

- Q.25 Write brief on the following sweetener:
 a) molasses
 b) high fructose corn syrup
- Q.26 Differentiate between chemical leavening agents and mechanical leavening agents.
- Q.27 Briefly explain about crust staling of bread and give methods to control it.
- Q.28 Enlist various crystalline sugar confectionary products. Discuss any one briefly.
- Q.29 Why is caramelization important? Briefly explain.
- Q.30 Describe the points one has to consider while setting up a bakery unit.
- Q.31 Describe the process for crackers preparation.
- Q.32 Briefly explain different types of cakes toppings.
- Q.33 Write the advantages and limitation of mechanical and chemical dough development process.
- Q.34 Differentiate between fresh yeast and dried yeast.
- Q.35 Briefly explain types of pastry.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 Explain the process of biscuit making with flow chart.
- Q.37 With the help of flow chart, explain basic method of bread making.
- Q.38 Explain chocolate making process with flow chart.

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Roll No.

4th Sem / Food Tech.

Subject:- Bakery and Confectionery Technology

Time : 3Hrs.

M.M. : 100

SECTION-A

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

- Q.1 Brown bread is made out of _____
 a) Maida b) Rava
 c) Fine flour d) Whole wheat flour
- Q.2 Which wheat should prefer cakes and cookies production?
 a) Hard wheat b) Soft wheat
 c) Durum wheat d) All of these
- Q.3 In baking fat act as
 a) Emulsifier b) lubricants
 c) tenderizer d) All of these
- Q.4 Chemical leavening agents used in bakery
 a) Baking soda
 b) Baking powder
 c) Ammonium carbonate
 d) All of these

- Q.5 Which confectioner's chocolate does not contain cocoa liquor in it?
- Milk chocolate
 - White chocolate
 - Dark chocolate
 - Semi-sweet chocolate
- Q.6 Bread yeast is
- S. cerevisiae*
 - S. uvarum*
 - S. carlbergens*
 - All of these
- Q.7 A protein that is formed when wheat flour is moistened _____
- Gluten
 - Baking powder
 - Flax seed
 - Sea salt
- Q.8 Most widely used biological leavening agent is
- Baking powder
 - Baking soda
 - Yeast
 - None of these
- Q.9 Food products under dough system includes
- Bread
 - Pasta products
 - Cookies
 - all of these
- Q.10 White deposition on the surface of chocolate is due to faulty
- Winterization
 - Plasticization
 - Tempering
 - None of the above

SECTION-B

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

- Q.11 _____ is emulsifier used in bread.
- Q.12 Syrup made from sap of maple tree is known as _____
- Q.13 An example of dough improver is _____
- Q.14 Crystallized sugar formed by boiling down sugar syrup _____
- Q.15 WAP stands for _____
- Q.16 The protein of wheat is called _____
- Q.17 PFA stands for _____
- Q.18 A small sweet cake that often has fruit inside it _____
- Q.19 _____ is a process for punching or pressing down on the dough after the bread's first rise.
- Q.20 The inner part of bread slice is called _____

SECTION-C

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

- Q.21 Discuss the methods used for evaluation of quality of bread.
- Q.22 Write in detail the role of sugar and salts as bakery ingredients.
- Q.23 Explain the steps involved in preparation of rusk.
- Q.24 Give the growth rate of banking industry in India.