



Department of Food Technology
School of Interdisciplinary Sciences and Technology
Jamia Hamdard, New Delhi-110062
END SEM EXAMINATION
Dec, 2023. B Tech 5th SEM

Roll No.....

2023
SA Sen

Paper Title: Bakery and Confectionery Technology; Paper Code: BFTD – 506

Time allotted: 3Hrs.

Max Marks: 75

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. Write a note on crystal growth in confectionery.	(2)	1	PEO: 1,2/CO: 1, 2
Q2. Give flow chart for Gulab jamun production.	(2)	2	PEO: 1,2,3/CO: 2,3
Q3. Write a note on composite chocolate.	(2)	2	PEO: 1,2,4/CO: 1,2, 3
Q4. Give flow chart for the processing of toffee.	(2)	1	PEO: 1,2,4/CO: 1,2,3
Q5. Why is RVA test done.	(2)	2	PEO: 5/CO:1,2,3
Q6. Write a note on faults occurring in bread.	(2)	1	PEO: 2,5/CO:1,2,4
Q7. Write a note on cookies.	(2)	2	PEO: 5/CO:3,4,5
Q 8. Define candy.	(1)	2	PEO: 3,4,5/CO:2,3

Section B (Attempt any 3) (10 Marks Each) (30MM)

Questions	Mapping
Q10. Describe in detail the process for manufacturing of Marshmallow, fondant and cream paste.	BTL5; PO: 3,4/CO: 2,3
Q11. Describe in detail the manufacturing of Liquorice paste.	BTL5; PO: 2, 4,5/CO: 1,2
Q12. Describe in details the process for manufacturing of biscuits.	BTL5; PO: 3,5/CO: 2,3
Q13. Describe in detail the process for the manufacture of bread	BTL5; PO: 4,5/CO: 2,3,5

Section- C (Attempt any 5) (30MM)

Questions	BTL	Mapping
Q20(a). Enlist different types of cakes and explain anyone. OR Q20(b). Briefly explain the functions of leaveners and oxidising agents.	3	PO: 1,4,5/CO: 1,3,4
Q21(a). Briefly explain the process of chocolate manufacture OR Q21(b). Briefly explain the role of sugar and baking powder in bread making.	3	PO: 1,4/CO: 1,,3,4
Q22(a). Explain rheological properties. OR Q22(b). Describe in detail the functions of gluten in baking and cooking.	4	PO: 2,3,4/CO: 3, 2,4
Q23(a). Briefly Explain the Factors affecting gluten network OR Q23(b). Briefly explain the status of bakery industry in India.	4	PO: 2,3/CO: 2, 3
Q24(a). Briefly explain the changes during fermentation and baking of bakery products. OR Q24(b). Describe the dough mixers used in bakery industry.	4	PO: 3,4,5/CO:1 2,4,

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