

C-1458

Sub. Code

20911

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

**First Semester**

**Bakery and Confectionary**

**BAKERY AND CONFECTIONARY**

**(2023 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 1 = 10)

Answer **all** questions.

1. It is a protein found in many grains, including wheat, barley, and rye. It's common in foods such as bread, pasta, pizza, and cereal \_\_\_\_\_
  - (a) Gluten
  - (b) Collagen
  - (c) Albumin
  - (d) Carotin
  
2. It's agent as a fat, solid at room temperature, which can be used to give foods a crumbly and crisp texture such as pastry \_\_\_\_\_
  - (a) leavening agent
  - (b) Raising agent
  - (c) Sweetening agent
  - (d) Shortening agent
  
3. When the open top bread is getting baked, then upper and side surface crust forms earlier than the bottom surface is called \_\_\_\_\_
  - (a) bake spring
  - (b) Over spring
  - (c) Oven spring
  - (d) Under spring

4. \_\_\_\_\_ is bacterial spoilage of bread that initially occurs as an unpleasant fruity odour, followed by enzymatic degradation of the crumb that becomes soft and sticky.
- (a) fungus                      (b) Rope  
(c) Bacteria                      (d) algae
5. Baking soda and baking powder is an example of \_\_\_\_\_
- (a) leavening agent    (b) shortening agent  
(c) sweetening agents (d) all of the above
6. Creaming and Rubbing is an example of \_\_\_\_\_
- (a) bread making      (b) Cake making  
(c) Cookies making    (d) Puff making
7. Gelatine is an example of \_\_\_\_\_ Agent
- (a) leavening agent    (b) shortening agent  
(c) setting agent        (d) sweetening agent
8. Royal icing is an example of \_\_\_\_\_
- (a) cake leavening      (b) cake covering  
(c) Cake decorating    (d) Cake baking
9. Filo and Puff is an example of \_\_\_\_\_
- (a) pastry                      (b) bread  
(c) none of the above    (d) all of the above
10. \_\_\_\_\_ refers to the process of creating multiple, separate layers of dough and fat when making pastry
- (a) Folding                      (b) Icing  
(c) Lamination                (d) All of the above

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Discuss types of Flour used in Baking? What are its composition?

Or

- (b) Write about various Milk and Milk product used in Bakery.

12. (a) What are the characteristics of Good bread Discuss?

Or

- (b) What are various bread faults and Remedies Discuss.

13. (a) What is the Role of Moistning and leavening agent in Bakery.

Or

- (b) Discuss about the sugar-batter method of cake making.

14. (a) Write the uses of flavours and Food color in Bakery.

Or

- (b) Discuss Various setting Agents and its uses.

15. (a) Discuss about the principles involved in pastry Making.

Or

- (b) Discuss various cookies Fault and its Remedies.

**Part C**

(5 × 8 = 40)

Answer **all** questions.

16. (a) Discuss the details about the various raw materials used in Bread Making.

Or

- (b) Give various Methods of Bread Making in detail.

17. (a) Discuss the Internal characteristics of Bread? in detail.

Or

- (b) How will you improve Bread and its physical qualities, Packaging and Marketing.

18. (a) Discuss about

(i) All in process

(ii) Blending Methods of cake making.

Or

- (b) Discuss the External features of Cake.

19. (a) What is cocoa? Where is the origin of Coca? Write about cocoa products.

Or

- (b) Write an Essay on chocolate production of chocolate and its types.

20. (a) Define Pastry? Discuss in detail on various types of pastry.

Or

- (b) Write about various method for preparing cookies and Biscuit.

**C-1459**

**Sub. Code**

**20914**

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

**First Semester**

**Bakery and Confectionary**

**BAKERY HYGIENE AND WORK SAFETY**

**(2023 onwards)**

Duration : 3 Hours

Maximum : 75 Marks

**Part A**

(10 × 1 = 10)

Answer **all** questions.

1. Growth of unwanted fungi on bread \_\_\_\_\_
  - (a) Mold
  - (b) Maturation
  - (c) Infection
  - (d) Disinfection
2. Yeast and flour are used in \_\_\_\_\_
  - (a) Bread making
  - (b) Cookies making
  - (c) Muffins making
  - (d) Pizza making
3. The temperature of Danger Zone is \_\_\_\_\_
  - (a) 5-56 degree Celsius
  - (b) 5-57 degree Celsius
  - (c) 5-58 degree Celsius
  - (d) 5-65 degree Celsius

4. \_\_\_\_\_ is a critical aspect of ensuring the safety and quality of bakery products.
- (a) Sanitation            (b) Cleaning  
(c) Disinfection        (d) Maintaining
5. Whisk and peeler are example of \_\_\_\_\_
- (a) Big equipment    (b) Medium equipment  
(c) Small equipment (d) Electrical equipment
6. \_\_\_\_\_ is the transfer of harmful microorganisms or contaminants from one surface, object, or food item to another, leading to the potential spread of pathogens and the risk of foodborne illness.
- (a) Contamination    (b) Cross contamination  
(c) Pollination        (d) Transportation
7. The activities and practices individuals engage in to maintain their personal appearance and hygiene.
- (a) Grooming            (b) Selfcare  
(c) Personal hygiene (d) Cleaning
8. Apron is a part of \_\_\_\_\_
- (a) Equipment            (b) Ingredients  
(c) Chef uniform        (d) Fashion wear
9. Food colouring and Dyes are example of
- (a) Maturation        (b) Adulteration  
(c) Fermentation        (d) Sterilization
10. Smoke alarm or smoke detector are \_\_\_\_\_ equipment.
- (a) Manual equipment  
(b) Mechanical equipment  
(c) Fire safety equipment  
(d) Chemical substances

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) What are the storage methods for raw material?

Or

- (b) How do you do quality check for dough and finished product?

12. (a) Write a brief note on food infection its causes and protection.

Or

- (b) What are the basis sanitary food handling rules?

13. (a) Write short note on Equipment Hygiene.

Or

- (b) Write about pest control techniques.

14. (a) What is the importance of ORAL Hygiene?

Or

- (b) How will you prevent Accidents in kitchen.

15. (a) Write short note on fire and its class. How to prevent fire from spreading?

Or

- (b) Discuss on few Food Safety Law.

**Part C**

(5 × 8 = 40)

Answer **all** questions.

16. (a) Discuss various bread disease? What precaution you will take to prevent Bread Diseases. Write a detail note.

Or

- (b) How will you do the quality control for Raw material and finished product in Bakery?

17. (a) Write the seven principles of HACCP in detail.

Or

- (b) Write a note on food poisoning Bacterian the Bacteria growth stage and their prevention.

18. (a) Write a note on various pest and write its control and eradication.

Or

- (b) Write about various cleaning methods for electrical, large and small equipment.

19. (a) Discuss about causes of accidents and their preventive measures.

Or

- (b) What would be the basic first aid for (Burns, Scalds, wounds and Insect, bite )

20. (a) Discuss various food safety laws and its importance.

Or

- (b) Discuss on various general safety rules to avoid accidents.