


Name:			
Enrolment No:			
UNIVERSITY OF PETROLEUM AND ENERGY STUDIES End Semester Examination, December 2022			
Course: Bakery and Confectionary Technology		Semester : 5 th	
Program: B.Tech (Food Technology)		Duration: 3 Hours	
Course Code: HSFT3009		Max. Marks: 100	
Instructions:			
S. No.	Section A	Marks	COs
	Short answer questions/ MCQ/T&F (20Qx1.5M= 30 Marks)		
Q 1			
1	Write about any two characteristics of salt.	1.5	CO 1
2	Milk is generally used in the form of dry milk non-fat. Is it true or false?	1.5	CO 1
3	List any two functions of leavening agent.	1.5	CO 1
4	List any two examples of antioxidants.	1.5	CO 1
5	Define the term liquid glucose.	1.5	CO 1
6	Give some examples of emulsifiers used in bakery products.	1.5	CO 1
7	The capacity of rack proofers based on the number of rack lanes. Is it true or false?	1.5	CO 2
8	Define Bread staling.	1.5	CO 2
9	What is the role of moulder?	1.5	CO 2
10	What is the role of protein-starch interaction during bread staling?	1.5	CO 2
11	Discuss any two stages of mixing.	1.5	CO 2
12	Emulsifiers are used to prevent staling in bread preparation. Is the statement true or false?	1.5	CO 2
13	Classify Intermediate proof.	1.5	CO 2
14	Differentiate between hard dough and soft dough.	1.5	CO 3
15	Sketch the process for the preparation of pasta products.	1.5	CO 3
16	What is the role of yeast during fermentation?	1.5	CO 3
17	What are the ingredients required for the preparation of rusk?	1.5	CO 3
18	Define knock back.	1.5	CO 3
19	What is creaming method?	1.5	CO 3
20	At what temperature biscuits are cooled after baking?	1.5	CO 3

Section B (4Qx5M=20 Marks)			
Q 1			
1	Classify the types of baking powder with examples used in biscuit preparation.	5	CO 1
2	Discuss about the quality evaluation of bread.	5	CO 2
3	Classify the types of cakes. Discuss in details.	5	CO 3
4	What types of packaging materials are required for biscuits?	5	CO 3
Section C (2Qx15M=30 Marks)			
Q 1			
1	Briefly discuss about each manufacturing processing of biscuits.	15	CO 4
2	Discuss about the operation and maintenance of any five bakery equipment.	15	CO 5
Section D (2Qx10M=20 Marks)			
Q 1			
1	Discuss about the operations required to manufacture cakes in details with a flow chart.	10	CO 4
2	Write down food safety rules and regulations needed for bakery products.	10	CO 5