

2122

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 processing?
- (b) Give the names of two bakery products?
- (c) Write the name of two pathogenic bacterial strains which cause food spoilage.
- (d) What is the TQM?
- (e) What do you mean by HACCP?
- (f) Give the name of two sensory analysis methods?
- (g) Write about AGMARK.
- (h) Give name of two thermal modes of preservation. (8x1)

**UNIT - I**

- II. a) Briefly describe the food preservation.
- b) Classify the cheese and its applications. (2x4)
- III. a) What is the food adulteration?
- b) Describe about the method to detect adulteration in bakery products. (2x4)

**UNIT - II**

- IV. a) Give the names of two agencies which take care of food quality.
- b) Write a short on the Grade standards. (2x4)
- V. a) Briefly describe about the USFDA and FSSAI.
- b) Write about the sensory analysis test. (2x4)

**UNIT - III**

- VI. a) Describe in brief about the Pasteurization.
- b) What is the heat resistance of microorganisms? (2x4)

(2)

- VII. a) Write the safety precautions for spoilage of canned foods?  
b) Write about the non-thermal methods of preservation. (2x4)

**UNIT - IV**

- VIII. a) What is the bread making? Write only about the sponge dough method?  
b) Write a short note on flour batter method? (2x4)

- IX. a) What do you mean by bread disease? What are the major agents caused the bread diseases.  
b) What are faults of cakes and their remedies? (2x4)

x-x-x