

S.No. 3842

16 SCCND 7

(For candidates admitted from 2016–2021 Batch)

B.Sc. DEGREE EXAMINATION, NOVEMBER 2023.

Part III – Nutrition and Dietetics – Major

BAKERY AND CONFECTIONARY

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20)

Answer ALL questions.

1. Define enrichment of flour.
2. Mention the methods of making dough.
3. Give the types of commonly used yeast in baking.
4. List the best packaging material for bakery products.
5. Discuss about direct-fired over (DFO).
6. Explain the role of electric mixer in a bakery unit.
7. Define on cooling of bread.
8. What is frosting?

9. Differentiate candies and toffer.
10. Outline the processing of Cocoa.

PART B — (5 × 5 = 25)

Answer ALL the questions, choosing either (a) or (b)

11. (a) Explain the composition of Wheat Kernel.

Or

- (b) Classify baked products.

12. (a) Explain the role of sugar in bakery.

Or

- (b) Discuss the best way to store baked goods.

13. (a) Give the major equipment used in baking.

Or

- (b) Explain about the maintenance of major and minor equipment and tools.

14. (a) Discuss the different types of cakes.

Or

- (b) Explain the subjective methods used to evaluate baked products.

15. (a) Describe the methods of making marshmallows.

Or

- (b) Discuss the methods of making fruit drops.

PART C — (3 × 10 = 30)

Answer any THREE questions.

16. Explain in detail on milling of wheat and its by products.

17. Elaborate the role of Shortening, egg and leavening agents in baking.

18. Discuss the different types of ovens and its role in bakery industry.

19. Explain the steps involved in bread making and methods of bread making.

20. Explain the processing and preparation of hand boiled candies.