

**C-5487**

**Sub. Code**

**20911**

**CRAFT CERTIFICATE COURSE EXAMINATION,  
NOVEMBER 2021.**

**First Semester**

**Bakery and Confectionary**

**BAKERY**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Name any four states that produces wheat in India.
2. Which ingredient helps to retain the texture of bread?
3. Explain "Straight dough method".
4. What is "Wheat Germ"?
5. What is the difference between "Whole wheat flour" and "Refined wheat flours"?
6. How Gluten is formed in a bread dough?
7. What s self raising flour?
8. How ragi bread is made?
9. Explain in short about an "Electric oven".
10. What are the baking temperature and duration required for cooking "bread loaf and bread stick"?

**Part B**

(5 × 5 = 25)

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

11. (a) What could be the reasons for the following faults on bread
- (i) Hard crust
  - (ii) Sticky inner side
  - (iii) Pale colour
  - (iv) Heavy
  - (v) Cracked sides.

Or

- (b) Write the characteristics of a good bread.

12. (a) What are the two different bread diseases? How will you prevent it?

Or

- (b) Write in details about the types of yeast.

13. (a) Explain various stages of Milling process of wheat.

Or

- (b) What are the physical composition of wheat? Explain in short.

14. (a) What is meant by water absorption power of flour? How it effects the quality of bread?

Or

- (b) Name any one bread improver and how it helps on the texture of any bakery product.

15. (a) What are the uses of left over /surplus bread?

Or

(b) Define “rusk”; how it is made?

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Draw a neat diagram of wheat grain and identify its parts.

Or

(b) Explain the “PH” value of flour and its effect on bread.

17. (a) What are the basic ingredients needed for bread making? Explain its role in bread.

Or

(b) Write in detail about different types of flour.

18. (a) What are the ideal factors for the growth of yeast? Explain.

Or

(b) What is baking powder? How it helps in raising the volume of bread? Explain.

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**C-5488**

**Sub. Code**

**20912**

**CRAFT CERTIFICATE COURSE EXAMINATION,  
NOVEMBER 2021.**

**First Semester**

**Bakery and Confectionary**

**CONFECTIONARY**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. Define Beating.
2. Write a short notes on baking powder.
3. Define palette knife.
4. What do you mean by final proof?
5. Explain the term gluten.
6. Define Raising agents.
7. Write a short notes on emulsification.
8. Define – Icing.
9. What is dough nuts?
10. Write a short notes on petit – fours.

**Part B**

(5 × 5 = 25)

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

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

Or

- (b) Explain about the types of chocolate.

12. (a) What are the different between cookies and biscuits?

Or

- (b) Explain about hot and cold desserts and its types.

13. (a) What is the role of food colour in confectionary products?

Or

- (b) Explain – Internal characteristics of cake.

14. (a) Bring out the uses of fats and oils.

Or

- (b) Explain the following :

(i) Gelatine

(ii) Pectin

(iii) Agar – agar.

15. (a) Write the recipe of chocolate pudding, caramel pudding and pineapple mousse.

Or

- (b) Explain – faults and remedies of pastry.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain in brief about leavening agent.

Or

(b) Explain in detail about cake making methods.

17. (a) Different types of icing – Explain.

Or

(b) Different types of pastries – Explain.

18. (a) Explain – Faults and remedies of cake.

Or

(b) Explain – Faults and causes of cookies.

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