

## SECTION-B

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

- Q.11 What are ingredients of macaroni products?
- Q.12 Discuss defects of bakery products.
- Q.13 Write short note on processing of malt.
- Q.14 Demonstrate composition of confectionery products.
- Q.15 What are equipment for breakfast cereals products?
- Q.16 Write a short note on packaging of chocolate products.
- Q.17 What is the role of yeast in bakery industry?
- Q.18 Discuss quality testing in bakery industry.

## SECTION-C

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

- Q.19 What are confectionary products? Explain their types in detail.
- Q.20 Describe processing, equipment and packaging of breakfast cereals products.

No. of Printed Pages : 2

189262

Roll No. ....

## 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. (10x1=10)

- Q.1 Write two examples of snack foods.
- Q.2 What are breakfast Cereals?
- Q.3 Write two examples of Chocolate products.
- Q.4 Which ingredient is used to enhance sweetness in bakery products?
- Q.5 Write equipment used for malt?
- Q.6 Write two examples of breads.
- Q.7 Write two ingredients of confectionery products.
- Q.8 Is glucose a carbohydrate or protein?
- Q.9 What is full form of FSSAI?
- Q.10 Which material is used for packaging of chocolates.