

SECTION-B

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

- Q.11 What are ingredient 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 questions 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.

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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.