

- Q.31 Explore the different types of toppings used in the bakery industry and discuss their applications and characteristic.
- Q.32 Provide a comprehensive overview of the preparation process for rusks, crackers, buns, muffins, pizza and kulcha, including ingredients and techniques involved.
- Q.33 Enumerate the types of additives commonly used in bakery products and elaborate on their functions and benefits.
- Q.34 Introduce the classification of confectionery products and discuss the key ingredient used, such as starch, fats, colour, and flavours.
- Q.35 Provides a brief account of various sweeteners, including Gur, refined sugar, beet sugar, white sugar and liquid sweeteners like Molasses, corn syrup, high fructose syrup, and maple syrup. Explain their applications in confectionery.

Section-D

Note: Long answer questions. Attempt any two question out of three Questions. (2x10=20)

- Q.36 Select a specific type of biscuit (e.g. cream biscuits, digestive biscuits) and provide a comprehensive description of its production process, including ingredients, methods, and equipment. Discuss the critical quality parameters for this biscuit type.
- Q.37 Choose a type of cake (e.g. sponge cake, fruitcake) and a type of pastry (e.g. puff pastry, shortcrust pastry). Describe the unique method used in the preparation of these products, highlighting the key differences between cake and pastry production. Evaluate the quality criteria specific to each.
- Q.38 Explain the importance of additives in bakery products and discuss the types of additives commonly used. Provide examples of how specific additives enhance product quality and shelf life. Additionally, address any potential concerns related to the use of additives in the industry.

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4th Sem. Branch: Food Technology Sub : Bakery & Confectionery Technology

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note: Multiple type Questions. All Questions are compulsory. (10x1=10)

- Q.1 What is the reaction of sugar when it turns brown and develops a characteristic flavor and aroma?
- a) Crystallization b) Hydrolysis
c) Caramelization d) Boiling
- Q.2 What is the primary purpose of layout and hygienic conditions in a bakery plant?
- a) Enhancing flavor
b) Reducing Production costs
c) Ensuring product safety and quality
d) Increasing shelf life
- Q.3 Which organization is responsible for setting hygienic standards for food production in India?
- a) BIS b) FSSAI
c) FDA d) WHO
- Q.4 What is the primary role of shortening in bakery products?
- a) Providing color
b) Enhancing flavor
c) Acting as a leavening agent
d) Adding fat and moisture
- Q.5 Which of the following is NOT a type of cake?
- a) Sponge cake b) Brownie
c) Croissant d) Pound cake

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- Q.6 Which type of bread is known for its chewy crust and soft interior with irregular holes?
 a) Baguette b) Pita
 c) Sourdough d) Rusk
- Q.7 What is the primary ingredient in most pastries?
 a) Yeast b) Shortening
 c) Sugar d) Flour
- Q.8 Which of the following is a common leavening agent used in baking?
 a) Salt b) Yeast
 c) Flour d) Sugar
- Q.9 Which confectionery ingredient is responsible for providing flavor and aroma to products?
 a) Fats b) Colors
 c) Flavors d) Starch
- Q.10 What is the purpose of additives in bakery products?
 a) Adding sweetness b) Enhancing flavor
 c) Increasing shelf life d) Providing color

Section-B

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

- Q.11 What additives are used in bakery products?
- Q.12 True or False: Confectionery products are classified based on their color.
- Q.13 Name one confectionery ingredient.
- Q.14 What is the primary function of sugar in confectionery products?
- Q.15 Briefly explain caramelization in the context of sugar.
- Q.16 What is the primary purpose of maintaining hygienic conditions in a bakery plant?
- Q.17 Define "Layout" in the context of a bakery plant.
- Q.18 What is the importance of setting up units in a bakery plant?

- Q.19 What does FSSAI stand for, and what is its role in the bakery industry?
- Q.20 Name one piece of bakery equipment and briefly describe its maintenance.

Section-C

Note: Short answer type Question. Attempt any twelve questions out of fifteen Questions. (12x5=60)

- Q.21 Explain the current status and growth trends of the bakery industry in India, citing relevant statistics.
- Q.22 Describe the key roles of flour, sugar, shortening, yeast, salt, and leavening agents as raw materials in bakery products. Provide specific examples for each.
- Q.23 Discuss the PFA (Prevention of Food Adulteration) specifications for sugar and their significance in ensuring the quality of bakery products.
- Q.24 Explain the manufacturing process of bread, highlighting the different methods used. Compare and contrast these methods.
- Q.25 Evaluate the quality of bread by listing at least five criteria used for quality assessment. Explain why each criterion is important.
- Q.26 Analyze the factors that contribute to the staling of bread and suggest strategies to prolong its freshness.
- Q.27 Provide a detailed overview of the various types of biscuits and the methods used in their preparation. Give examples of biscuit varieties for each method.
- Q.28 Discuss the quality evaluation parameters for biscuits and explain how each parameter is measured or assessed.
- Q.29 Describe the preparation methods for cakes and pastries, emphasizing the differences between the two. Provide examples of both cake and pastry varieties.
- Q.30 Evaluate the quality of cakes, considering aspects such as texture, flavor, appearance, and shelf life.