

SECTION-D

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

Q.23 Write a detailed note on sugar boiled.

Q.24 Explain the processing steps for preparing crackers.

Q.25 Enlist the main ingredients and their role for making biscuits?

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4th Sem./ Food Technology

Subject : Bakery & Confectionery Technology

Time : 3 Hrs.

M.M. : 60

SECTION-A

Note: Multiple choice questions. All questions are compulsory (6x1=6)

Q.1 What is the primary purpose of a baking oven in the bakery industry?

- a) Mixing ingredients
- b) Proofing dough
- c) Baking products
- d) Slicing bread

Q.2 Which of the following ingredients is responsible for the leavening of bread dough?

- a) Salt
- b) Sugar
- c) Yeast
- d) Shortening

Q.3 What is the purpose of using emulsifiers in bakery products?

- a) Enhance texture
- b) Increase volume
- c) Improve shelf-life
- d) Add sweetness

Q.4 Which regulatory body in India is responsible for setting specifications for bakery ingredients?

- a) FDA
- b) FSSAI
- c) USDA
- d) WHO

Q.5 Which equipment is used to maintain optimal humidity levels for proofing dough?

- a) Baking oven
- b) Mixer
- c) Humidity cabinet
- d) Slicer

Q.6 What is the function of yeast in the baking process?

- a) Adds flavor
- b) Provides structure
- c) Acts as a leavening agent
- d) Enhances color

SECTION-B

Note: Objective/ Completion type questions. All questions are compulsory. $(6 \times 1 = 6)$

Q.7 The straight Dough method involves mixing all ingredients together at once without any intermediate steps. (True/False)

Q.8 Full form of ADD method.

Q.9 Full form of CBP method.

Q.10 External characteristics of good bread include a dull, pale crust. (True/False)

Q.11 _____ is the process of cooking food using dry heat in an over or on hot stones. (Baking/kneading)

Q.12 Proper _____ of dough ensures even distribution of ingredients and uniform texture. (kneading /Batter)

SECTION-C

Note: Short answer type questions. Attempt any eight questions out of ten questions. $(8 \times 4 = 32)$

Q.13 Describe the Chorleywood Bread Process(CBP)

Q.14 Explain the process of making Buns.

Q.15 What factors should be considered when designing the layout of a bakery plant?

Q.16 Discuss the different methods of shaping biscuits in the US?

Q.17 Give a brief note on sweeteners used in confectionery.

Q.18 Discuss the importance of maintaining hygienic conditions in a bakery plant.

Q.19 Define terms Gur and Maple syrup.

Q.20 Differentiate hard dough and soft dough biscuits.

Q.21 Define caramelization and provide an example.

Q.22 Discuss the essential equipment needed for setting up a bakery unit.