

A-10212

Sub. Code

5MHF3E1

**M.Sc. DEGREE EXAMINATION, APRIL 2021 &
Supplementary/Improvement/Arrear Examinations**

Third Semester

Home Science

Elective – BAKERY AND CONFECTIONERY

(CBCS – 2015 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write the principle of baking.
2. Write the parameters used for testing the quality of dough.
3. What is Amylograph.
4. Define flying ferment.
5. Write any four faults in cake making.
6. Name four special confectionery products.
7. List the essential ingredients used in confectionery.
8. What are pastries?

9. How is butter icing prepared?
10. What are cookies?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write a short note on the role of flour in baking.
- Or
- (b) Write the process of development of dough in bread making.
12. (a) List the ingredients used in biscuit making. How are biscuits manufactured.
- Or
- (b) Write one method of cake making.
13. (a) Name the equipments used in bakery industry. Write short notes on dough mixer.
- Or
- (b) What are hard boiled sweets. Explain.
14. (a) Discuss the role of sugar, milk and cocoa in chocolate making.
- Or
- (b) How are bread rolls prepared. Give the method of preparation.
15. (a) How is hygiene maintained in bakery.
- Or
- (b) Explain fondant icing.

Part C

(3 × 10 = 30)

Answer any **three** questions.

16. Explain the different methods of bread making.
17. Explain the factors to be considered in setting up a bakery unit.
18. Discuss the role of yeast and leavening agents in baking.
19. Explain the principle involved in doughnut preparation.
20. Discuss how the quality of cake is fudged.
