

- Q.25 Briefly explain types of cookies.
- Q.26 Write in brief about present status of bakery industry in India.
- Q.27 Briefly explain about intermediate proofing.
- Q.28 Explain different types of biscuits.
- Q.29 Explain the process of caramelization.
- Q.30 Write in detail the role of yeast and shortening as bakery ingredients with example.
- Q.31 Describe the points one has to be consider while designing a layout of a bakery unit.
- Q.32 Discuss the role of different leavening agents in baking.
- Q.33 Write brief on the following sweetener:  
a) gur                                      b) beet sugar
- Q.34 Describe the process for pizza preparation.
- Q.35 Differentiate between candy and toffee.

#### SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 Explain preparation of cake and pastry using different methods.
- Q.37 Describe the proofing, dividing and moulding steps of bread preparation.
- Q.38 Tabulate the raw materials with their PFA specification used in preparation of bakery products.

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### 4th Sem /Food Technology Subject:- Bakery and Confectionary Technology

Time : 3Hrs.

M.M. : 100

#### SECTION-A

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

- Q.1 Baking powder is an  
a) Leavening agent      b) Fermenting agent  
c) Both (a) and (b)      d) None of these
- Q.2 Molasses is a  
a) Liquid sweetener      b) Solid sweetener  
c) Both                      d) None of these
- Q.3 Baking temperature generally varies in the range of  
a) 100-150°C              b) 150-180°C  
c) 200-250°C              d) 300-350°C
- Q.4 In the process of cake making the flour is shifted two three times to  
a) Remove any fibre present  
b) Ensure that flour is clean  
c) To incorporate air well  
d) None

- Q.5 Which is the largest cocoa growing country in the world?
- a) Brazil                      b) Indonesia  
c) Mexico                      d) Ivory cost
- Q.6 Which ingredient adds sweetness and acts as food for yeast?
- a) Fat                              b) Salt  
c) Sugar                          d) Flavoring
- Q.7 Food products under batter system includes
- a) Biscuits                      b) Cakes  
c) Cookies                      d) All of these
- Q.8 Sodium bicarbonate another name is
- a) Yeast                          b) Baking powder  
c) Baking soda                  d) Flour
- Q.9 Which wheat variety is most suitable for preparation of biscuits?
- a) Soft wheat                      b) Hard wheat  
c) Durum wheat                  d) All of these
- Q.10 Caramelization is a
- a) Enzymatic reaction  
b) Non-enzymatic reaction  
c) Both (a) and (b)  
d) None of these

## SECTION-B

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

- Q.11 An example of bread improver is \_\_\_\_\_
- Q.12 A baked product similar to biscuit but it has uniform cracks on the top surface \_\_\_\_\_
- Q.13 Baker's yeast scientific name is \_\_\_\_\_
- Q.14 A light, dry biscuit or piece of twice-baked bread \_\_\_\_\_
- Q.15 Flour for cake making should have protein content of \_\_\_\_\_
- Q.16 The fruit of cocoa tree is known as \_\_\_\_\_
- Q.17 MSG stands for \_\_\_\_\_
- Q.18 HFCS stands for \_\_\_\_\_
- Q.19 Any edible fat used in baked products is known as \_\_\_\_\_
- Q.20 The outer 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 Why bread stale? Give reasons.
- Q.22 Explain the parameters used to evaluate the quality of biscuits.
- Q.23 Differentiate between cream cake and sponge cake.
- Q.24 Explain the steps involved in preparation of buns.