

**D.K.M.COLLEGE FOR WOMEN (AUTONOMOUS), VELLORE-1.**

**DEPARTMENT OF FOODS AND NUTRITION**

**BAKERY AND CONFECTIONARIES**

**CLASS : I MSC**

**UNIT – I                      SECTION-A                      6 MARKS**

1. Explain the principles of baking
2. Explain the role of water in baking
3. Write the types of wheat flour and their baking quality
4. Give the difference between dough and batter
5. Enumerate the basic ingredient used in baking
6. Explain baking and its advantages

**SECTION-B                      15 Marks**

1. Give an account on baking and its types
2. Explain the types of wheat flour used in baking
3. Give in detail about the principles involved in baking

**UNIT – II                      SECTION-A                      6 Marks**

1. Write the types of leavening agent
2. Give an account on role of sugar in baking
3. Explain the role of milk in baking
4. List out the types of sugars used in baking
5. What are the different types of used in baking

**SECTION-B                      15 Marks**

1. Give an account on physical, chemical and biological use of leavening agent
2. Write short notes on types and importance of sugar in baking
3. Write the types and importance of fat in baking
4. Give the role of milk and milk products in baking

**UNIT – III****SECTION-A****6 Marks**

1. What are the basic ingredients in bread making
2. Write the principles used to make bread
3. Write short notes on types of bread
4. Give the basic ingredients used in cake
5. Write about the methods involved in cake preparation
6. Write short notes on types of icing

**SECTION-B****15 Marks**

1. Explain the common defects in bread making and its causes
2. Write in detail about the preparation of cake and its method
3. Explain in detail about the bread improvers in baking
4. Explain the types of cake and its preparation methods
5. Give an account on icing and its types
6. Write the basic preparation of icing and fillings

**UNIT – IV****SECTION-A****6 Marks**

1. Give in detail about the ingredients used in baking cookies
2. What are the basic ingredients used in pastries
3. Write the types of pastries and doughnuts
4. What are essential qualities required for making a good pastries
5. What are essential qualities required for baking cookies
6. What are the ingredients used in cookie preparation

**SECTION-B****15 Marks**

1. Write in detail about the ingredients, types and nutritive value of cookie
2. Write in detail about the ingredients, types and nutritive value of pastries
3. Explain the types and preparation method of sandwiches
4. Explain the role of filling in sandwiches and its importance of nutritive value

**UNIT – V****SECTION-A****6 Marks**

1. Give the advantages and disadvantages of bakery
2. Explain the sanitation and hygiene involved in bakery
3. Give an account on personal hygiene required in a bakery unit
4. Explain about side flue and similar oven
5. Write about the advantage and disadvantage of steam-pipe oven
6. Write about the advantage and disadvantage of Hot-air oven
7. What are the basic ingredients used in sandwich preparation
8. Write the role of egg in bakery
9. Write the role of water in bakery

**SECTION-B****15 Marks**

1. Draw a layout of bakery unit you visited
2. Explain the types of oven used in bakery
3. Explain about the role of sanitation and hygiene involved in bakery