

C-0597

Sub. Code

20911

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

First Semester

Bakery and Confectionary

BAKERY

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define yeast.
2. Give two types of salt.
3. How to judge the quality of wheat?
4. Give two methods of milling.
5. List down any two types of wheat used in bakery.
6. Bring out any four bread cause of bakery making.
7. Define fermentation.
8. What do you mean by proofing?
9. What do you mean by under proofing?
10. Name the three parts of wheat.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the about the structure of wheat with diagram.

Or

- (b) List down the different type's wheat according to their quality, hardness.
12. (a) Differentiate no dough time method and all in one process method.

Or

- (b) Discuss about
- (i) flour
 - (ii) fat.
13. (a) Enumerate the Stone milling process of wheat.

Or

- (b) Write down the external characteristics of bread.
14. (a) Discuss about role of yeast in fermentation.

Or

- (b) Discuss about natural and chemical bread improver.
15. (a) What are the principle's involved in preparing bread?

Or

- (b) Discuss about Bread disease ROPE and MOLD.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the process of wheat milling.

Or

(b) Explain about the role of optional ingredients used in bakery.

17. (a) Bring out the importance of bread faults and remedies.

Or

(b) Explain about effect of under and over fermentation.

18. (a) Discuss about characteristics of good bread.

Or

(b) Discuss about different types of flour used in bakery industry.

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Sub. Code

20912

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

First Semester

Bakery and Confectionary

CONFECTIONARY

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write down the types of flour.
2. Give two uses of egg.
3. List out the importance of cream used in confectionary.
4. Give any two methods of biscuit making.
5. List down any two optional ingredients used in confectionary.
6. Bring out any four external characteristics of cake making.
7. Define royal icing.
8. What do you mean by chocolates?
9. What do you mean by agar-agar and gelatine?
10. Define pudding.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the role of milk and milk products confectionary.

Or

- (b) List down the uses of chocolates and its types.

12. (a) List down the importance of moistening agent and leaving agent.

Or

- (b) Discuss about balancing cake formula.

13. (a) Explain the principle involved in storage of thy fruits, nuts and peels.

Or

- (b) Write down the functions of sugar and salt.

14. (a) Give an account on :

- (i) Chocolate
- (ii) Hot dessert.

Or

- (b) Explain about the types of sugar.

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

Or

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

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the pastry fault and remedies.

Or

(b) Briefly explain about the role of raw material.

17. (a) Discuss about characteristics of good cake.

Or

(b) Explain about the preparation method Christmas cake and wedding cake.

18. (a) Explain the role of pastry in bake industry.

Or

(b) Discuss about the factors affecting the quality of cookies and biscuits.

C-0599

Sub. Code

20921

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

Second Semester

Bakery and Confectionary

BAKERY HYGINE AND WORK SAFETY

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write two bread diseases.
2. What are the qualities of raw materials?
3. Define food poisoning.
4. What is colour coding?
5. What is Garbage?
6. What is a pest?
7. What is the basic first aid for cuts?
8. Define personal hygiene.
9. What is food adulteration?
10. Name one food law.

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

11. (a) Write the proper method of storage for finished products in bakery.

Or

- (b) Name two bread diseases and also give the method to avoid them.

12. (a) Write a short note on any two food safety methods.

Or

- (b) What are the food safety rules followed by food handlers?

13. (a) Write a brief note on two and three sink dish washing methods.

Or

- (b) Write a short note on diseases caused, by pests also write the controlling procedures.

14. (a) How does proper hygienic standard help in personal safety of employees in a bakery?

Or

- (b) Write all the possibilities of accidents inside a bakery.

15. (a) Write a short note on food safety laws.

Or

- (b) What are the causes of fire accidents in a bakery?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the causes and preventive measures to avoid bread diseases along with their proper storage procedures.

Or

- (b) Explain the quality control procedures followed in a hygienic bakery.
17. (a) Explain the preventive measures that are to be taken to avoid food poisoning.

Or

- (b) Write the list of sanitation procedures which will enable a hygienic bakery.
18. (a) How does structural planning such as floors, walls, ceilings, drainage, plumbing, lighting and ventilation help a bakery?

Or

- (b) Define the following
- (i) Disinfection
 - (ii) Sterilization
 - (iii) Sanitation

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**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

Non-Semester

Bakery and Confectionary

BAKERY

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define flour.
2. What do you mean by yeast?
3. List out the uses of salt bakery.
4. Give any two methods of bread preparation.
5. List down two forms of sugar used in bakery.
6. Bring out two natural bread improvers.
7. List down any two external bread faults.
8. List out the Chemicals cake improvers.
9. Define Pastry.
10. Define wheat.

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

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

Or

- (b) List down the causes of bread faults.

12. (a) Discuss the principles involved in preparing bread.

Or

- (b) Discuss about the various cake faults.

13. (a) Enumerate the recipe of cream cakes.

Or

- (b) Write down the functions of flour in cake preparation.

14. (a) Explain in detail about bread improvers.

Or

- (b) Define and classify puff pastry.

15. (a) Prepare a flow chart for the procedure of sponge cake preparation.

Or

- (b) Explain about raw material used in bakery.

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

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

Or

- (b) Briefly explain about the role of eggs in bakery.

17. (a) Bring out the principles involved in pastry preparation.

Or

(b) Explain about the types of bread making.

18. (a) What are the effects of under and over fermentation.

Or

(b) Explain about the process of wheat milling process.

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20912

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

Non-Semester

Bakery and Confectionary

CONFECTIONARY

(2016 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define pastry.
2. Give two uses of egg.
3. List out the two forms of cream used in confectionary.
4. Give any two methods of cake making?
5. List down any two optional ingredients used in confectionary.
6. Bring out any four internal characteristics of pastry making.
7. Define sugar batter dough method.
8. Expand WAP.
9. What do you mean by cookies?
10. Define cream.

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

11. (a) Explain the role of margarine in confectionary.

Or

- (b) List down the uses of egg in the preparation of cake

12. (a) Differentiate biscuits and cookies

Or

- (b) Discuss about

- (i) Margarine (ii) Pastries.

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

Or

- (b) Write down the functions and uses of fat and cream.

14. (a) Give an account on

- (i) Danish pastry

- (ii) French pastry.

Or

- (b) Define and classify Swiss pastry.

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 cake making.

Or

(b) Briefly explain about the role of sugar in bakery.

17. (a) Bring out the importance's of icing in confectionary.

Or

(b) Explain about the types of pastry making.

18. (a) Explain the role of cocoa powder and types of chocolate.

Or

(b) Explain about the process of cookies and also biscuits preparation.

C-0602

Sub. Code

20913

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

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. Define bakery?
2. Give two uses of dishwashing.
3. List out the two forms of fire used in baking.
4. Define food.
5. List down any two pest name.
6. What do you mean by sanitation?
7. Define hygiene
8. Expand WAP.
9. What do you mean by first aid?
10. Define adulteration.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain about bread diseases.

Or

(b) List down the uses of egg in the bakery industry.

12. (a) Discuss about food poisoning.

Or

(b) Discuss about :

(i) HACCP

(ii) Danger zone

13. (a) Enumerate the methods involved in to control pest.

Or

(b) Write down about two and three sink dish washing methods.

14. (a) Give an account on

(i) personal hygiene

(ii) minor injuries

Or

(b) Define and classify adulteration.

15. (a) What are all the various methods involved to avoid accident?

Or

(b) Bring out the uses of food safety laws.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the quality control for raw material.

Or

(b) Briefly explain about storage methods of raw material.

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

Or

(b) Explain about the techniques involved in pest control.

18. (a) Importance of oral hygiene.

Or

(b) Explain about the process of fire safety.

C-0603

Sub. Code

20911

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

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. Define types of flour.
2. Discuss the role of egg in bakery.
3. Explain the types of bread making.
4. Explain any one method of pastry.
5. What are the equipments used in bakery industry.
6. Explain the role of milk in bakery.
7. Name the any four method of icing preparation.
8. Bring out the uses of salt in baking.

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. Briefly explain about:
 - (a) Sugar
 - (b) Milk
 - (c) Flour
 - (d) yeast
 - (e) salt
10. What are the functions of raising agents in bakery?
11. Classify raw materials and explain.
12. Describe the type's, forms and uses of sugar in bakery.
13. Explain;
 - (a) Sponge and dough method
 - (b) Delayed salt method.
14. Explain the role of bread improvers.
15. Write short note on:
 - (a) Egg washes
 - (b) French bread
 - (c) Puff pastry
 - (d) Raising agents
 - (e) Flavoring agent

C-0604

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20912

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

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. Explain the types of sugar.
2. Define and explain about Icing.
3. Explain about leavening agent.
4. Give some examples for cake Icing.
5. Write a note about
 - (a) Flour
 - (b) Egg
 - (c) Fat
 - (d) Water
6. Give the preparation method of Biscuits.
7. Give the preparation method of cookies.
8. Discuss about types of pastry.

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. Discuss briefly about
 - (a) Margarine
 - (b) Salt
 - (c) Baking powder
 - (d) Moistening agents
 - (e) Cocoa powder
10. Explain about
 - (a) Salt delayed method
 - (b) Straight dough method
11. Bring out the uses of
 - (a) Dry Fruit
 - (b) Spices
 - (c) Flavorings
 - (d) Gelatin
12. What do you mean by choux pastry and give importance of it?
13. How fermentation takes place in bakery?
14. Discuss about cake making methods.
15. Explain about pastry making and its types.

C-0605

Sub. Code

20913

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2019**

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 do you mean by personal Hygiene.
2. Explain Quality Control.
3. Draw the Structure of Bakery layout.
4. Explain methods of raw materials.
5. Define Dishwashing methods.
6. List out the explain different food borne diseases.
7. Explain waste disposal.

Part B

(4 × 15 = 60)

Answer any **four** questions.

8. What are the essential qualities of bakery chef?
9. What do you mean by HACCP?

10. List out some equipment used in bakery department.
 11. What do you mean by care of skin and feet?
 12. What are the uses
 - (a) Pastry
 - (b) Danish
 - (c) Corissants
 - (d) Brioche
 13. Explain Breads any types of Breads.
 14. Different methods of Garbage disposal.
 15. How do you prevent accidents in Bakery Department?
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