

C-1311

Sub. Code

20911

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2019**

First Semester

Bakery and Confectionary

BAKERY

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is Gluten?
2. Define baking.
3. What is bread diseases?
4. Define moulding.
5. List out different types of yeast.
6. Define - Bread improves.
7. What is meant by baking powder?
8. Expand W.A.P.
9. Define - Bran and grem.
10. Write short notes on shortening.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) How to improving physical quality of bakery products?

Or

- (b) What are the steps involved in milling process of wheat flour?

12. (a) Write various types of flours available, why different types of flours are required for different products.

Or

- (b) Enlist the various bread faults that occur in bread making.

13. (a) Explain about external characteristics of bread.

Or

- (b) What are the role of yeast in fermentation and conditioning in dough?

14. (a) What are the different method of bread making? Explain the straight dough method.

Or

- (b) Draw a labeled diagram of wheat structure.

15. (a) Name ten large and small equipments of bakery with two line description and its uses.

Or

- (b) What are the characteristics of good fresh yeast?

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain an elementary knowledge about yeast.

Or

- (b) Briefly explain about packing, carting and marketing of the bread.

17. (a) Describe internal characteristics of good bread.

Or

- (b) Explain in brief - pH value of flour.

18. (a) Explain about different process of bread making.

Or

- (b) Explain the role of raw materials to make quality bread.

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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2019**

First Semester

Bakery and Confectionary

CONFECTIONARY

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Define fermentation.
2. What is knock back?
3. Define - Batter.
4. Name any four small equipments used in bakery and confectionary.
5. What is whisking?
6. Define - Emulsification.
7. What is creaming?
8. Explain the term Gluten.
9. Define Danish pastry.
10. What are the types of Raising Agents?

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

11. (a) How to prepare cookies and Biscuits?

Or

- (b) Enumerate the principle involved in cake making.

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

Or

- (b) Explain the role of leavening agent.

13. (a) Discuss about

- (i) Flour batter method.
- (ii) All in process method.
- (iii) Sugar water method.

Or

- (b) What are the faults and causes of cookies?

14. (a) How to balancing of cake formula and over temperature?

Or

- (b) What are the important role of setting agent in confectionary?

15. (a) Explain - types of sugar.

Or

- (b) Explain the factors affecting the quality of cookies and biscuits.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Write in detail about moistening agent.

Or

(b) Detail about characteristics of cake.

17. (a) Briefly explain about - types of pastries.

Or

(b) Briefly explain about - types of king.

18. (a) How to prepare black forest cake with proper ingredients, method, measurement and over temperature?

Or

(b) How to prepare assorted cookies with proper ingredients, method, measurement and over temperature?

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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2019**

Second Semester

Bakery and Confectionary

BAKERY HYGIENE AND WORK SAFETY

(2018 onwards)

Time : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write a short notes on Hygiene.
2. Define Accident.
3. Write a short notes on high risk food.
4. Suggest the names of chemicals used for raw water treatment mention any two.
5. Define food intoxication.
6. Write about first aid kit.
7. Define - Bio degradable.
8. What is cross-contamination?
9. Define-Health.
10. Expand COSHH.

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

11. (a) Draw the diagram of two and three sink dish washing method.

Or

- (b) Describe the storage methods for raw materials and finished products to avoid diseases.

12. (a) Explain the techniques of pest control.

Or

- (b) What is food poisoning? Explain any one type of food poisoning in detail.

13. (a) What are the general safety rules to avoid accidents?

Or

- (b) Explain about basic first aid for minor injuries.

14. (a) Explain-Food Adulteration.

Or

- (b) Explain-Food Infection.

15. (a) What is HACCP? Explain in detail.

Or

- (b) What is Garbage disposal? Give different methods of garbage disposal.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the practices that need to be followed to maintain personal hygiene of food handlers.

Or

- (b) What are the techniques of correct storage of food?

17. (a) Explain the importance of oral hygiene.

Or

- (b) What is fire safety? Explain its role in kitchen.

18. (a) Describe the standard of good grooming.

Or

- (b) Brief good structural details for a hygiene bakery.

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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 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 yeast?
2. Give two uses of sugar.
3. List out the two forms of egg used in bakery industry.
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 cake making?
7. Define sponge dough method.
8. Expand WAP.
9. What do you mean by milk and milk products?
10. Define proofing.

Part B**(5 × 5 = 25)**

Answer **all** questions, choosing either (a) or (b).

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

Or

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

12. (a) Discuss about leaving agents and raising agents.

Or

- (b) Discuss about

- (i) Dough
- (ii) Pastries.

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

Or

- (b) Write down the functions and uses of leaving agents.

14. (a) Give an account on

- (i) Puff pastry
- (ii) Short crust pastry

Or

- (b) Define and classify Danish pastry.

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

Or

- (b) Bring out the uses of salt in baking.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the procedures of Wheat milling process.

Or

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

17. (a) Bring out the principles involved in cookies and biscuit preparation.

Or

- (b) Explain about the types of pastry making.

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

Or

- (b) Explain about the process of pastry preparation.

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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 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 muffin.
2. Give two uses of chocolate.
3. List out the two forms of sugar used in confectionary.
4. Give any two methods of pastry making.
5. List down any two natural flavours used in confectionary.
6. Bring out any four internal characteristics of cake making.
7. Define sponge and foam dough method.
8. Expand GRP.
9. What do you mean by setting agent?
10. Define cold desserts.

Part B

(5 × 5 = 25)

Answer **all** questions.

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

Or

- (b) List down the uses of leaving agent in the preparation of cake.

12. (a) Discuss about flour batter method and blending method.

Or

- (b) Discuss about internal characteristics of cake.

13. (a) Enumerate the different types icing.

Or

- (b) Write down the functions and uses of gelatine and agar-agar.

14. (a) Give an account on pastry faults.

Or

- (b) Define and classify French pastry.

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

Or

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

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the role of essential ingredients in cake making.

Or

- (b) Briefly explain about the role of fat and oil.
17. (a) Bring out the internal characteristics of cake.

Or

- (b) Explain about cookies faults and remedies.
18. (a) Explain about hot and cold desserts.

Or

- (b) Enumerate about pastry faults and remedies.
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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 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 baking.
2. Give two uses of three sink dishwashing.
3. List out the two forms of fat used in baking.
4. Define food spoilage.
5. List down any two pest name.
6. What do you mean by grooming?
7. Define bread diseases.
8. Expand WAP.
9. What do you mean by accident?
10. Define danger zone.

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

11. (a) Explain about bread diseases.

Or

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

12. (a) Discuss about food wastage.

Or

- (b) Discuss about

- (i) colour coding
- (ii) Danger zone

13. (a) Enumerate about disinfections and sterilization.

Or

- (b) Write down about sanitation.

14. (a) Give an account on

- (i) grooming
- (ii) accident

Or

- (b) Discuss about cleaning methods of large and small equipment.

15. (a) What are all the various methods involved to avoid food wastage

Or

- (b) Bring out the uses of general safety rules.

Part C

(3 × 10 = 30)

Answer All Questions.

16. (a) List out and discuss about bread causes and disease.

Or

- (b) Briefly explain about general rules of sanitary food handling

17. (a) Explain about good structural details for a hygiene bakery.

Or

- (b) Explain about the techniques involved in garbage disposal

18. (a) Importance of basic first aid.

Or

- (b) Explain the process of cleaning methods for all type equipment in bakery
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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 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. Explain the role of sugar in bakery.
2. Define and explain the leavening and raising agents.
3. Explain the method of cake making.
4. Explain Danish pastry. -
5. What is the various method of baking?
6. Write short notes on:
(a) Yeast (b) Gluten (c) Sugar (d) Salt
7. Write the classification of flour.
8. Define types of flours

Part B

(4 × 15 = 60)

Answer any **Four** questions.

9. Discuss the role of eggs in bakery
10. Explain the types of bread making.
11. Bring out used of salt in baking.

12. Explain the different types of pastry.
 13. Explain: (a) Puff pastry (b) Dough mixing (c) Short crust pastry (d) Failures in pastry (e) Icing sugar
 14. Explain bread improvers and improving physical quality
 15. Explain raw materials used in bakery.
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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 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 flour.
2. Define baking and its importance.
3. Explain about sugar.
4. Give some notes about cake making procedure.
5. Write notes about types of icing.
6. How to prepare of Biscuits.
7. What are the main activities of confectionary department?
8. Discuss about cake balancing formula.

Part B

(4 × 15 = 60)

Answer any **four** questions.

9. Discuss briefly about methods of cake making.
10. Explain about either fruits and pulses can be added in cake products.

11. Bring out the Storage of confectionary.
 12. List out and explain ingredients of cake making.
 13. Give the importance of bakery in hotels.
 14. Explain about the quality of biscuits and cookies.
 15. Explain about the uses of
 - (a) Icing sugar
 - (b) Butter
 - (c) Flour
 - (d) Eggs
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**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2019**

Non Semester

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 is Food Poisoning
2. Give Some examples of garbage disposal
3. Write notes on dishwashing.
4. What do you mean by personal hygiene?
5. Classify raw materials and explain.
6. Explain care of skin.
7. What are the selection and sanitation?
8. Detail on Quality Control.

Part B

(4 × 15 = 60)

Answer any **FOUR** questions.

9. What do you mean by HACCP?
10. List out some equipments used in bakery
11. How can you manage the leftovers in bakery?

12. Give the importance of kitchen hygiene in kitchen staff.
 13. How can types of dishwashing methods.
 14. Explain and importance of space designing.
 15. How do you prevent accidents in bakery department.
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