

- Q.12 What are the RTE foods?
- Q.13 What is role of yeast in bakery?
- Q.14 Write various types of seasoning ingredients in snack foods.
- Q.15 Discuss quality testing in confectionery products.
- Q.16 Demonstrate compositions of Confectionery products.
- Q.17 What are equipment for macaroni products?
- Q.18 Write causes and corrective measure of Chocolate products.

SECTION-C

Note: Long answer questions. Attempt any one question out of two questions. (1x10=10)

- Q.19 What are bakery products? Explain their types in detail.
- Q.20 Explain briefly compositions, formulation, processing, equipment and packaging of macaroni products.

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Roll No.

Level -5
2nd Sem / DVOC (Food Processing)
Subject : Bakery, Confectionery and Snack Products

Time : 2 Hrs. M.M. : 50

SECTION-A

Note: Very short questions. Attempt all ten questions. (20x1=20)

- Q.1 Give two examples of Cereals.
Q.2 Write ingredients of bread.
Q.3 What is leavening?
Q.4 What is function of sugar in bakery products?
Q.5 Name the equipment used for macaroni products.
Q.6 Write two ingredients of chocolate products.
Q.7 Is gluten fat or protein?
Q.8 What is full form of FASSAI?
Q.9 What is aremalts?
Q.10 Write two examples of bakery products.

SECTION-B

Note: Short answer type questions. Attempt any six questions out of eight questions. (6x5=30)

- Q.11 What are ingredients of Breakfast cereals?

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- Q.12 What are the RTE foods?
- Q.13 What is role of yeast in bakery?
- Q.14 Write various types of seasoning ingredients in snack foods.
- Q.15 Discuss quality testing in confectionery products.
- Q.16 Demonstrate compositions of Confectionery products.
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SECTION-C

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