

**C-8036**

**Sub. Code**

**20911**

**CRAFT CERTIFICATION COURSE EXAMINATION,  
NOVEMBER 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 bran?
2. Explain germ.
3. What is gassing power?
4. Write five bread of italy and germany.
5. Explain proofing.
6. Define fermentation?
7. What is Hydrogenation?
8. What is Rope and Mould.
9. What is knock back?
10. What do you mean by ANTI PASTI?

**Part B**

(5 × 5 = 25)

Answer **all** the questions.

11. (a) Explain the Internal characteristics of bread?

Or

- (b) What do you mean by gluten explain its characteristics.

12. (a) Draw the structure of what and define its parts?

Or

- (b) Write the uses of fat in cooking and baking?

13. (a) Write down the different types of flour available?

Or

- (b) What are the causes and prevention followed while preparing the bread.

14. (a) Write about milk and milk products used in baking.

Or

- (b) What are the Roll of yeast in fermentation and in preparation of dough.

15. (a) Explain the following

- (i) Confit
- (ii) Forina
- (iii) Gluten
- (iv) Hydrogenation

Or

- (b) Explain the roll of few Ingredient in bread making.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the different composition of the flour?  
Briefly explain each component?

Or

- (b) Explain different types of flour obtained from wheat?

17. (a) Explain about the bread faults and it's remedies?

Or

- (b) Explain the different effect of under pricing and over proofing.

18. (a) List the number of Ingredient to make a quality bread? Describe its roll.

Or

- (b) How to Improve the physical quality of the bread.

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**C-8037**

**Sub. Code**

**20912**

**CRAFT CERTIFICATE COURSE EXAMINATION,  
NOVEMBER 2022.**

**First Semester**

**Bakery and Confectionary**

**CONFECTIONARY**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. What do you mean by Leavening agent?
2. Write any two functions of salt in yeast.
3. What is Gluten?
4. What is the difference between “Butter and Margerine”?
5. What do you mean by cake improver?
6. List additives used in cake making.
7. Write the importance of eggs in bakery products.
8. What is Mousse?
9. What is the difference between cookies and biscuits?
10. What is Moistening Agent?

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Write the role of following ingredients in cake making.
- (i) Flour
  - (ii) Fat
  - (iii) Sugar

Or

- (b) Write the various functions of salt in bread making.
12. (a) Write any five characteristics of cake.

Or

- (b) Write short notes on blending method of cake preparation.
13. (a) Briefly explain the importance of Gelatin.

Or

- (b) Write short notes on “Cold desserts”.
14. (a) What are the failures usually arise while making pastry.

Or

- (b) Write the basic principles involved in pastry making.
15. (a) Describe any two methods of enclosing butter when making puff pastry.

Or

- (b) Write the recipe for Biscuit preparation.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Classify cakes and explain different methods of cake making.

Or

- (b) Describe the common cake faults, their causes and remedies.

17. (a) Explain the different types of chocolate.

Or

- (b) Describe different types of Icings used in bakery and confectionary.

18. (a) Explain various factors affecting the quality of cookies and biscuits.

Or

- (b) Explain different types of pastry and write the principles involved in pastry making.

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**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.

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