

**CARMEL COLLEGE OF ARTS, SCIENCE AND COMMERCE, NUVEM – GOA**

**POST GRADUATE DEGREE STUDIES (AFFILIATED TO GOA UNIVERSITY)**

**M.Sc. (II) Food Technology (Semester III) Examination, January 2021**

**FT0 105 BAKERY, CONFECTIONERY, AND CONVENIENCE FOOD TECHNOLOGY**

**Max. Marks: 45 marks**

**Duration: 2 hours**

**Date: 25 January 2021**

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**INSTRUCTIONS:**

1. **Section I** is compulsory.
2. Answer **any 3** questions from **Section II**.
3. Figures on the right indicate maximum marks assigned to the question.

**SECTION I**

**Q1. A. Draw a comparison between the following:**

**(3 x 2 marks = 6 marks)**

- a. Use of eggs in cakes v/s bread
- b. White chocolate and Dark chocolate
- c. Crystalline and Amorphous candies

**Q1. B. Describe any 6 of the following terms:**

**(6 x 1 mark = 6 marks)**

- a. Puff Dough
- b. Clear Flour
- c. Quick Bread
- d. Foam Cake
- e. Dutch Cocoa
- f. "Flying Top" fault in bread
- g. Fondant
- h. Choux Pastry

**Q1. C. Elaborate upon any 1 of the following:**

**(3 marks)**

- a. The 3 methods of making cookies
- b. Any 3 factors that affect the baking time of bread
- c. Any 3 types of Sugar Confectionery

## **SECTION II**

**Q2. Discuss 2 points of importance of each of the following in relation to baking:** (5 x 2 marks = 10 marks)

- a. Glutenin and Gliadin
- b. Biological Leavening Agents
- c. Sugar
- d. Fats
- e. Functional Additives

**Q3. Schematically elaborate upon either 1 of the following:** (10 marks)

- a. Manufacture of Sugar from Sugarcane
- b. Manufacture of Chocolate

**Q4. A. Answer any 2 of the following:** (2 x 3 marks = 6 marks)

- a. State the difference/s between Imitation Chocolate and Couverture Chocolate.
- b. What are lozenges?
- c. List and compare the different types of flour used in baking.

**B. Give one point of difference between the following:** (4 x 1 mark = 4 marks)

- a. Bagasse and Molasses
- b. Angel Cake and Dacquoise
- c. Pumpernickel and Stollen
- d. Adhesiveness and Tooth Packing as sensory evaluation characteristics of crackers

**Q5. Write short notes on any 2 of the following:** (2 x 5 marks = 10 marks)

- a. Manufacture of chewing gum
- b. Anti-crystallizing agents used in confectionery manufacture
- c. Sugar Panning
- d. Manufacture of crackers

**Q6. A. Answer any 2 of the following:** (2 x 3 marks = 6 marks)

- a. List 3 reasons and remedies for the common faults in cake or cracker making.
- b. How is “*degassing*” and “*texturing*” of dough achieved in the bread industry?
- c. List any 6 types of cookies.

**B. Elaborate upon any 1 of the following:** (4 marks)

- a. Sourdough
- b. Cake Mixing Methods

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