PRN:		Course Code :	UFT 302

Second Year **B.Sc.** Food Science & Technology
End Semester Examination Winter 2023

Bakery Technology

Day and Date: Thursday, 29/11/2023 Max Marks: **50**

Time : 2.00 to 4.00 PM Duration: **02** hrs

Instructions: All questions are compulsory.

			Marks	Bloom's Level	CO
Q.1		**Attempt any two from the following**			
	a)	Illustrate scope and importance of bakery industry in India.	06	L1	CO1
	b)	Explain working principal and application of dough mixer.	06	L1	CO1
	c)	Explain working principal and application of moulding machine.	06	L1	CO1
Q.2		**Attempt any two from the following**			
	a)	Enlist and explain role of ingredients used in bakery.	06	L1	CO2
	b)	Illustrate difference between soft wheat and hard wheat.	06	L1	CO2
	c)	Enlist and explain process parameters in bakery industry.	06	L1	CO2
Q.3		**Attempt the following**			
	a)	Explain in detail cake manufacturing.	06	L2	CO3
	b)	Write procedure for biscuit making.	07	L1	CO3
		or			
	b)	Discuss in detail defects and preventive measures in baked products	07	L2	CO3
Q.4		**Attempt the following**			
	a)	Give short note on preservation of baked goods.	06	L1	CO4
	b)	Give protocol for safety and hygiene of bakery plant.	07	L2	CO4
		or			
	b)	Enlist and explain preservatives used in bakery industry.	07	L3	CO4

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