

Diploma in Ethnic Food & Sweets Processing**Subject: Baking Technician****Subject Code: HDFP205****Semester: 2nd (Regular)****Batch: 2018-19****Theory (External): 35 Marks****Time: 03 hours****Instructions to the Students**

1. This Question paper consists of two Sections. All sections are compulsory.
2. Section A comprises 10 questions of objective type in nature. All questions are compulsory. Each question carries 1 mark.
3. Section B comprises 8 essay type questions out of which students need to do any 5. Each question carries 5 marks.
4. Read the questions carefully and write the answers in the answer sheets provided.
5. Do not write anything on the question paper.
6. Wherever necessary, the diagram drawn should be neat and properly labelled

Roll Number

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SECTION –A (OBJECTIVE TYPE QUESTIONS)
(10x1=10 Marks)

Answers in one or two lines

1. Pectin
2. Roller Docker
3. Bran
4. Compressed yeast
5. Pearl Sugar
6. Buckwheat
7. Rope
8. Dim Sum
9. Salamander
10. Scones

SECTION –B (ESSAY TYPE QUESTIONS)

(5x5=25 Marks)

1. Explain different types of heavy equipment's used in bakery and their uses? (5)
2. Draw the structure of wheat grain with labelling and explain the major components of the green? (5)
3. List and describe at least five types of flowers obtained from wheat? (5)

4. Discuss five factors that affect the development of gluten in butter and Dough? (5)
5. a) Why is the pest control Association essential in bakery? (3)
b) State two types of environmental conditions which lead to beat exercise in controlling pest? (2)
6. Why hygiene is important explain briefly how the principles of hygiene are applied in everyday life? (5)
7. Explain packet handling storage dispatching process of Bakery product? (5)
8. Explain different type of Bakery production with their properties? (5)

*****THE END*****