

2123

B. Voc. (Food Processing and Preservation)

First Semester

FPP-104: Bakery Technology and Food Quality Assurance

Time allowed: 3 Hours

Max. Marks: 40

**NOTE:** Attempt five questions in all, including Question No. 1 which is compulsory and selecting one question from each Unit.

x-x-x

I. Answer the following:-

- a) What is the food processing technology?
- b) Give the names of two perishable bakery products?
- c) Write the name of two pathogenic bacterial that spoil the milk products.
- d) What is the USFDA?
- e) What do you mean by FSSAI?
- f) Give the name of two sensory analysis methods?
- g) Write about AGMARK.
- h) Give name of two agents which spoil the bread.

(8x1)

**UNIT - I**

- II. a) Briefly describe the milling of flour.
- b) Classify the cheese and its applications.

(2x4)

- III. a) What is the food adulteration?
- b) What is the cream? Briefly describe the processing of cream.

(2x4)

**UNIT - II**

- IV. a) Give the various roles of USFDA.
- b) Write a short on the Grade standards.

(2x4)

- V. a) Briefly describe about the FPO.
- b) Write about the AGMARK test.

(2x4)

P.T.O.



### UNIT - III

- VI. a) Describe in brief about the Pasteurization.  
b) What is the heat resistance of microbial spores. (2x4)
- VII. a) Write the safety precautions during the aseptic packaging of foods?  
b) Write about high pressure methods of food processing. (2x4)

### UNIT - IV

- VIII. a) What is the bread making? Write only about the straight dough method?  
b) Write a short note on cake making? (2x4)
- IX. a) How will you mean by biscuit making? What are the major agents caused the biscuit spoiling?  
b) Write a short note on Mould (2x4)