

STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI - 600 086
(For candidates admitted during the academic year 2016-17& thereafter)

SUBJECT CODE: 16VF/VM/BD26

B.Voc. DEGREE EXAMINATION, APRIL 2021
FOOD PROCESSING AND QUALITY CONTROL

COURSE : MAJOR CORE

PAPER : BAKERY AND DAIRY TECHNOLOGY

TIME : 90 MINUTES

MAX. MARKS: 50 MARKS

SECTION – A

(20 X 1 = 20)

ANSWER ALL QUESTIONS:

I Choose the Correct answer:

1. What is the purpose of pasteurizing milk?
 - a) To provide the milk with flavour
 - b) To provide consistency with other types of milk sold
 - c) To kill bacteria and extend shelf life
 - d) To provide the milk with nutrients
2. An ingredient that adds richness to the baked product
 - a) Flour
 - b) Salt
 - c) Leavening agent
 - d) Fat
3. A chemical leavening agent used in baking?
 - a) Sodium bicarbonate
 - b) Salt
 - c) Yeast
 - d) Carbon-di-oxide
4. In straight dough method the first ingredient to be mixed in water is?
 - a) Shortening
 - b) Yeast
 - c) Flour first part
 - d) Sugar, malt, yeast etc
5. An all-purpose oven used for baking all types of product is the?
 - a) Tunnel Oven
 - b) Conveyor oven
 - c) Rack Oven
 - d) Deck Oven

II Fill in the blanks:

6. Gelatine is obtained from the _____ of animals.
7. Gluten is made of _____.
8. Ultra high temperature pasteurization is done at _____ temperature.
9. An example of red sea weed gum is _____.
10. Stiff dough contain _____ part liquid and _____ part flour.

III State whether True or False:

11. Right fermentation of dough yield in soft and spongy bakery products.
12. Yeast is added to breads for proofing.

13. Marshmallows are made from egg white.
14. Addition of acid prevents crystallization of sugar.
15. Rennet is not used in preparation of cheese.

IV Answer in a sentence:

16. What is meant by hydrocolloid?
17. What is guar gum?
18. Mention any two gums obtained from microbial exudates?
19. Mention any 2 hard cheese?
20. Write any 2 principles of using oven?

SECTION – B

ANSWER ANY SIX QUESTIONS:

(6×3 = 18)

21. Differentiate between pasteurization and sterilization?
22. Explain the role of gelatin bakery products?
23. Write the nutritional properties of milk?
24. Illustrate the preparation of cheese?
25. Explain alkaline phosphatase test?
26. Write the role of shortenings in bakery?
27. Describe the steps involved in preparation of bread?
28. What is caramelization of sugar?
29. Explain the function of rotary oven?
30. Give the role of yeast in baking?

SECTION – C

ANSWER ANY TWO QUESTIONS:

(2×6 =12)

31. Explain in detail the different types of oven?
32. Describe the steps in preparation of vanilla butter cookies?
33. Illustrate the different steps in maintaining sanitation and hygiene in baker unit?
34. Write in detail the ingredients and steps in preparing croissant?