



Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
END SEM EXAMINATION
May, 2024, M Tech 2nd SEM

2024
2nd Sem.

Paper Title: Bakery and Confectionery Technology; Paper Code: MF1C – 202

Time allotted: 3Hrs.

Max Marks: 60

Note: Write to the point. Before answering make sure you have mentioned the Question No. & Section.

Important: At the END, mention how many questions from each section you have attempted.

Section-A (10 Marks, Attempt All)

Questions	Marks	BTL	Mapping
Q1. Write a note on Liquorice paste	(2)	1	PEO: 1,2/CO: 1,2
Q2. Briefly describe the process of candy manufacture.	(2)	1	PEO: 1,2,3/CO: 3,4
Q3. Discuss the role of oxidizing and reducing agents in bakery products.	(2)	1	PEO: 1,2,4/CO: 1,2
Q4. Briefly explain Physical changes occurring during baking.	(2)	2	PEO: 5,6/CO: 1,5,6
Q5. Discuss Cohesiveness of bread estimated during TPA	(2)	1	PEO: 2,5/CO: 4,6

Section B (Attempt any 5) (25MM)

Questions	Mapping
Q6. Describe the process for the development of wafers.	BTL5; PO: 4,6/CO: 2
Q7. Discuss the critical points for the manufacture of bakery products.	BTL6; PO: 2,5,6/CO: 3
Q8. Describe in detail the manufacturing of pretzels.	BTL5; PO: 3,5/CO: 3,4
Q9. Discuss the formulation, process flow and defects of fondant.	BTL6; PO: 4,5,6/CO: 3,5
Q10. Discuss in detail the processes involved in manufacture of confectionery.	BTL6; PO: 2,5./CO: 2,5
Q11. Discuss in detail spoilage of bakery products.	BTL5; PO: 3,5./CO: 3,4

Section- C (Attempt any 2) (25MM)

Questions	BTL	Mapping
Q12 (a). Explain the manufacturing of any cocoa product.	3	PO: 1,5,6/CO: 3,4
Q13 (a). Describe the general technical aspects of industrial confectionery manufacture.	4	PO: 1,4,6/CO: 2,3,4
Q14 (a). Describe in details the process for manufacture of multigrain bread.	4	PO: 2,4/CO: 2,4,5
Q15 (a). Discuss in detail the methods of cookie manufacture and describe the analytical methods used for testing raw material of cookie.	3	PO: 2,3,6/CO: 2,4,5

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