrumental methods used for testing the rheology of the dough.	[5] 2	2
Q.3(a)	Explain the detailed production process of pastry cakes.	[5] 2	2
Q.3(b)	Discuss the effects of variations in the formulation and process parameters on the quality of the finished product (cakes).	[5] 3	3
Q.4(a)	Describe the production process (step-by-step) of chocolate mass in detail.	[5] 4	2
Q.4(b)	Explain the method for the manufacturing of 'center-filled' confectionery products (filled chocolates).	[5] 4	2
Q.5(a)	Explain the important quality characteristics of confectionery ingredients.	[5] 5	2
Q.5(b)	Define the term 'Lozenges' and explain the manufacturing of Lozenges.	[5] 5	4

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