

UNIT-II

4. a) Define breakfast cereals. Discuss the classification of breakfast, cereals.
b) Write brief on the processing of flaked and oven puffed cereals.
5. a) Discuss the detail of processing of texturized vegetable proteins.
b) Define junk and fried food. Discuss their impact on the human health.

UNIT-III

6. a) Differentiate between toasting and roasting. Give the detail of formation of whole toasted grains.
b) Give the process of formation of sweetens puffed products.
7. a) Discuss the detail of process formation and packaging of papads.
b) Discuss the formulation and uses of instant premixes of Indian snacks food

UNIT-IV

8. Write brief on the following equipment :
 - a) Frying
 - b) Flaking
 - c) Puffing
9. a) Discuss the detail of process formation and packaging of potato chips.
b) Discuss the detail of process formation and packaging of sweeten chikkies.

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.