



- Q.4 Allowing yeast dough to rise just before baking is called\_\_\_\_\_.
- a) Yeasting                      b) Kneading  
c) Proofing                      d) Portioning

- Q.5 Which strain of yeast cause fermentation in bread?
- a) Saccharomyces cerevisiae  
b) Micrococci  
c) Lactobacillus bulgaricus  
d) Streptococcus thermophilus

- Q.6 What is the full form of PFA?
- a) Prevention of Food Adulteration  
b) Preservation of Food Adulteration  
c) Practices of Food Analysis  
d) None of these

### SECTION-B

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

- Q.7 Define Mixer.  
Q.8 Define Crumb.

- Q.9 What is the role of sugar in cake?  
Q.10 Define the term Baking.  
Q.11 Expand WAP.  
Q.12 What is Topping?

### SECTION-C

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

- Q.13 Explain any two biscuit manufacturing methods.  
Q.14 Describe the steps involved in the preparation of buns.  
Q.15 Which types of sweeteners used in confectionery products?  
Q.16 Which type of care and maintenance should be taken for bakery equipments?  
Q.17 Explain the quality evaluation of biscuits.  
Q.18 What do you mean by flavour additives.  
Q.19 Differentiate between fresh and dry yeast.  
Q.20 Define sugar boiled confectionery.  
Q.21 What is the scope of bakery industry in India?  
Q.22 What do you mean by crystallization of sugar?