

**C-4491**

**Sub. Code**

**20911**

**CRAFT CERTIFICATE COURSE EXAMINATION**

**BAKERY AND CONFECTIONARY**

**APRIL 2021 EXAMINATION**

**&**

**APRIL 2020 ARREAR EXAMINATION**

**First Semester**

**BAKERY**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define wheat.
2. Draw the diagram of bread knife, falatte brief.
3. Define cruse of bread.
4. What is meant by endosperm?
5. Write a short notes on pH value of flour.
6. Define packing.
7. What do you meant by “Rope”?
8. Define milling of wheat.

9. Write a short notes on kneading.
10. What is the temperature and timing to made a milk bread?

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) What is the role of the following :
- (i) Yeast
  - (ii) Bread improver
  - (iii) Bread making.
- Or
- (b) How will you improve physical quality of bakery products?
12. (a) List out the faults and remedies of bread making.
- Or
- (b) Discuss about :
- (i) Over fermentation
  - (ii) Under fermentation.
13. (a) Enumerate an elementary knowledge of bakery yeast.
- Or
- (b) Explain the procedure of bread making.
14. (a) Explain the following :
- (i) Egg
  - (ii) Sugar
  - (iii) Water
  - (iv) Salt
- Or
- (b) Write the role of yeast in fermentation and conditioning in dough.

15. (a) Explain causes and prevention bread improver.

Or

(b) Describe the composition of flour, glutens.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Draw the diagram of wheat structure and explain about bran and germ.

Or

(b) Briefly the characteristics of good bread.

17. (a) Detail-types of wheat.

Or

(b) Briefly explain about different types of flour.

18. (a) Detail the role of flour of in bakery.

Or

(b) Discuss the uses of bread improver.

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**C-4492**

**Sub. Code**

**20912**

**CRAFT CERTIFICATE COURSE EXAMINATION**

**BAKERY AND CONFECTIONARY**

**APRIL 2021 EXAMINATION**

**&**

**APRIL 2020 ARREAR EXAMINATION**

**First Semester**

**CONFECTIONARY**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define batter and dough.
2. Name any four equipments used in bakery/confectionary.
3. Explain the uses of egg in confectionary.
4. What is tempering of chocolate?
5. Name any two natural flavourings and two natural colors used in food products.
6. Basic characteristics of a good sponge cake. Explain.
7. Condiments used in bakery-name any four.
8. What are the components of a “standard recipe”?

9. What are the duties of responsibilities of bakery and confectionary chef?
10. What are pectin and Agar Agar? Explain their uses.

**Part B** (5 × 5 = 25)

Answer **all** questions.

11. (a) Write short note on “moistening agents”.
- Or
- (b) Explain the “sugar batter” cake making method.
12. (a) Why appropriate temperature is essential while banking pastries?

Or

- (b) Write short notes on gelatin.
13. (a) Explain the steps by step procedure of cleaning a refrigerator.

Or

- (b) Write short notes on the following terms :
- (i) knock back
  - (ii) meringue
  - (iii) blooming
  - (iv) slicing
  - (v) folding.
14. (a) Explain the types of sugars.
- Or
- (b) How sugar helps in maintaining the texture in basked confectionary goods?

15. (a) What are icings and toppings? Explain.

Or

(b) How will you make “Royal icing and butter Icing”?

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) What are leavening agents their uses?

Or

(b) What are shortenings? Their uses in short crust pastry.

17. (a) Describe the process of making cocoa powder from the cocoa beans.

Or

(b) Give the standard recipe of Lemon souffle.

18. (a) What are the common faults in cake and its remedy?

Or

(b) What are the basic pastries? Basis principles of making choux pastry.

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**C-4493**

**Sub. Code**

**20921**

**CRAFT CERTIFICATE COURSE EXAMINATION**

**BAKERY AND CONFECTIONARY**

**APRIL 2021 EXAMINATION**

**&**

**APRIL 2020 ARREAR EXAMINATION**

**Second Semester**

**BAKERY HYGIENE AND WORK SAFETY**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Write the short notes for hygiene.
2. What is Quality control?
3. Define food intoxication.
4. What is first-aid?
5. What is fire safety?
6. Define Bio degradable.
7. Define Health.
8. What is Danger zone temperature?

9. Define HACCP.
10. What is sterilization?

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the notes for Quality of Raw Materials.

Or

- (b) Explain the storage methods of Raw Materials.

12. (a) Write the notes for Food Infection.

Or

- (b) Write the prevention of Bacteria in Food Poissioning.

13. (a) Explain the Basic First-aid for Minor Injuries.

Or

- (b) Write the importance of Oral Hygiene.

14. (a) Write the Food Safety Law

Or

- (b) Explain fire safety.

15. (a) Explain the cases of Accidents and their preventing methods.

Or

- (b) Explain Personal Hygiene.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the safety methods.

Or

(b) Explain the General rules of sanitary food handling.

17. (a) Explain garbage disposal and its effects.

Or

(b) Explain two and three sink dish washing methods.

18. (a) Write the brief notes for personal Hygiene.

Or

(b) Write the notes for food safety and fire safety.

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