

- Q.27 Differentiate between chemicals and biological leavening agents.
- Q.28 Explain the term staling of bread in detail.
- Q.29 Describe the process for pizza preparation.
- Q.30 Explain the parameters used to evaluate the quality of biscuits.
- Q.31 What types of hygienic conditions are required in bakery plants?
- Q.32 Differentiate between cream cake and sponge cake.
- Q.33 Explain the steps involved in preparation of Crackers.
- Q.34 Describe the points one has to be consider while setting up bakery unit.
- Q.35 Explain various crystalline sugar confectionery products.

#### **SECTION-D**

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

- Q.36 Explain any two bread manufacturing methods in detail.
- Q.37 Explain various types of raw materials used in bakery products with their PFA specifications.
- Q.38 Explain different types of additives used in bakery products.

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**4th Sem. / Food Tech.  
Sub.: Bakery & Confectionery Technology**

Time : 3 Hrs. M.M. : 100

#### **SECTION-A**

**Note: Multiple type Questions. All Questions are compulsory. (10x1=10)**

- Q.1 Allowing yeast dough to rise just before baking is called  
 a) Yeasting                          b) Kneading  
 c) Proofing                           d) Portioning
- Q.2 Food products under batter system include-  
 a) Biscuits                           b) Cakes  
 c) Cookies                           d) All of the above
- Q.3 What is the method of preparing food that uses dry heat, normally in an oven?  
 a) Baking                              b) Grilling  
 c) Steaming                           d) Frying
- Q.4 Which of the following is NOT a step involved in bread making process?  
 a) Mixing                              b) Baking  
 c) Dough make up                    d) Milling
- Q.5 Which of the following is a function of yeast in baking?  
 a) Breakdown carbohydrate into carbon dioxide and ethanol  
 b) Provide sweet taste

- c) Increase keeping quality of baked goods  
 d) Undergoes browning reaction leading to formation of brown crust of baked goods.
- Q.6 What is the primary classification of confectionery products based on?  
 a) Shape                    b) Color  
 c) Flavor                  d) Texture
- Q.7 \_\_\_\_\_ the amount of sugar, \_\_\_\_\_ the level of water activity in bread.  
 a) Lower, Higher  
 b) Higher, Lower  
 c) No effect of sugar on water activity  
 d) None of these
- Q.8 The longer you mix a substance, the more \_\_\_\_\_ will develop.  
 a) Moisture                b) Leaveners  
 c) Gluten                   d) Gliadin
- Q.9 Milliard reaction is the process in which reducing sugar reacts with amino acids to give \_\_\_\_\_ color and characteristics flavour for food.  
 a) Cream                   b) Grey  
 c) Brown                   d) No change in color
- Q.10 Which among the following is NOT a parameter used to judge the endpoint of baking?  
 a) Taste                    b) Moisture content  
 c) Color                    d) Starch gelatinization

## SECTION-B

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

- Q.11 Define Crumb.  
 Q.12 Name any two emulsifiers used in bakery products.  
 Q.13 Define the term Batter.  
 Q.14 What is the role of sugar in cake?  
 Q.15 Give the full form of WAP.  
 Q.16 Enlist primary ingredients for pastry.  
 Q.17 Which type of flour is suitable for bread making?  
 Q.18 Give the scientific name of baker's yeast.  
 Q.19 Expand HFCS.  
 Q.20 Explain Brown Sugar.

## SECTION-C

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

- Q.21 Describe various equipments required for the production of bakery products, like bread, biscuits and cakes.  
 Q.22 Explain various types of cake toppings.  
 Q.23 Differentiate between fresh yeast and dried yeast.  
 Q.24 Define caramelization of sugar.  
 Q.25 Write a brief note on sweeteners used in confectionery products.  
 Q.26 Give the classification of biscuits.