

C-6898

Sub. Code

20911

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2022**

First Semester

Bakery and Confectionary

BAKERY

(2018 onwards)

Duration: 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. What is pan cake?
2. What is egg wash glaze? Explain the uses.
3. What is scoring?
4. Explain the different texture of bread.
5. What is bulger wheat?
6. Docking – Explain.
7. Explain WAP.
8. What is the pH value of flour?
9. Explain few points on Germ.
10. Write five different Indian bread.

Part B

(5 × 5 = 25)

Answer **all** questions.

11. (a) What do you mean by pasturization?
Or
(b) Write the basic bread faults such as bloom of bust, moistness, dryness, shape and colour.
12. (a) Write down the uses and working principle of proving cabinet.
Or
(b) List the equipment used in bakery with diagram.
13. (a) Write different processes and steps involved in bread making.
Or
(b) What are the different types of milk?
14. (a) Explain the following:
(i) Exothermic reaction.
(ii) Demoulding.
(iii) Panning
(iv) Scoring.
(v) Waffles.
Or
(b) Write the different equipment used in backing with diagram.
15. (a) What range of temperature kills the yeast? Write at least five impacts of sugar on the bread.
Or
(b) Explain the factors influencing the making of good bread loaf.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the pH value of the flour.

Or

- (b) Explain the following bread making method.

(i) Salt delayed dough method.

(ii) Straight dough method.

17. (a) Explain the Internal characteristics of bread.

Or

- (b) What is pasturization of milk and describe the different types of milk?

18. (a) Write the different types of yeast and explain its various characteristics.

Or

- (b) List the basic knowledge about bakers yeast.

C-5489

Sub. Code

20921

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2022**

Second Semester

Bakery and Confectionary

BAKERY HYGIENE AND WORK SAFETY

(2018 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 2 = 20)

Answer **all** questions.

1. Write any two raw materials used in bakery.
2. Define Hygiene.
3. Define Quality control.
4. What is Dough?
5. What is Finished product.
6. What is Accident?
7. Explain HACCP.
8. Explain COSHH.
9. Define colour loading.
10. Define Sanitary.

Part B

(5 × 5 = 25)

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

11. (a) What is Quality control of Raw Materials.

Or

- (b) Write the notes for food poisoning.

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

Or

- (b) Write the notes for infection.

13. (a) Write the general rules for sanitary food handling.

Or

- (b) Explain the garbage disposal and its methods.

14. (a) Write the notes for pest control.

Or

- (b) Write the notes for bakery cleaning methods.

15. (a) Write the notes for cross contamination.

Or

- (b) What are the general safety rules to avoiding accident.

Part C

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain food infection and food intoxication.

Or

- (b) Explain the food poisoning Bacteria and their prevention.

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

Or

(b) Elaborate Eco-friendly methods of general garbage.

18. (a) Brief pest control?

Or

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