



Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
END SEM EXAMINATION
Jan, 2023, M Tech 2nd SEM

Roll No.

2023
2nd Sem

Paper Title: Bakery and Confectionery Technology; Paper Code: MFTC - 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 (15 Marks, Attempt All)

Questions	Marks	BTL	Mapping
Q1. Removal of mucilaginous pulp and development of aroma in cocoa is k/a-----	(1)	1	PEO: 1,2/CO: 1
Q2. The temperature of coagulation in a sugar solution rises from ----°C in a 40% syrup	(1)	1	PEO: 1,2,3/CO: 2,3
Q3. Transformed sugar consist of -----of sucrose	(1)	1	PEO: 1,2,4/CO: 1,2
Q4. Esterification levels of pectin is-----	(1)	1	PEO: 1,2,4/CO: 1,2,3
Q5. The presence of high levels of invert sugar can result in problems due to the ----- nature	(1)	2	PEO: 5,6/CO: 1,2,3,4,5,6
Q6. Residual moisture of candy should be in between-----%	(1)	1	PEO: 2,5/CO: 2,4,6
Q7. Excessive yeast and proofing time results in-----	(1)	2	PEO: 5/CO: 3,4,5
Q8. In which stage of mixing, homogenization of ingredients take place while making bread-----	(1)	1	PEO: 3,4,5/CO: 4,5,6
Q9. Shortened cakes are made by ----- method	(1)	1	PEO: 3,4/CO: 5,6
Q10. Liquorice paste which contains a fully gelatinized starch a good gloss and is most suited for production of -----	(1)	2	PEO: 1,2/CO: 1
Q11. Too much raising agents e.g. baking powder results ----- in cake	(1)	2	PEO: 1,2,3/CO: 2,3
Q12. ERH Value (%) of fudge should be -----	(1)	1	PEO: 2,5/CO: 2,4,6
Q13. Lack of spread in biscuits is due to -----	(1)	2	PEO: 5/CO: 3,4,5
Q14. ----- filling is used in Filled boiled sweets	(1)	2	PEO: 3,4,5/CO: 4,5,6
Q15. Crackers bear a moisture content in between-----%	(1)	2	PEO: 3,4/CO: 5,6

Section B (Attempt any 2) (10 Marks Each) (20MM)

Questions	Mapping
Q16. Describe the process for manufacture of bread.	BTL5; PO: 3,4,6/CO: 2
Q17. Describe the role of Rapid Visco Analyser for manufacture the of bread and biscuits.	BTL6; PO: 2, 4,5,6/CO: 3
Q18. Describe the process for manufacture of biscuits and cookies.	BTL5; PO: 3,5,6/CO: 3,4
Q19. Describe the process for manufacture of chocolate.	BTL6; PO: 4,5,6/CO: 3,5

Section- C (Attempt any 5) (25MM)

Questions	BTL	Mapping
Q20(a). Explain the characteristics of cookie. OR Q20(b). Explain the changes occurring post baking in bread making.	3	PO: 1,4,5,6/CO: 3,4
Q21(a). What are the tenderizing agents used in cake making? Why is chlorination done in cake flour? OR Q21(b). Explain how mixing affects the process of baking.	4	PO: 1,4,6/CO: 2,3,4
Q22(a). Explain the process for manufacture of hard-boiled candy. OR Q22(b). Describe the role of material balance in product quality.	4	PO: 2,3,4/CO: 2,4
Q23(a). Briefly Explain changes during baking and fermentation. OR Q23(b). Describe the role of confectionery ingredients.	3	PO: 2,3,6/CO: 2, 6
Q24(a). Give in brief the current status of bakery industry in India. OR Q24(b). Mention the constrains observed by bakers.	3	PO: 3,4,5/CO: 2,4,6

-----X-----