

**STELLA MARIS COLLEGE (AUTONOMOUS) CHENNAI – 86**  
**(For candidates admitted from the academic year 2023 – 2024)**

**BACHELOR OF VOCATIONAL DEGREE EXAMINATION, APRIL 2024**  
**DEPARTMENT OF FOOD PROCESSING AND QUALITY CONTROL**  
**SECOND SEMESTER**

**COURSE** : MAJOR CORE  
**PAPER** : BAKING TECHNOLOGY  
**SUBJECT CODE** : 23VF/VM/BT26  
**TIME** : 5 HOURS  
**(3hrs practical + 2hrs Theory)**

**MAX. MARKS: 50**

<b>SECTION A</b>		<b>(5 x 2 = 10)</b>	
<b>Q. No.</b>	<b>All Questions To Be Answered</b>	<b>CO</b>	<b>KL</b>
1	Define kneading.	1	1
2	What are forgotten cookies?	1	1
3	List any two properties of gluten.	1	1
4	Describe creamings.	1	1
5	What is lemon curd tart?	1	1
<b>SECTION B</b>		<b>(4 x 3=12)</b>	
<b>Q. No.</b>	<b>Answer FOUR</b>	<b>CO</b>	<b>KL</b>
6	(6a) Outline the role of egg in bakery. (or) (6b) Demonstrate the preparation of coconut biscuits.	2	2
7	(7a) Explain the properties of gluten. (or) (7b) What are the ingredients used in cake making?	2	2
8	(8a) Infer the types of icing. (or) (8b) Illustrate the importance of shortenings in bakery.	3	3
9	(9a) Outline the organization chart of a bakery. (or) (9b) Explain the preparation of plain cookie.	3	3
<b>SECTION C</b>		<b>(2 x 4 = 8)</b>	
<b>Q. No.</b>	<b>Answer TWO:</b>	<b>CO</b>	<b>KL</b>
10	(10a) List the scope of bakery and confectionary. (or) (10b) Enumerate the type of sugars and their role in bakery.	4	4
11	(11a) Distinguish between leavening agents and shortening agents. (or) (11b) Analyze the difference between puff and flaky pastries.	4	4
<b>SECTION D</b>		<b>(2 x 10 =20)</b>	
<b>Q. No.</b>	<b>Answer any ONE:</b>	<b>CO</b>	<b>KL</b>
12	(12a) Interpret the characteristics of a good bread. (12b) Explain the procedure involved in the preparation of choux pastry.	5	5
13	(13a) Discuss the types of Ovens used in Bakery. (13b) Construct a Bakery layout. Add a note on Government procedure to start a bakery.	5	6

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