

CP-9728

Sub. Code

20911

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

First Semester

Bakery and Confectionary

BAKERY

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define flour.
2. Give two types of wheat.
3. List out the two forms of fat used in confectionary.
4. Give any two methods of bread making.
5. List down any two optional ingredients used in bakery.
6. Bring out any four internal characteristics of bakery making.
7. Define yeast.
8. Expand GRP.
9. What do you mean by over proofing?
10. Define fermentation.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the role of flour in bakery.

Or

- (b) List down the different types flour involved in the preparation of bread.

12. (a) Differentiate straight dough method and salt delayed method.

Or

- (b) Discuss about

- (i) sugar
- (ii) egg.

13. (a) Enumerate the methods involved in bread making.

Or

- (b) Write down the functions and uses of yeast and bread improvers.

14. (a) Give an account on :

- (i) over fermentation
- (ii) under fermentation.

Or

- (b) An elementary knowledge about yeast.

15. (a) What are all the various methods involved in pastry?

Or

- (b) Bring out the uses of chemical improvers.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the procedures of bread making.

Or

(b) Explain about the role of natural and chemical improvers in bakery.

17. (a) Bring out the importance's of bread diseases.

Or

(b) Explain about packing, costing and marketing.

18. (a) Explain the role of Raw material in bakery industry.

Or

(b) How to improving physical quality of bakery products?

CP-9729

Sub. Code

20912

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

First Semester

Bakery and Confectionary

CONFECTIONARY

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define flour.
2. Give two uses of sugar.
3. List out the four forms of cream used in confectionary.
4. Give any two methods of cookies making.
5. List down any two essential ingredients used in confectionary.
6. Bring out any four external characteristics of pastry making.
7. Define sponge and dough method.
8. What do you mean by icing?
9. What do you mean by biscuit?
10. Define soufflé.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the role of optional ingredients in confectionary.

Or

- (b) List down the uses of raising and flavouring agent in preparation of cake.

12. (a) List down the importance of sugar.

Or

- (b) Discuss about Flavour and food colour.

13. (a) Enumerate the principle involved in cake making.

Or

- (b) Write down the functions and uses of spices and setting material.

14. (a) Give an account on (i) cocoa powder (ii) cold dessert.

Or

- (b) Define and classify types of sugar.

15. (a) What are all the various methods involved in pastry?

Or

- (b) Bring out the uses of natural improvers.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the cookies faults and remedies.

Or

- (b) Briefly explain about the role of cocoa products and chocolates.

17. (a) Different types of icing and uses in confectionary.

Or

- (b) Explain about the preparation method plum cake and birthday cake.

18. (a) Explain the role of setting material.

Or

- (b) Explain about cake faults and remedies.

CP-9730

Sub. Code

20911

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018.**

Non-Semester

Bakery and Confectionary

BAKERY

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Who discover the yeast first?
2. What is the pH value of flour?
3. List out the milk products.
4. Expand GRP.
5. Name the process of bread making.
6. Name the types of fruits.
7. Why bread improver needed to prepare bread?
8. Name any two functions of yeast during fermentation.
9. Name the types of bread making methods.
10. What are the quality of wheat that depends?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the constituents (or) Composition of Flour.

Or

- (b) Discuss about the roller milling process of wheat.

12. (a) Describe about optional ingredients.

Or

- (b) Discuss about different process in bread making.

13. (a) What are the internal faults in bread?

Or

- (b) Importance of bread in bakery industry.

14. (a) Elaborate about yeast and structure with diagram.

Or

- (b) The role of yeast during fermentation.

15. (a) How do you judge the quality of bread?

Or

- (b) Write short notes on the following bread making methods :

- (i) Delayed salt method.
(ii) Straight dough method.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Describe the functions of flour and its storage.

Or

- (b) How to test the quality of flour?

17. (a) Define the following terms :

- (i) Water absorption power
- (ii) Over break
- (iii) Old dough
- (iv) Knock back.

Or

- (b) Explain the role on the following terms in bread :

- (i) Yeast
- (ii) Flour
- (iii) Salt
- (iv) Water.

18. (a) Explain the principles involved in the storage of raw material.

Or

- (b) Draw the layout of large bakery unit and explain it.

CP-9731

Sub. Code

20912

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

Non-Semester

Bakery and Confectionary

CONFECTIONARY

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What do you mean by yeast?
2. Explain about the fat.
3. Give explain for the moistening agents.
4. What do you mean by aroma?
5. Explain the Gelatine.
6. List out some examples for mousse.
7. Define pastry making.
8. Discuss mixing and quality of cookies.
9. Explain the agar-agar.
10. How will you make chocolate?

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the cake making.

Or

(b) Explain about oils.

12. (a) Different types of food colour and flavours.

Or

(b) Explain the blending methods.

13. (a) Explain the salt and types.

Or

(b) What is the role of storing cakes?

14. (a) Discuss the preparation of pastry making.

Or

(b) Describe yeast and cake dough nuts.

15. (a) Write the preparation of birthday cakes.

Or

(b) Explain the oven.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) What is the role of raw materials and explain.

Or

(b) Explain the flour-batter methods.

17. (a) The balancing of cake formula and oven temperature.

Or

(b) Explain the mousse and pudding.

18. (a) Explain the role of bakery and confectionary departments.

Or

(b) Preparation of salt biscuits and used.

CP-9732

Sub. Code

20913

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

Non-Semester

Bakery and Confectionary

BAKERY HYGIENE AND WORK SAFETY

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is a storage methods?
2. Explain the dough.
3. Write the notes on prevention.
4. Abbreviate : COSHH.
5. Explain the food Handling.
6. Write the notes on ventilation.
7. Write a types of cleaning methods.
8. Expand WAP.
9. How many types are there in personal safety?
10. Write the meaning of first aid.

Part B**(5 × 5 = 25)**Answer **all** questions.

11. (a) Name any five raw materials used in bakery.
Or
(b) Explain the food contamination.
12. (a) Write a short note on Hygiene
Or
(b) Explain the food poisoning.
13. (a) Explain the Food safety methods.
Or
(b) Explain the Danger zone temp.
14. (a) Write a note on Hygiene bakery and the environment hygiene.
Or
(b) Explain the sterilization.
15. (a) What are the large equipments used in Bakery and explain?
Or
(b) Explain the general safety rules to avoid accidents.

Part C**(3 × 10 = 30)**Answer **all** questions.

16. (a) Explain the details in HACCP.
Or
(b) Write the notes on quality control of raw materials.

17. (a) What is the food poisoning? Explain

Or

(b) Explain in detail about disposal of dry garbage.

18. (a) Write a note on food safety laws.

Or

(b) Explain in Basic first aid and for minor injuries.

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20911

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

Non-Semester

Bakery and Confectionary

BAKERY

(Upto 2015 batch)

Time : 3 Hours

Maximum : 100 Marks

Part A

(5 × 8 = 40)

Answer any **five** questions.

1. What do you mean by constituents or composition of flour? Explain briefly.
2. What are the points should be consider while storing the dry fruits, nuts and peels?
3. Explain about bread faults and their remedies.
4. Explain about the types of Yeast.
5. How to improve the quality of bread using bread improvers?
6. Differentiate Hard flour and Soft flour.
7. What are the internal faults and causes for bread?
8. Explain about storage of Sugar and Egg.

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. Explain about the milling process of wheat.
 10. Discuss about Raw material briefly.
 11. “Bread faults and their Remedies” give brief notes about it.
 12. Explain about “Types of feast”.
 13. How to prevent bread from their “causes and faults”?
 14. Explain the following things about flour
 - (a) pH value
 - (b) Grade of flour
 - (c) W.A.P.
 - (d) Diastatic capacity of flour.
 15. Discuss about “Role of bread and it’s types in bakery industry”.
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CP-9734

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20912

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

Non-Semester

Bakery and Confectionary

CONFECTIONARY

(Upto 2015 batch)

Time : 3 Hours

Maximum : 100 Marks

Part A

(5 × 8 = 40)

Answer any **five** questions.

1. What is the role played by “Fat and oil in Cake Preparation”?
2. Differentiate “Rich Cake formula and lean cake formula”.
3. Name the principles involved in preparing short crust pastry.
4. Explain the steps in preparing birthday cake.
5. Types of Cookies – Give notes about it.
6. How will you prepare plum cake with king?
7. Explain about the External Cake faults and their causes.
8. Give short notes about “Importance of Sugar”

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. Explain the principles involved in the preparation of Icing.
 10. Describe any four methods of Cake making.
 11. Explain the defects found in positive and their causes.
 12. Name the different types of icings and their explanation.
 13. What are the icings you will make to prepare birthday cake?
 14. What are the faults that will arise during biscuit making? Give the reasons.
 15. Name the external and internal characteristics of cakes.
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CP-9735

Sub. Code

20913

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2018**

Non-Semester

Bakery and Confectionary

BAKERY HYGIENE AND WORK SAFETY

(Upto 2015 batch)

Time : 3 Hours

Maximum : 100 Marks

Part A

(5 × 8 = 40)

Answer any **five** questions.

1. What are the importance of bakery hygiene?
2. Draw the small bakery layout and explain it.
3. Merits of dishwashing. Give notes about it.
4. Give the importance of pest control in bakery.
5. "Food poisoning" – Give short notes about it.
6. "Personal Hygiene" – Discuss briefly.
7. What are the disadvantages while controlling pest?
8. What are various method to disposal the garbage and discuss it?

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. What are the right habits and attitudes for food handlers?
 10. Give the importance of the space designing.
 11. Explain the various dishwashing methods.
 12. Briefly explain about advantages and disadvantages of pest control.
 13. What do you mean by “Food spoilage”.
 14. Draw some large and small equipments with their functions.
 15. As a executive chef how will you going to organize kitchen and its standards.
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