

### SECTION-D

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

- Q.23 Write a detailed note on sugar boiled.
- Q.24 Explain the processing steps for preparing crackers.
- Q.25 Enlist the main ingredients and their role for making biscuits?

No. of Printed Pages : 4

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### 4th Sem./ Food Technology

### Subject : Bakery & Confectionery Technology

Time : 3 Hrs.

M.M. : 60

### SECTION-A

**Note:** Multiple choice questions. All questions are compulsory (6x1=6)

- Q.1 What is the primary purpose of a baking oven in the bakery industry?
- a) Mixing ingredients    b) Proofing dough  
c) Baking products    d) Slicing bread
- Q.2 Which of the following ingredients is responsible for the leavening of bread dough?
- a) Salt    b) Sugar  
c) Yeast    d) Shortening
- Q.3 What is the purpose of using emulsifiers in bakery products?
- a) Enhance texture    b) Increase volume  
c) Improve shelf-life    d) Add sweetness

- Q.4 Which regulatory body in India is responsible for setting specifications for bakery ingredients?
- a) FDA                                      b) FSSAI  
c) USDA                                      d) WHO
- Q.5 Which equipment is used to maintain optimal humidity levels for proofing dough?
- a) Baking oven                              b) Mixer  
c) Humidity cabinet                      d) Slicer
- Q.6 What is the function of yeast in the baking process?
- a) Adds flavor  
b) Provides structure  
c) Acts as a leavening agent  
d) Enhances color

### SECTION-B

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

- Q.7 The straight Dough method involves mixing all ingredients together at once without any intermediate steps. (True/False)
- Q.8 Full form of ADD method.
- Q.9 Full form of CBP method.
- Q.10 External characteristics of good bread include a dull, pale crust. (True/False)

(2)

221143

- Q.11 \_\_\_\_\_ is the process of cooking food using dry heat in an oven or on hot stones. (Baking/kneading)
- Q.12 Proper \_\_\_\_\_ of dough ensures even distribution of ingredients and uniform texture. (kneading /Batter)

### SECTION-C

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

- Q.13 Describe the Chorleywood Bread Process (CBP)
- Q.14 Explain the process of making Buns.
- Q.15 What factors should be considered when designing the layout of a bakery plant?
- Q.16 Discuss the different methods of shaping biscuits in the US?
- Q.17 Give a brief note on sweeteners used in confectionery.
- Q.18 Discuss the importance of maintaining hygienic conditions in a bakery plant.
- Q.19 Define terms Gur and Maple syrup.
- Q.20 Differentiate hard dough and soft dough biscuits.
- Q.21 Define caramelization and provide an example.
- Q.22 Discuss the essential equipment needed for setting up a bakery unit.

(3)

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