

**C-9022**

**Sub. Code**

**20911**

**CRAFT CERTIFICATE COURSE EXAMINATION, APRIL  
2023.**

**First Semester**

**Bakery and Confectionary**

**BAKERY**

**(2018 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 2 = 20)

Answer **all** questions.

1. What are the types of wheat?
2. What is WAP?
3. What is strong flour?
4. What is semolina?
5. What are the types of yeast?
6. What is fermentation?
7. What is knock-back?
8. What are bread improvers?
9. What are enriching agent of bread quality?
10. What are glazes given to bread?

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Draw and explain the structure of wheat.

Or

- (b) Explain the water absorption power of flour.

12. (a) Explain the raw materials for bread making.

Or

- (b) Discuss the process in bread making.

13. (a) Explain the internal characteristics of good bread.

Or

- (b) Discuss about the faults and remedies in bread making.

14. (a) List the importance of Bakers yeast in baking products.

Or

- (b) Bring out the effect of under and over proofing.

15. (a) How to improve the physical quality of bread.

Or

- (b) Discuss about the packing and costing of breads.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Enumerate the steps in milling of wheat and the role of germ.

Or

- (b) Elaborate on the composition of flour.

17. (a) Describe the various methods of bread making.

Or

(b) Explain about the effect of under fermentation in bread making.

18. (a) Discuss the role of yeast in fermentation and conditioning in dough.

Or

(b) Elaborate on the bread diseases and prevention.

---

**C-9023**

**Sub. Code**

**20921**

**CRAFT CERTIFICATE COURSE EXAMINATION,  
APRIL 2023.**

**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. What is basic of bakery?
2. Define the term 'Yeast'.
3. Write short notes on food safety.
4. Write brief about food poisoning.
5. Define the term "Disinfection".
6. What do you mean by sanitation?
7. Define the term Personal hygiene".
8. What are the personal protective equipment for bakers?
9. What do you mean food safety?
10. Write brief about fire safety.

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) How will you avoid bread diseases?

Or

- (b) Write notes on processing of dough and finished products.

12. (a) Explain about food poisoning bacteria and their prevention.

Or

- (b) Write notes on food infection and food intoxication.

13. (a) Explain the eco-friendly methods of garbage disposal.

Or

- (b) Write notes on two and three sink dish washing methods.

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

Or

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

15. (a) Write notes on food safety laws.

Or

- (b) Explain the general safety rules to avoid accidents.

**Part C**

(3 × 10 = 30)

Answer **all** questions.

16. (a) Explain the storage methods of raw materials in bakery products.

Or

- (b) Explain in detail about food safety methods in bakery.

17. (a) Explain the general rules of sanitary food handling.

Or

(b) Discuss in detail notes on pest and diseases and pest control techniques in bakery.

18. (a) Explain about good grooming standards and care of body parts for personal hygiene.

Or

(b) Discuss in detail notes on fire safety precautions to be followed in bakery.

---