

- 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.

No. of Printed Pages : 4
Roll No.

221154-A

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

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

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?