

- Q.17 Give the classification of biscuits.
- Q.18 What do you mean by caramelization of sugar?
- Q.19 Differentiate between batter type and foam type cake.
- Q.20 Give the detailed introduction of bakery industry.
- Q.21 Define Indian confectionery.
- Q.22 Define sugar with its types.

#### SECTION-D

**Note: Long answer questions. Attempt any two questions out of three Questions. (2x8=16)**

- Q.23 Describe various baking equipments required for the production of bakery products.
- Q.24 Explain any two bread manufacturing methods in detail.
- Q.25 Which types of liquid sweeteners are used in confectionery products?

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**4th Sem.**  
**Branch : Food Technology**  
**Sub. Bakery & Confectionery Technology**

Time : 3 Hrs.

M.M. : 60

#### SECTION-A

**Note: Multiple type Questions. All Questions are compulsory. (6x1=6)**

- Q.1 Which of the following parameter is defined as the water level required producing optimum dough for baking?
- a) Water absorption capacity
  - b) Moisture content
  - c) Falling number
  - d) Damaged starch
- Q.2 Eggs are used as \_\_\_\_\_ in cake manufacturing
- a) Emulsifying agent      b) Foaming agent
  - c) Both of these          d) None of these

Q.3 What is the method of preparing food that uses by dry heat, normally in an oven?

- a) Baking                      b) Grilling
- c) Streaming                d) Frying

Q.4 Food products under dough system includes

- a) Bread                      b) Pasta products
- c) Cookies                   d) All of the above

Q.5 What substances are added to lighten dough by aerating the mixture?

- a) Sweeteners                b) Acidity regulator
- c) Flavor enhancer           b) Leavening agents

Q.6 The process of adding fat in bakery products processing is known as

- a) Leavening                b) Stabilizing
- c) Shortening               d) Emulsifying

## SECTION-B

**Note: Objective/Completion type questions. All questions are compulsory. (6x1=6)**

Q.7 Define Baking oven.

Q.8 Define Crust.

Q.9 What is the role of yeast in bread?

Q.10 Define the term Batter.

Q.11 Expand PFA.

Q.12 What is Proofing?

## SECTION-C

**Note: Short answer type Questions. Attempt any eight questions out of ten Questions. (8x4=32)**

Q.13 Explain the preparation method of crackers.

Q.14 Describe the steps involved in the preparation of rusks.

Q.15 What do you mean by color additives?

Q.16 Define flour with its types.