

- Q.12 What are the RTE foods?
- Q.13 What is role of yeast in bakery?
- Q.14 Write various types of seasoning ingredients in snack foods.
- Q.15 Discuss quality testing in confectionery products.
- Q.16 Demonstrate compositions of Confectionery products.
- Q.17 What are equipment for macaroni products?
- Q.18 Write causes and corrective measure of Chocolate products.

SECTION-C

Note: Long answer questions. Attempt any one question out of two questions. (1x10=10)

- Q.19 What are bakery products? Explain their types in detail.
- Q.20 Explain briefly compositions, formulation, processing, equipment and packaging of macaroni products.

No. of Printed Pages : 2
Roll No.

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Level -5
2nd Sem / DVOC (Food Processing)
Subject : Bakery, Confectionery and Snack Products

Time : 2 Hrs.

M.M. : 50

SECTION-A

Note: Very short questions. Attempt all ten questions.
(20x1=20)

- Q.1 Give two examples of Cereals.
- Q.2 Write ingredients of bread.
- Q.3 What is leavening?
- Q.4 What is function of sugar in bakery products?
- Q.5 Name the equipment used for macaroni products.
- Q.6 Write two ingredients of chocolate products.
- Q.7 Is gluten fat or protein?
- Q.8 What is full form of FASSAI?
- Q.9 What is aremalts?
- Q.10 Write two examples of bakery products.

SECTION-B

Note: Short answer type questions. Attempt any six questions out of eight questions. (6x5=30)

- Q.11 What are ingredients of Breakfast cereals?

(60)

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- Q.12 What are the RTE foods?
- Q.13 What is role of yeast in bakery?
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