

- Q.15 Differentiate between healthy snacks and unhealthy snacks with examples.
- Q.16 Summarize the process of new product development process for snacks.
- Q.17 Describe recent trends in packaging for snack products.
- Q.18 Define the term Baking and Snacks food.
- Q.19 Discuss the impact of health trends on the development of new snack products.
- Q.20 Explain the importance of quality control in snack production.
- Q.21 Describe the role of marketing strategies in snack manufacturing.
- Q.22 Discuss processing flowchart for pasta processing.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x8=16)
- Q.23 Explain the importance of quality control in snack production. Discuss common food safety challenges faced by snack manufacturers.
- Q.24 Describe different equipment used in snacks processing industries.
- Q.25 Explain the principles of extrusion technology and its application in snack production.

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5th Sem / Food Technology

Subject : Snacks and Extruded Food Products

Time : 3 Hrs.

M.M. : 60

SECTION-A

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

- Q.1 What are extruded food products?
- a) Products made from natural ingredients only
 - b) Products made using extrusion technology
 - c) Products baked without oil
 - d) Products that are dehydrated
- Q.2 What is the primary objective of extrusion in food processing?
- a) To increase shelf-life
 - b) To enhance flavor
 - c) To modify the texture of food
 - d) To reduce fat content

- Q.3 What is the main functionality of protein in snack products?
- Improve color
 - Enhance mouthfeel and satiation
 - Increase sugar content
 - None of the above
- Q.4 What is the most used carbohydrate source in extruded snacks?
- Sugar
 - Starch
 - Fiber
 - Protein
- Q.5 Why is quality control important in selecting ingredients for snacks?
- To reduce nutritional content
 - To ensure product safety and consistency
 - To make snacks look less attractive
 - To reduce the cost of production
- Q.6 Which function does fat serve in snack foods?
- Provides a chewy texture
 - Adds crunchiness and enhances flavor
 - Preserves freshness
 - Reduces shelf life

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SECTION-B

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

- Q.7 The only purpose of extrusion in snack production is to mix ingredients. (True/False)
- Q.8 Frying increases the moisture content of snack products. (True/False)
- Q.9 Only small-scale snack production plants use extrusion equipment. (True/False)
- Q.10 Extrusion machines used in snack production are highly specialized and can be adjusted and can be adjusted for different textures and shapes. (True/False)
- Q.11 Snack products processed through extrusion often have longer shelf lives than fresh or fried snacks. (True/False)
- Q.12 HACCP (Hazard analysis and Critical Control Points) is a food safety system used to identify potential hazards in snack production.

SECTION-C

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

- Q.13 Summarize the market trends and consumer preference in snacks.
- Q.14 How do extruded food products differ from traditional snacks?

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