

CARMEL COLLEGE OF ARTS, SCIENCE AND COMMERCE, NUVEM – GOA
POST GRADUATE DEGREE STUDIES (AFFILIATED TO GOA UNIVERSITY)

M.Sc. (II) Food Technology (Semester IV) Examination July 2021

FTO 106 LAB IN BAKERY, CONFECTIONERY, AND CONVENIENCE FOOD TECHNOLOGY

Max. Marks: 15 marks

Duration: 2 hours

Date: 12 JULY 2021

Q1. You are presented with 2 flours as follows:

- a. Flour A with a P/L value of 0.4 and a W value of 165
- b. Flour B with a P/L value of 0.6 and a W value of 360

Answer the following questions with respect to the above:

- i. What do 'P', 'L', and 'W' value indicate? **3 marks**
- ii. Compare the 2 flours based on values indicated and suggest their specific use in the bakery industry. **2 marks**

Q2. A baker formulates three cakes using the following techniques:

- a. Cake A using germinated wheat flour
- b. Cake B using soy flour
- c. Cake C using yeast

Answer the following questions with respect to the above:

- i. What test will the baker use to determine the extent of grain germination in Cake A? **½ mark**
- ii. Will Cake C have a better crumb when 12% protein flour is used or when 6% protein flour is used? Support your answer with scientific reasoning. **1½ marks**
- iii. Discuss and compare the nutritional value of each of the cakes. **3 marks**

Q3. Answer the following:

5 marks

- a. You are melting a bar of chocolate to use as a ganache and it 'seizes', i.e., turns into a thick sludge, instead of smooth molten chocolate. How will you correct this mistake?
- b. A biscuit is made with a high sugar and high fat content. Will the baked product be crunchy or soft? Why?
- c. A home baker is attempting to make a meringue for the very first time and is disappointed since it collapsed. Provide 2 suggestions, with reasons, to prevent this collapse from occurring again.
- d. Give 2 points of difference between a Danish Pastry and a Puff Pastry.
- e. Explain the difference between brioche and baguette with respect to refrigeration of dough and ingredients used.
