

- Q.17 Give the classification of biscuits.
- Q.18 What do you mean by caramelization of sugar?
- Q.19 Differentiate between batter type and foam type cake.
- Q.20 Give the detailed introduction of bakery industry.
- Q.21 Define Indian confectionery.
- Q.22 Define sugar with its types.

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

Time : 3 Hrs. M.M. : 60

SECTION-A

Note: Multiple type Questions. All Questions are compulsory. (6x1=6)

SECTION-D

Note: Long answer questions. Attempt any two questions out of three Questions. (2x8=16)

- Q.23 Describe various baking equipments required for the production of bakery products.
- Q.24 Explain any two bread manufacturing methods in detail.
- Q.25 Which types of liquid sweeteners are used in confectionery products?

- Q.1 Which of the following parameter is defined as the water level required producing optimum dough for baking?
a) Water absorption capacity
b) Moisture content
c) Falling number
d) Damaged starch
- Q.2 Eggs are used as _____ in cake manufacturing
a) Emulsifying agent b) Foaming agent
c) Both of these d) None of these

Q.3 What is the method of preparing food that uses dry heat, normally in an oven?

- a) Baking
- b) Grilling
- c) Streaming
- d) Frying

Q.4 Food products under dough system includes

- a) Bread
- b) Pasta products
- c) Cookies
- d) All of the above

Q.5 What substances are added to lighten dough by aerating the mixture?

- a) Sweeteners
- b) Acidity regulator
- c) Flavor enhancer
- b) Leavening agents

Q.6 The process of adding fat in bakery products processing is known as

- a) Leavening
- b) Stabilizing
- c) Shortening
- d) Emulsifying

SECTION-B

Note: Objective/Completion type questions. All questions are compulsory. **(6x1=6)**

Q.7 Define Baking oven.

Q.8 Define Crust.

Q.9 What is the role of yeast in bread?

Q.10 Define the term Batter.

Q.11 Expand PFA.

Q.12 What is Proofing?

SECTION-C

Note: Short answer type Questions. Attempt any eight questions out of ten Questions. **(8x4=32)**

Q.13 Explain the preparation method of crackers.

Q.14 Describe the steps involved in the preparation of rusks.

Q.15 What do you mean by color additives?

Q.16 Define flour with its types.