

PART – B

(5 x 13 = 65 Marks)

| Q.No. | Questions | Marks | KL | CO |
|--------|---|-------|----|-----|
| 11. a) | Discuss in detail the role of yeast and sourdough in bread making. How do they affect the texture and flavor of the final product? | 13 | K3 | CO1 |
| | (OR) | | | |
| b) | Discuss the classification of bakery products and explain how different ingredients are used to achieve variations in these products. | 13 | K4 | CO1 |
| 12. a) | Evaluate the role of various ovens used in the bakery industry. How does the type of oven affect the baking process and quality of the final product? | 13 | K4 | CO2 |
| | (OR) | | | |
| b) | Explain the process of dividing, rounding, sheeting, and laminating in bakery production. How do these steps contribute to the final texture and appearance? | 13 | K2 | CO2 |
| 13. a) | Analyze the advantages and disadvantages of the straight dough, sponge and dough, and Chorleywood bread processes. Compare the efficiency of these methods in terms of time, cost, and quality of the bread? | 13 | K4 | CO3 |
| | (OR) | | | |
| b) | Explain the causes, detection, and prevention of bread spoilage. How do different factors like ingredients, storage conditions, and baking methods contribute to spoilage, and what steps can be taken to prevent it? | 13 | K2 | CO3 |
| 14. a) | Analyze the functions of cake-making ingredients such as structure builders, tenderizers, moisteners, and flavor enhancers. How do these ingredients interact to create the desired cake texture and taste? | 13 | K4 | CO4 |
| | (OR) | | | |
| b) | Explain the common problems in baking cakes and biscuits, including uneven texture, poor rise, and flavor issues. What are the potential causes of these problems, and what solutions can be implemented to prevent them? | 13 | K2 | CO4 |
| 15. a) | Evaluate the importance of quality control in the production of sugar confectionery. What are the critical parameters monitored during production, and how do they influence the overall quality and safety of the product? | 13 | K4 | CO5 |
| | (OR) | | | |
| b) | Examine the methods of aeration in the production of aerated confectionery. How do these methods impact the texture and mouthfeel of the final product, and what are the key challenges in this process? | 13 | K4 | CO5 |

PART – C

(1 x 15 = 15 Marks)

| Q.No. | Questions | Marks | KL | CO |
|--------|--|-------|----|-----|
| 16. a) | Explain the chemistry of hydrocolloids and their role in confectionery. How do hydrocolloid pre-treatment processes and ingredient optimization affect the product quality parameters, and what corrective measures can be taken to address faults and spoilage in confectionery products? (OR) | 15 | K3 | CO5 |
| b) | Discuss the chemistry and techniques involved in chemically leavened products. How do different chemical leaveners work, and what are the key considerations in using them to achieve the desired rise and texture? | 15 | K3 | CO1 |
