

SECTION-C

Note: Long answer type questions. Attempt any three questions. 3x10=30

- Q.3 Explain method of preparation of pizza.
- Q.4 Explain in detail the PFA specification of raw materials for bakery products.
- Q.5 Explain various tests and principles involved in assessing the flour quality.
- Q.6 What are the chemical leavening agents? Describe their role in baked products.
- Q.7 What is icing? Explain different types of icing used in baking.

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Roll No.

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4th Sem. / Food Technology

Subject : Bakery And Confectionary Technology

Time : 3 Hrs.

M.M. : 100

SECTION-A

Note: Very Short Answer type questions. Attempt any 15 parts. (15x2=30)

- Q.1 a) Caramelization
- b) Buns
- c) Gluten
- d) Plasticity
- e) Cake
- f) Crust
- g) Yeast
- h) Banking
- i) Cleaning

- j) Molasses
- k) Fermentation
- l) Proofing box
- m) Aeration
- n) Sanitization
- o) Clear flour
- p) CO₂
- q) Rusk
- r) Topping

SECTION-B

Note: Short answer type questions. Attempt any ten parts 10x4=40

- Q.2
- i) What is the role of baking powder in bread?
 - ii) What do you understand by leavening action of yeast?
 - iii) Give the reasons of bread staling?

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- iv) Enlist various types of bread?
- v) Define sweeteners. Enlist different sweeteners used in confectionary.
- vi) What do you understand by topping of cakes and pastries?
- vii) Describe the method of preparation of pastry.
- viii) What is gluten? How is it formed?
- ix) What is the role of shortening in bread making?
- x) What are the quality parameters used to evaluate quality of biscuits?
- xi) What are the factors affecting quality of bread?
- xii) Enlist the formulae for various biscuits.
- xiii) Name some of the baking ovens used in bakery industry.
- xiv) What are bread improvers?
- xv) What are the various problems associated with bread roll preparation?

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