

- Q.33 Define crystallization of sugar.  
Q.34 Write a note on chocolate confectionery.  
Q.35 What are the PFA specification of sugar?

### SECTION-D

**Note:** Long Answer type question. Attempt any two questions. (2x10=20)

- Q.36 Explain the roles of various ingredients used in confectionery industry.  
Q.37 Discuss in detail two methods of biscuit production.  
Q.38 What are the common defects found in bread and biscuits?

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### 4th Sem / Bakery & Confectionery Technology Subject : Food Technology

**Time : 3 Hrs.**

**M.M. : 100**

### SECTION-A

**Note:** Multiple choice questions. All questions are compulsory. (10x1=10)

- Q.1 What is the purpose of fat in breads?  
a) Adds colour and structure  
b) Makes them tender  
c) Makes them rise  
d) Regulates the action of salt
- Q.2 The process of beating fat and sugar together to incorporate air is called \_\_\_\_\_  
a) Folding                      b) Blending  
c) Creaming                      d) Kneading
- Q.3 Which type of flour has the most gluten and is considered the strongest?  
a) Pastry                      b) Cake  
c) All purpose                      d) Bread
- Q.4 What is the function of yeast in bread making?  
a) It makes the dough rise  
b) It shortens baking time  
c) It makes the dough shrink  
d) It makes clean up easier

- Q.5 Any fat used in baking is called \_\_\_\_\_  
 a) Plastic                      b) Oil  
 c) Shortening                d) Lipids
- Q.6 What is proofing?  
 a) The final rise of dough before baking  
 b) Making sure the bread tastes good  
 c) Mixing the dough with your hands  
 d) Pre-heating the oven
- Q.7 Reducing agent \_\_\_\_\_ the gluten strength.  
 a) Increase                      b) Decrease  
 c) No effect                      d) None of the above
- Q.8 What is the difference between baking soda and baking powder?  
 a) Baking soda has an acid in it  
 b) Baking powder already has an acid in it  
 c) Neither one has an acid in it  
 d) They both have acid in them
- Q.9 What is the purpose of kneading?  
 a) Saltiness                      b) Sweetness  
 c) Structure                      d) Crust crispiness
- Q.10 What is the browning of baked goods called?  
 a) Maillard reaction      b) Fermentation  
 c) Proofing                      d) Kneading

### SECTION-B

**Note:** Objective type questions. All questions are compulsory. (10x1=10)

- Q.11 Define Baking.

- Q.12 What is Caramelization?  
 Q.13 What is the role of sugar in cake?  
 Q.14 Enlist the types of biscuits.  
 Q.15 Define Crumb.  
 Q.16 Give the names of any two leavening agents.  
 Q.17 Define Proofing.  
 Q.18 What is Topping?  
 Q.19 Define Batter.  
 Q.20 What is Sterilization?

### SECTION-C

**Note:** Short answer type questions. Attempt any twelve questions out of fifteen questions. (12x5=60)

- Q.21 Write a note on classification of bakery product.  
 Q.22 Write about different types of icing used in baking.  
 Q.23 Define staling of bread.  
 Q.24 Write a note on quality evaluation of cakes.  
 Q.25 Explain various types of biscuits.  
 Q.26 Explain different additives used in bakery products.  
 Q.27 What is the role of yeast in bakery products?  
 Q.28 Write about processing methods of buns.  
 Q.29 Write a note on refined sugar.  
 Q.30 Write about hygienic condition required in bakery industry.  
 Q.31 Explain brown sugar.  
 Q.32 What are the types of flour used in bakery products.