

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)

PG DEGREE EXAMINATION DECEMBER 2025
(Third Semester)

TRANS DISCIPLINARY COURSE
(Common to PG Programmes)

BAKERY AND SNACK FOOD TECHNOLOGY

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 × 1 = 10)

Module No.	Question No.	Question	K Level	CO
1	1	The term over spring refers to a) Baking fault b) Rapid rise of dough during initial baking c) Rapid Cooling rate of dough d) Crust formation	K1	CO1
	2	Leavening agents are used to: a) Improve shelf life b) Increase volume and porosity c) Enhance sweetness d) Add flavor	K2	CO1
2	3	Hard crust on bread may be a result of: a) Low fat content b) Extended baking time c) Excessive sugar d) Too much yeast	K1	CO2
	4	Ideal baking temperature for bread ranges between: a) 150–170°C b) 200–250°C c) 90–120°C d) 300–350°C	K2	CO2
3	5	Which approval is mandatory for a commercial bakery setup in India? a) GST registration b) FSSAI license c) Trademark certification d) Agmark certification	K2	CO3
	6	The main purpose of bakery layout design is: a) Maximizing decoration b) Streamlining production for hygiene and efficiency c) Reducing rent d) Minimizing lighting	K1	CO3
4	7	Snack shelf-life is most affected by: a) Light only b) Moisture and oxygen exposure c) Packaging color d) External temperature only	K1	CO4
	8	Essential property for packaging films for snacks: a) High permeability b) Good barrier to moisture and oxygen c) Transparency d) Aroma retention only	K2	CO4
5	9	The main concern during snack packaging is: a) Barrier against moisture, light, and oxygen b) Print quality c) Price d) Size	K1	CO5
	10	Puffed rice is obtained by: a) Roasting under high pressure b) Boiling c) Baking d) All the above	K2	CO5

Cont...

SECTION - B (35 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks $(5 \times 7 = 35)$

Module No.	Question No.	Question	K Level	CO
1	11.a.	Explain the science and importance of baking.	K2	CO1
		(OR)		
	11.b.	Outline the hygienic measures to be followed in a bakery unit.		
2	12.a.	Summarize the types and characteristics of cookies.	K2	CO2
		(OR)		
	12.b.	Explain the types and formulation of Icings.		
3	13.a.	Plan a layout design for a new bakery outlet.	K3	CO3
		(OR)		
	13.b.	Analyze on cost economics of the bakery products.		
4	14.a.	Classify snack food with suitable example.	K4	CO4
		(OR)		
	14.b.	Examine the ingredients commonly used in snack food and their functions.		
5	15.a.	Determine the steps to prepare fruit bars and candied fruits.	K5	CO5
		(OR)		
	15.b.	Explain any two dairy based snacks in detail.		

SECTION -C (30 Marks)

Answer ANY THREE questions

ALL questions carry EQUAL Marks $(3 \times 10 = 30)$

Module No.	Question No.	Question	K Level	CO
1	16	List the bakery ingredients and elaborate on its functions.	K6	CO1
2	17	Enumerate on types, procedure and characteristics of bread.	K5	CO2
3	18	Examine the equipment and tools required for bakery.	K4	CO3
4	19	Summarize various technology of snack food production.	K4	CO4
5	20	Compile on types of cereal and flour based snacks.	K6	CO5