

Roll No.

Total No. of Pages : 02

Total No. of Questions : 09

**B.Tech. (Food Technology) (Sem.-6)**  
**BAKERY AND CONFECTIONERY TECHNOLOGY**

Subject Code : BTFT-602

M.Code : 79420

Date of Examination : 05-07-22

Time : 3 Hrs.

Max. Marks : 60

**INSTRUCTIONS TO CANDIDATES :**

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

**SECTION-A**

**1. Write briefly :**

- a) RYA
- b) Baking and confectionery
- c) Dough Rheology
- d) Proofing of dough
- e) Toffee
- f) Staling
- g) Starch
- h) HFCS
- i) Chewing Gum
- j) Cooling chamber.

## SECTION-B

2. Define baking. Give the status of Baking industry in India.
3. How Farinograph and Falling number helps in measuring the quality of dough.
4. Give the process diagram for making of hard boiled confectionary.
5. Discuss the process for preparation of fruits drops and macaroni products.
6. Discuss the working of dough divider and rounder.

## SECTION-C

7. Differentiate between cookies and biscuits. Give the detail of process for biscuit making. Discuss all methods used for evaluation of quality of cookies.
8. Write brief on the preparation of following :
  - a) Toffee
  - b) Cakes
  - c) Breakfast cereal
  - d) Sprouted grains
9. Name the various equipment used in making of bakery products. Give the detail working of wet mixer, proofing chamber and baking equipment's.

**NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.**