

B.VOC FOOD PROCESSING AND ENGINEERING
SEMESTER V
PAPER CODE: BVFP-503

Paper Title: Baking & Confectionery Technology PRACTICAL

Maximum Marks: 50

Practical:(45 hrs)

Rheology properties of dough; Effect of mixing method on the quality of baked product; Effect of syrup consistency and temperature on the quality characteristics of hard-boiled sweets; Preparation and quality evaluation of chocolate; visit to bakery and confectionery unit.
