

Q.25 Write brief on the following sweetener:

- a) molasses
- b) high fructose corn syrup

Q.26 Differentiate between chemical leavening agents and mechanical leavening agents.

Q.27 Briefly explain about crust staling of bread and give methods to control it.

Q.28 Enlist various crystalline sugar confectionary products. Discuss any one briefly.

Q.29 Why is caramelization important? Briefly explain.

Q.30 Describe the points one has to be consider while setting up a bakery unit.

Q.31 Describe the process for crackers preparation.

Q.32 Briefly explain different types of cakes toppings.

Q.33 Write the advantages and limitation of mechanical and chemical dough development process.

Q.34 Differentiate between fresh yeast and dried yeast.

Q.35 Briefly explain types of pastry.

SECTION-D

Note: Long answer type questions. Attempt any two questions out of three questions. (2x10=20)

Q.36 Explain the process of biscuit making with flow chart.

Q.37 With the help of flow chart, explain basic method of bread making.

Q.38 Explain chocolate making process with flow chart.

No. of Printed Pages : 4

Roll No.

181146/121146/31146

4th Sem / Food Tech. Subject:- Bakery and Confectionery Technology

Time : 3Hrs.

M.M. : 100

SECTION-A

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

Q.1 Brown bread is made out of _____

- a) Maida
- b) Rava
- c) Fine flour
- d) Whole wheat flour

Q.2 Which wheat should prefer cakes and cookies production?

- a) Hard wheat
- b) Soft wheat
- c) Durum wheat
- d) All of these

Q.3 In baking fat act as

- a) Emulsifier
- b) lubricants
- c) tenderizer
- d) All of these

Q.4 Chemical leavening agents used in bakery

- a) Baking soda
- b) Baking powder
- c) Ammonium carbonate
- d) All of these

- Q.5 Which confectioner's chocolate does not contain cocoa liquor in it?
a) Milk chocolate b) White chocolate
c) Dark chocolate
d) Semi-sweet chocolate
- Q.6 Bread yeast is
a) *S. cerevisiae* b) *S. uvarum*
c) *S. carlbergens* d) All of these
- Q.7 A protein that is formed when wheat flour is moistened _____
a) Gluten b) Baking powder
c) Flax seed d) Sea salt
- Q.8 Most widely used biological leavening agent is
a) Baking powder b) Baking soda
c) Yeast d) None of these
- Q.9 Food products under dough system includes
a) Bread b) Pasta products
c) Cookies d) all of these
- Q.10 White deposition on the surface of chocolate is due to faulty
a) Winterization b) Plasticization
c) Tempering d) None of the above

SECTION-B

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

- Q.11 _____ is emulsifier used in bread.
- Q.12 Syrup made from sap of maple tree is known as _____
- Q.13 An example of dough improver is _____
- Q.14 Crystallized sugar formed by boiling down sugar syrup _____
- Q.15 WAP stands for _____
- Q.16 The protein of wheat is called _____
- Q.17 PFA stands for _____
- Q.18 A small sweet cake that often has fruit inside it _____
- Q.19 _____ is a process for punching or pressing down on the dough after the bread's first rise.
- Q.20 The inner part of bread slice is called _____

SECTION-C

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

- Q.21 Discuss the methods used for evaluation of quality of bread.
- Q.22 Write in detail the role of sugar and salts as bakery ingredients.
- Q.23 Explain the steps involved in preparation of rusk.
- Q.24 Give the growth rate of banking industry in India.