

C-2824

Sub. Code

20911

**CRAFT CERTIFICATE COURSE EXAMINATION,  
APRIL 2024.**

**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. Baker's yeast and Brewer's yeast are example of \_\_\_\_\_ leavening agent
  - (a) Physical
  - (b) Chemical
  - (c) Biological
  - (d) Mechanical
2. Toned and Double toned are types of \_\_\_\_\_.
  - (a) Yeast
  - (b) Milk
  - (c) Cream
  - (d) Curd
3. A conspicuous mass of mycelium (masses of vegetative filaments, or hyphae) and fruiting structures produced by various fungi (kingdom Fungi).
  - (a) Mold
  - (b) Fungi
  - (c) Bacteria
  - (d) Algae

4. \_\_\_\_\_ happens when dough has proofed too long and the air bubbles have popped.
- (a) Under proofing
  - (b) Over-under proofing
  - (c) Under –over proofing
  - (d) Over proofing
5. Sucrose, Molasses and Honey are example of \_\_\_\_\_.
- (a) Sweetening agent
  - (b) Chemical substances
  - (c) Shortening agent
  - (d) All of the above
6. Butter Milk and Yogurt are example of \_\_\_\_\_ agent
- (a) Milk product
  - (b) Paneer
  - (c) Moistening agent
  - (d) Shortening agent
7. \_\_\_\_\_ is a gelatinous substance that is extracted from seaweed and processed into flakes, powders and sheets.
- (a) Gluten
  - (b) Agar–agar
  - (c) Gelatin
  - (d) None of the above
8. Characteristic is a relatively soft, spongy, and thick texture in a food is regarded as
- (a) Bread
  - (b) Cake
  - (c) Pudding
  - (d) None of the above
9. It is a cooked paste or light dough containing eggs, water or milk, butter, and flour that puffs up when baked into a nearly hollow shell \_\_\_\_\_.
- (a) Flaky pastry
  - (b) Puff pastry
  - (c) Shortcrust pastry
  - (d) Choux pastry
10. Nankhatai and Melting Moment are example of \_\_\_\_\_.
- (a) Cake
  - (b) Bread
  - (c) Cookies
  - (d) Muffins

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Discuss about various methods of Bread making.

Or

- (b) Explain about the composition of flour and Gluden.  
How would you activate gluten.

12. (a) Write a short note on Yeast and its uses in Bakery.

Or

- (b) How would you improve the quality of Bread?

13. (a) Explain the Sugar–Water method of Cake making.

Or

- (b) Discuss the cake faults and remedies.

14. (a) Explain the products of Cocoa in Bakery industry.

Or

- (b) Write a short note on Hot and Cold dessert.

15. (a) Discuss the pastry faults and remedies.

Or

- (b) Differentiate between Cookies and Biscuit. Give some brand names of Cookies and Biscuit.

**Part C**

(5 × 8 = 40)

Answer **all** questions.

16. (a) Discuss the various types of flour available in the market in detail.

Or

- (b) Explain the role of Sugar, Salt and shortening agent in Bread making.

17. (a) Discuss the internal characteristics of a good Bread.

Or

- (b) Discuss about the effects of under and over fermentation of Bread.

18. (a) Explain the internal characteristics of a cake.

Or

- (b) Explain the role of Sugar, Eggs and leavening agents in Cake making.

19. (a) What is Chocolate? Explain the manufacturing process of Chocolate. Name some brands of Chocolate.

Or

- (b) Explain the role of setting Agent in confectionary.

20. (a) What are the factors affecting the quality of Cookies and Biscuit.

Or

- (b) What are the principle involved in pastry making? Discuss in detail.

**C-2825**

**Sub. Code**

**20914**

**CRAFT CERTIFICATE COURSE EXAMINATION,  
APRIL 2024.**

**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. Rope is a condition of \_\_\_\_\_  
(a) Bread diseases      (b) Fungal diseases  
(c) Skin diseases      (d) Bacterial diseases
2. \_\_\_\_\_ refers to the characteristics and attributes of bread that determine its overall appeal and desirability to consumers.  
(a) Texture      (b) Color  
(c) Size      (d) Bread Quality
3. It is a critical process to maintain a safe and hygienic environment, prevent the contamination of food products, and ensure the health and safety of both workers and consumers \_\_\_\_\_  
(a) Cleaning      (b) Disinfection  
(c) Sanitation      (d) Maintaining
4. \_\_\_\_\_ is a critical aspect of ensuring the safety and quality of bakery products.  
(a) Sanitation      (b) Cleanliness  
(c) Disinfection      (d) Maintaining

5. Expand HACCP
- (a) Hazard Analysis Critical Control Percentage
  - (b) Hazard Analysis Critical Control Point
  - (c) Hazard Analysis Critical Control Policy
  - (d) Hotel Analysis Critical control Point
6. Food borne illness, is a condition caused by consuming \_\_\_\_\_ food or beverages.
- (a) Distilled                      (b) Botteled
  - (c) Leftover                      (d) Contaminated
7. \_\_\_\_\_ refers to the practices and habits that individuals maintain to promote physical, mental, and emotional well-being by keeping their bodies clean and healthy.
- (a) Grooming                      (b) Selfcare
  - (c) Personal hygiene      (d) Cleanliness
8. Give 2 example Chef Uniform \_\_\_\_\_
- (a) Chef coat and pant
  - (b) Chef coat, saree
  - (c) Chef pant, saree
  - (d) Chef coat, Dhodhi
9. \_\_\_\_\_ refers to the act of intentionally adding impurities or inferior substances to a product, typically a food, beverage, medication, or other consumer goods, with the intent to-deceive or lower the quality of the product for economic gain.
- (a) Maturation                      (b) Adulteration
  - (c) Fermentation                      (d) Sterilization

10. These fires involve ordinary combustible materials, such as wood, paper, cloth, and plastics —————
- (a) Class C fire            (b) Class A fire  
(c) Class D fire            (d) Class B Fire

**Part B**

(5 × 5 = 25)

Answer **all** questions.

11. (a) Explain the Quality control for Raw material.

Or

- (b) What are storage methods of Bakery Raw Material?

12. (a) Define Food poisoning. How to stop food poisoning?

Or

- (b) Discuss Food poisoning Bacterias and their prevention.

13. (a) What are the in effects of Garbage disposal?

Or

- (b) Explain: (i) Disinfection (ii) Sterilization (iii) Sanitation.

14. (a) Discuss various Grooming standard maintained in Bakery.

Or

- (b) Write the importance of oral hygiene.

15. (a) Write short note on Food safety Law.

Or

- (b) Discuss the importance of Fire safety.

**Part C**

(5 × 8 = 40)

Answer **all** questions.

16. (a) Discuss the method of storage for bakery finished product.

Or

- (b) What is the Quality control for dough and finished products?

17. (a) Discuss the Food Infection and food Intoxication.

Or

- (b) What is cross-contamination? What are the various methods of preventing cross contamination?

18. (a) What are the causes of Accidents and their preventive methods?

Or

- (b) What is the care for different body parts for personal hygiene?

19. (a) Discuss the importance of Good structural details for Bakery.

Or

- (b) Discuss the two and three sink dish washing methods.

20. (a) Discuss various Food Adulteration in detail with example.

Or

- (b) Discuss General Safety rules to avoid accidents.