

Q.20 Enlist the main ingredients and their role of making biscuits ?

Q.21 Define the bakery terms Baking and kneading.

Q.22 What are the primary functions of yeast and shortening in bakery products?

SECTION-D

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

Q.23 Explain the processing steps for preparing crackers.

Q.24 Describe the preparation methods for biscuits using different techniques.

Q.25 Explain the processing steps for chocolate making .

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Roll No.

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 Which of the following is a common type of confectionery product?

- a) Bread b) Pasta
- c) Chocolate d) Rice

Q.2 Which ingredient is commonly used as a sweetener in confectionery products ?

- a) Salt
- b) Vinegar
- c) Sugar
- d) Pepper

Q.3 What role do fats play in confectionery products ?

- a) Adding color
- b) Providing texture
- c) Enhancing flavor
- d) Increasing volume

Q.4 What is the purpose of colors in confectionery products?

- a) Improving Shelf-life
- b) Adding nutritional value
- c) Enhancing appearance
- d) Increasing sweetness

Q.5 Which of the following is an example of a liquid sweetener used in confectionery?

- a) Honey b) Butter
- c) Flour d) Cheese

Q.6 Which type of sugar is commonly used in the caramelization process?

- a) Refined sugar b) Beet sugar
- c) Maple Syrup d) Corn syrup

SECTION-B

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

Q.7 Crystallization is a term used to describe the formation of crystals in sugar solutions (True / False)

Q.8 Chocolate is a common ingredient in various confectionary products, including truffles and candies.(True / False)

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Q.9 Cakes can be prepared using different methods, including creaming, blending, and foaming. (True / False)

Q.10 Give full form HFCS

Q.11 Rusks are a type of bakery product that is typically dry and crunchy in texture.(True / False)

Q.12 Buns are commonly prepared using yeast as a leavening agent.(True / False)

SECTION-C

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

Q.13 What is the primary purpose of a baking oven and humidity cabinet in the bakery industry?

Q.14 Give the classification of biscuits based on their making.

Q.15 Explain the sponge and Dough method used in bread making.

Q.16 Define the terms HFCS and refined sugar.

Q.17 Discuss the internal and external characteristics of good bread.

Q.18 Give a brief note on sugar boiled

Q.19 Briefly explain the process of making pizza base.

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