

- Q.31 Discuss the role of flavours and colors in enhancing the appeal of bakery and confectionery products. Provide examples of how flavors and colors are used.
- Q.32 Explore the potential health concerns associated with the consumption of bakery and confectionery product, and discuss measures to mitigate these concerns.
- Q.33 Describe the types of equipment required for the production of specific bakery products, such as bread, cakes or biscuits. Explain the key functions of each piece of equipment.
- Q.34 Evaluate the market trends in the consumption of liquid sweeteners like corn syrup and high fructose syrup in bakery and confectionery products. Discuss the reasons behind these trends.
- Q.35 Explain the concept of “shelf life” in the context of bakery and confectionery products. Describe methods used to extend the shelf life of these products.

SECTION-D

- Note:** Long answer type questions. Attempt any two questions out of three questions. (2x10=20)
- Q.36 “The bakery industry in India has witnessed substantial growth and transformation over the past decade. “Discuss the key factors contributing to his growth and analyze the current status of the industry. Provide data and examples to support your analysis.
- Q.37 Choose one raw material used in bakery products(e.g., flour, sugar, yeast) and provide an in-depth analysis of its role in product quality and production processes. Discuss how deviations from PFA specifications can affect the final product.
- Q.38 Compare and contrast two different method used in the manufacturing of bread. Evaluate the advantages and disadvantages of each method in terms of product quality, production efficiency, and consumer preferences.

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4th Sem / Food Tech.

Subject:- Bakery and Confectionary Technology

Time : 3Hrs.

M.M. : 100

SECTION-A

Note: Multiple choice questions. All questions are compulsory (10x1=10)

- Q.1 What is the primary role or yeast in bakery product?
- Adding sweetness
 - Providing color
 - Acting as a leavening agent
 - Enhancing flavor
- Q.2 Which organization specifies PFA specifications of raw materials used in bakery products?
- BIS
 - FSSAI
 - FDA
 - WHO
- Q.3 What is the process of evaluating the quality of bread called?
- Crystallization
 - Caramelization
 - Staling
 - Hydrolysis
- Q.4 Which of the following is NOT a type of bread?
- Baguette
 - Croissant
 - Sourdough
 - Pita
- Q.5 What is the primary purpose of leavening agents in banking?
- Adding flavor
 - Providing texture
 - Increasing shelf life
 - Promoting dough rising
- Q6 Which type of bakery product is typically made using the creaming method?

- a) Bread b) Biscuits
c) Cakes d) Rusks
- Q.7 What is the main ingredient in most biscuits?
a) Yeast b) Shortening
c) Sugar d) Flour
- Q8 Which of the following is a confectionery ingredient?
a) Salt b) Yeast
c) Starch d) Shortening
- Q.9 What is the primary classification of confectionery products based on?
a) Shape b) Color
c) Flavor d) Texture
- Q.10 Which sweetener is a liquid sweetener commonly used in confectionery?
a) Refined sugar b) Corn syrup
c) Gur d) Beet sugar

SECTION-B

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

- Q.11 True or False : The bakery industry in India is experiencing significant growth in recent years.
- Q.12 Fill in the blank: _____ is one of the primary raw materials used in bakery products.
- Q.13 What is the role of shortening in bakery products.
- Q.14 Define PFA in the context of bakery raw materials.
- Q.15 Name one method used in the preparation of bread.
- Q.16 Explain the term “staling” as it relates to bread.
- Q.17 Mention one quality evaluation criterion for biscuits.
- Q.18 What is the primary ingredient in most pastries?
- Q.19 Name a type of topping commonly used on cakes.
- Q.20 List one other bakery product apart from bread, biscuits, cakes, and pastries.

SECTION-C

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

- Q.21 Explain the critical aspects of maintaining hygienic conditions in a bakery plant and provide guidelines for the operation and maintenance of bakery equipment to ensure product safety and quality.
- Q.22 Compare and contrast the raw materials used in bakery products (flour, sugar, shortening, yeast, salt, and leavening agents) with their counter parts used in confectionary products. Highlight the differences in their roles and specifications.
- Q.23 Discuss the factors that have contributed to the growth of the bakery industry in India over the past decade.
- Q.24 Explain the importance of quality control measures in the bakery industry. Provide examples of how quality control, can impact product consistency and consumer satisfaction.
- Q.25 Describe the key steps involved in the preparation of pizza dough focusing on the role of yeast in achieving the desire texture.
- Q.26 Differentiate between natural and synthetic food additives commonly used in bakery products. Provide examples of each and explain their purpose.
- Q.27 Analyze the challenges faced by bakery businesses in maintaining hygienic conditions in their production facilities suggest strategies to address these challenges.
- Q.28 Provide an overview of the classification of confectionery products based on their ingredients and methods of production.
- Q.29 Discuss the significance of sugar reactions (Caramelization, hydrolysis, crystallization) in the creation of confectionery products. Give example of confectionery items where these reactions are essential.
- Q.30 Explain the importance of proper equipment maintenance in a bakery plant. Highlight the potential consequences of neglecting equipment maintenance.