

- Q.27 Differentiate between chemicals and biological leavening agents.
- Q.28 Explain the term staling of bread in detail.
- Q.29 Describe the process for pizza preparation.
- Q.30 Explain the parameters used to evaluate the quality of biscuits.
- Q.31 What types of hygienic conditions are required in bakery plants?
- Q.32 Differentiate between cream cake and sponge cake.
- Q.33 Explain the steps involved in preparation of Crackers.
- Q.34 Describe the points one has to consider while setting up bakery unit.
- Q.35 Explain various crystalline sugar confectionery products.

SECTION-D

- Q.36 Explain any two bread manufacturing methods in detail.
- Q.37 Explain various types of raw materials used in bakery products with their PFA specifications.
- Q.38 Explain different types of additives used in bakery products.

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Roll No.

Time : 3 Hrs.

SECTION-A

- Q.1 Allowing yeast dough to rise just before baking is called
- a) Yeasting b) Kneading
c) Proofing d) Portioning
- Q.2 Food products under batter system include-
- a) Biscuits b) Cakes
c) Cookies d) All of the above
- Q.3 What is the method of preparing food that uses dry heat, normally in an oven?
- a) Baking b) Grilling
c) Steaming d) Frying
- Q.4 Which of the following is NOT a step involved in bread making process?
- a) Mixing b) Baking
c) Dough make up d) Milling
- Q.5 Which of the following is a function of yeast in baking?
- a) Breakdown carbohydrate into carbon dioxide and ethanol
b) Provide sweet taste

- c) Increase keeping quality of baked goods
d) Undergoes browning reaction leading to formation of brown crust of baked goods.
- Q.6 What is the primary classification of confectionery products based on?
- a) Shape b) Color
c) Flavor d) Texture
- Q.7 _____ the amount of sugar, _____ the level of water activity in bread.
- a) Lower, Higher
b) Higher, Lower
c) No effect of sugar on water activity
d) None of these
- Q.8 The longer you mix a substance, the more ____ will develop.
- a) Moisture b) Leaveners
c) Gluten d) Gliadin
- Q.9 Milliard reaction is the process in which reducing sugar reacts with amino acids to give _____ color and characteristics flavour for food.
- a) Cream b) Grey
c) Brown d) No change in color
- Q.10 Which among the following is NOT a parameter used to judge the endpoint of baking?
- a) Taste b) Moisture content
c) Color d) Starch gelatinization

SECTION-B

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

- Q.11 Define Crumb.
- Q.12 Name any two emulsifiers used in bakery products.
- Q.13 Define the term Batter.
- Q.14 What is the role of sugar in cake?
- Q.15 Give the full form of WAP.
- Q.16 Enlist primary ingredients for pastry.
- Q.17 Which type of flour is suitable for bread making?
- Q.18 Give the scientific name of baker's yeast.
- Q.19 Expand HFCS.
- Q.20 Explain Brown Sugar.

SECTION-C

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

- Q.21 Describe various equipments required for the production of bakery products, like bread, biscuits and cakes.
- Q.22 Explain various types of cake toppings.
- Q.23 Differentiate between fresh yeast and dried yeast.
- Q.24 Define caramelization of sugar.
- Q.25 Write a brief note on sweeteners used in confectionery products.
- Q.26 Give the classification of biscuits.