

2032

B. Voc. (Food Science and Technology)  
First Semester  
FST-105: Bakery and Confectionary Technology – II

Time allowed: 3 Hours

Max. Marks: 40

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

x-x-x

- I**
- a) What is the role of bakery production specialist?
  - b) How is personal hygiene done in a bakery?
  - c) Why is storage temperature important in bakery?
  - d) What is Agmark?

(4x2)

**UNIT I**

- II**
- a) Explain different steps in cleaning the work area after production? (4)
  - b) Describe the procedure for setting up of a Bakery. (4)
- III** What are the different headings under which planning of a bakery done? (8)

**UNIT II**

- IV**
- a) How is quality control of the finished products done? (4)
  - b) What factors are responsible for food poisoning? (4)
- V**
- a) Explain the merits and demerits of machine dish-washing. (4)
  - b) Explain the methods of garbage disposal. (4)

**UNIT III**

- VI**
- a) How is pest control in a bakery done? (4)
  - b) How are confectionery products stored? (4)
- VII**
- a) Explain any one process of packaging of baked product in detail. (4)
  - b) What are the golden rules of first aid? (4)

**UNIT IV**

- VIII**
- a) What is the difference between cash voucher and credit voucher? (4)
  - b) What are purchase return books? (4)
- IX**
- a) What are the different commodities used in confectionery? (4)
  - b) How is sales price and catalogue price calculated? (4)

x-x-x