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

SEMESTER EXAMINATIONS

APRIL– 2019

15CPFN2B

BAKERY AND CONFECTIONARIES

Time: 3 Hrs.

Max.Marks : 75

SECTION–A(5x6=30)

Answer ALL the questions.

1. (a) Compare the characteristics of baked product from young dough Vs old dough.
(Or)
(b) Brief on the effect of water impurities in bakery products.
2. (a) Bring down the role of shortenings in baking process.
(Or)
(b) Write on the advantages of using milk solids in bread preparation.
3. (a) Explain the staling of breads.
(Or)
(b) Describe the blending method of cake processing.
4. (a) Give the method of preparation of puff pastry.
(Or)
(b) Draw a flow chart of cookie preparation.
5. (a) Brief on the basic ingredients used in icings.
(Or)
(b) Discuss the duties of sanitarian of a bakery unit.

SECTION–B(3x15=45)

Answer any THREE of the following questions.

6. Give an account of the different types of flours used in baking.
7. Define leavening agent. Write a note on physical and chemical leavening agent.
8. Elaborate on traditional bread processing and discuss the defects encountered in loaf in terms of crumbs and volume.
9. Give the guidelines to correct faults in pie crust, and on the remedies on common faults in cakes.
10. Discuss on the different types of baking ovens with the functioning, advantages and disadvantages of each type.

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