

**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<br>a) Baking fault<br>b) Rapid rise of dough during initial baking<br>c) Rapid Cooling rate of dough<br>d) Crust formation                       | K1      | CO1 |
|            | 2            | Leavening agents are used to:<br>a) Improve shelf life    b) Increase volume and porosity<br>c) Enhance sweetness    d) Add flavor  | K2      | CO1 |
| 2          | 3            | Hard crust on bread may be a result of:<br>a) Low fat content    b) Extended baking time<br>c) Excessive sugar    d) Too much yeast   | K1      | CO2 |
|            | 4            | Ideal baking temperature for bread ranges between:<br>a) 150–170°C    b) 200–250°C<br>c) 90–120°C    d) 300–350°C   | K2      | CO2 |
| 3          | 5            | Which approval is mandatory for a commercial bakery setup in India?<br>a) GST registration    b) FSSAI license<br>c) Trademark certification    d) Agmark certification         | K2      | CO3 |
|            | 6            | The main purpose of bakery layout design is:<br>a) Maximizing decoration<br>b) Streamlining production for hygiene and efficiency<br>c) Reducing rent<br>d) Minimizing lighting | K1      | CO3 |
| 4          | 7            | Snack shelf-life is most affected by:<br>a) Light only<br>b) Moisture and oxygen exposure<br>c) Packaging color<br>d) External temperature only                                 | K1      | CO4 |
|            | 8            | Essential property for packaging films for snacks:<br>a) High permeability<br>b) Good barrier to moisture and oxygen<br>c) Transparency<br>d) Aroma retention only              | K2      | CO4 |
| 5          | 9            | The main concern during snack packaging is:<br>a) Barrier against moisture, light, and oxygen<br>b) Print quality<br>c) Price<br>d) Size  | K1      | CO5 |
|            | 10           | Puffed rice is obtained by:<br>a) Roasting under high pressure<br>b) Boiling<br>c) Baking<br>d) All the above   | K2      | CO5 |

Cont...

**SECTION - B (35 Marks)**Answer **ALL** questions**ALL** questions carry **EQUAL** Marks (5 × 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 × 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 |