

C-5738

Sub. Code

20911

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2025**

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. Which milling process is used to produce whole wheat flour?
(a) Roller Milling (b) Stone Milling
(c) Impact Milling (d) Pin Milling
2. Which method of bread making involves fermenting a pre-fermented dough mixture before adding it to the final dough?
(a) Straight dough method
(b) Sponge and dough method
(c) No-time dough method
(d) Charley wood bread process

3. Which internal characteristic of bread indicates proper fermentation and gluten development?
- (a) Dense crumb
 - (b) Irregular holes or tunnel
 - (c) Uniform texture
 - (d) Gummy or undercooked texture
4. What is the primary cause of mold growth on bread?
- (a) Excessive moisture
 - (b) Insufficient yeast
 - (c) High oven temperature
 - (d) Excessive salt content
5. Which cake-making method involves creaming together butter and sugar before adding eggs and dry ingredients?
- (a) The sponge method
 - (b) The creaming method
 - (c) The chiffon method
 - (d) The reverse creaming method
6. Which external characteristic of a cake indicate that it has been adequately baked?
- (a) Pale color
 - (b) Shiny surface
 - (c) Even browning
 - (d) Dark and burnt edges
7. Which type of chocolate contain only cocoa solids and cocoa butter without any added sugar or dairy?
- (a) Dark chocolate
 - (b) Milk chocolate
 - (c) White chocolate
 - (d) Bittersweet chocolate
8. What is the primary setting agent used in making a mousse?
- (a) Gelatine
 - (b) Pectin
 - (c) Agar Agar
 - (d) Baking powder

9. What might be the cause of the pastry dough that is too tough and difficult to roll out?
- (a) Over mixing the dough
 - (b) Adding too much liquid
 - (c) Not enough chilling time
 - (d) Under baking
10. Which ingredients primarily affects the moisture content and tenderness of cookies and biscuits?
- (a) Sugar (b) Flour
 - (c) Eggs (d) Fat

Part B

(5 × 5 = 25)

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

11. (a) Outline the role of milk products in bakery.

Or

- (b) Sketch and label the structure of wheat grain.

12. (a) Discuss the importance of yeast in bread making.

Or

- (b) Discuss the function of bread improver.

13. (a) Express the cake fault and remedies briefly.

Or

- (b) Describe the crust character in cake.

14. (a) Explain the role of gelatine in confectionary.

Or

- (b) Write a short note on cold dessert in content to ice cream.

15. (a) Describe the faults and remedies of pastry.

Or

- (b) Write short note laminated pastry.

Part C

(5 × 8 = 40)

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

16. (a) Elucidate the bread making process in detail.

Or

- (b) Enlist and explain the different method of bread making.

17. (a) Discuss in detail on bread diseases – rope and mold causes and prevention.

Or

- (b) Write a short note on

(i) effect of under and over fermentation

(ii) effect of under and over proofing

18. (a) Enlist and explain the cake making method.

Or

- (b) Discuss about internal and external characteristics of cake.

19. (a) Write a note on cocoa products and types of chocolates.

Or

- (b) Write the recipes for Mousse and Puddings.

20. (a) What is pastry? Enlist and explain the types of pastry.

Or

- (b) Discuss in detail the basic ingredients used for making cookies and biscuits.

C-5739

Sub. Code

20914

**CRAFT CERTIFICATE COURSE EXAMINATION,
APRIL 2025**

First Semester

Bakery and Confectionery

BAKERY HYGIENE AND WORK SAFETY

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Section A

(10 × 1 = 10)

Answer **all** questions.

1. What is an important characteristic of a high-quality loaf of bread?
 - (a) Hard and crusty structure
 - (b) Even crumb structure with a soft and tender texture
 - (c) Dark brown colour throughout
 - (d) Dense and heavy with dry crumb
2. What is the purpose of maintaining a clear and organized work station in a bakery?
 - (a) To impress customers
 - (b) To make the bakery 100K nice
 - (c) To ensure food safety and prevent accidents
 - (d) To follow fashion trends

3. What is the most common cause of food poisoning?
 - (a) Overcooking food
 - (b) contaminated food or water
 - (c) Using fresh ingredients
 - (d) properly storing food
4. How can you prevent cross-contamination in the kitchen?
 - (a) Using the same utensils for raw and cooked foods
 - (b) Keeping raw and cooked foods separate
 - (c) washing hands only after cooking
 - (d) Not cleaning kitchen surfaces regularly
5. How should a bakery handle expired or spoiled ingredients?
 - (a) store them in the pantry
 - (b) Discard them in a designated waste bin and follow proper disposal procedures
 - (c) Use them in new recipes
 - (d) Feed them to animals
6. What is a key component of the Good manufacturing practices (GMP) regulations?
 - (a) Ensuring that all food products are advertised correctly
 - (b) Establishing procedures for maintaining a clean and sanitary environment
 - (c) Expanding market reach for food products
 - (d) Designing food packaging for aesthetic appeal

7. Under the food safety and Inspection Service (FSIS) regulations. What must be done with food products that are suspected to be contaminated?
- (a) Distribute them to other markets
 - (b) Immediately recall them and remove them from the market
 - (c) Use them for animal feed
 - (d) Ignore and continue sales until proven safe
8. Why is it important for bakery workers to wear hair nets of hats?
- (a) To keep their hair clean
 - (b) To prevent hair from contaminating the food
 - (c) To make a fashion statement
 - (d) To identify bakery staff
9. Which of the following is a sign of a pest infestation in a bakery?
- (a) Clean surfaces
 - (b) Regular food deliveries
 - (c) Droppings, gnaw marks, or sighting of pests
 - (d) properly sealed containers
10. Which type of fire extinguisher is suitable for electrical fires?
- (a) water extinguisher
 - (b) foam extinguisher
 - (c) carbon dioxide (Co2) extinguisher
 - (d) dry chemical extinguisher

Section B

(5 × 5 = 25)

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

11. (a) State the importance of quality control for raw materials in bakery.

Or

- (b) Write a short note on storage method of bakery products.

12. (a) Describe on food infection.

Or

- (b) Discuss on cross contamination and Reasons.

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

Or

- (b) Outline the pest control techniques in bakery.

14. (a) Describe the personal grooming of bakery staff.

Or

- (b) Explain the significance of protective clothing in bakery.

15. (a) Write the importance of food safety laws.

Or

- (b) Explain about general safety rules.

Section C

(5 × 8 = 40)

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

16. (a) Discuss in detail about quality contract for raw materials in bakery.

Or

- (b) Explain about food storage conditions of operating procedures for receiving and storage of foods.

17. (a) Write a note about the principles of HACCP with the flowchart.

Or

- (b) What is food poisoning. Explain the various sources of food contaminations.

18. (a) Brief about sanitary procedures followed while serving and displaying of foods.

Or

- (b) Write a detail note on equipment hygiene and significance in bakery.

19. (a) Describe accident. Detail the causes and preventive measures for accidents in bakery.

Or

- (b) Write first aid procedures for wounds, burns, scalds and cuts.

20. (a) What is FSSAI? Explain the functions of FSSAI in context to food safety laws.

Or

- (b) Define food adulteration. Explain about the different food adulterants.
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