

- Q.21 Define the terms Frying and Extrusion.
- Q.22 Explain briefly the importance of snacks in the food industry.

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### Section-D

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

- Q.23 Define extrusion technology. Describe processing flowchart for breakfast cereals.
- Q.24 Describe the principles of Hazard Analysis and Critical Control Points (HACCP) in snack manufacturing.
- Q.25 Define the terms snacks and describe the common ingredients used in snacks food products.

Time : 3 Hrs.

M.M. : 60

**5th Sem.  
Branch : Food Technology  
Subject : Snacks & Extruded Food Products**

### SECTION-A

**Note: Multiple Choice Questions. All Questions are compulsory. (6x1=6)**

- Q.1 Which of these is an example of a popular extruded snack industry?
- a) Potato chips
  - b) Pretzels
  - c) Breakfast cereals
  - d) Ice cream
- Q.2 Which factor has most influenced the growth of the snack industry?
- a) Increased use of natural ingredients
  - b) Rising consumer demand for convenience
  - c) Reduced marketing efforts
  - d) Lower costs of production
- Q.3 What is a key driver of consumer preferences for snacks today?
- a) Low calorie content
  - b) Attractive packaging
  - c) Nutritional value and health benefits
  - d) High sugar content

- Q.4 Which of the following ingredients is often used to add protein to snacks?
- Whey protein concentrate
  - Sodium chloride
  - Monosodium glutamate
  - Citric acid
- Q.5 Which of the following is a key ingredient in puffed extruded snacks?
- Cornmeal
  - Gelatin
  - Soy protein
  - Milk powder
- Q.6 What is the role of starches in extruded snack products?
- To add sweetness
  - To provide texture and structure
  - To act as a preservative
  - To increase moisture content

### Section-B

- Note:** Objective/Completion type questions. All questions are compulsory. (6x1=6)
- Q.7 Frying is the only processing method used to make snacks. (True/False)
- Q.8 Baking is considered a healthier alternative to frying in snack production. (True/False)
- Q.9 Extrusion technology is used to create snacks with complex shapes and textures. (True/False)

- Q.10 Innovation in snack products often focuses on healthier alternatives and new flavour profiles. (True/False)
- Q.11 In snack processing, extrusion technology is not suitable for high-protein products. (True/False)
- Q.12 Baking snacks at high temperatures enhances their shelf life. (True/False)

### Section-C

- Note:** Short answer type Question. Attempt any eight questions out of Ten Questions. (8x4=32)
- Q.13 Discuss the importance of selecting high-quality ingredients for snack production.
- Q.14 Discuss common food safety challenges faced by snack manufacturers.
- Q.15 Explain the role of consumer testing in the innovation of snack products.
- Q.16 How do marketing strategies influence consumer preferences for snacks?
- Q.17 Explain briefly the role of fats and starches in snack production.
- Q.18 How do food safety regulations and standards impact the production of snacks?
- Q.19 Differentiate cold and hot extrusion process.
- Q.20 Discuss the role of innovation in the development of new snack products.