

C-7399

Sub. Code

20911

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2025**

First Semester

Bakery and Confectionary

BAKERY AND CONFECTIONERY

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. What is the primary leavening agent in most bread and bakery products?
(a) Cream tartar (b) Baking soda
(c) Yeast (d) Baking powder
2. Which of the following is NOT a step involved in bread making process?
(a) Milling (b) Dough make-up
(c) Baking (d) Mixing
3. Which of the following is NOT a functions of egg in baked products?
(a) Breakdown carbohydrate into carbon dioxide and ethanol
(b) It act as stabilizing agent
(c) It act as foaming agent
(d) It act as emulsifying agent

4. Which of the following is NOT a defect caused by baking?
- (a) Thick crust (b) Bread holes
(c) Pale crust (d) Dark crust
5. Which one of the following classification of cake involves cakes which contains shortenings?
- (a) Meringue type (b) Sponge type
(c) Chiffon type (d) Batter type
6. What is another name for creaming method of cake-making?
- (a) Flour batter method
(b) Sugar batter method
(c) Boiled method
(d) Blending method
7. Which frozen dessert is similar to an ice-cream cake and is made by layering three different kinds of ice-cream with a layer of Genoese sponge?
- (a) Gelato (b) Bombe
(c) Spuma (d) Casatta
8. In one of the following cocoa butter is replaced by hydrogenated fat and a stabilizer. Which one is it?
- (a) Couverture (b) compound chocolate
(c) Bitter chocolate (d) sweet chocolate
9. What are whipped egg white sweetened with sugar called as?
- (a) Macaroon
(b) Italian meringue
(c) Meringues
(d) Sabayon

10. A cooking or pastry dough with a high proportion of butter of fat to flour name it?
- (a) short crust (b) short dough
(c) short cake (d) short batter

Part B

(5 × 5 = 25)

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

11. (a) What are leavening agents? Discuss various types of leavening agents used in bakery.

Or

- (b) Discuss the role of shortening in bread making.

12. (a) Describe the characteristics of good bread.

Or

- (b) Write a notes on bread faults and remedies.

13. (a) Write a note on cake faults and remedies.

Or

- (b) Discuss on blending method of cake making.

14. (a) Explain about cocoa products.

Or

- (b) Classify on the setting agent for icing.

15. (a) Discuss on phyllo pastry.

Or

- (b) Explain on pastry faults and remedies.

Part C

(5 × 8 = 40)

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

16. (a) Explain the wheat milling process in detail with suitable illustrations.

Or

- (b) Discuss in details the function of ingredients used for making bread.

17. (a) Explain the role of yeast in fermentation and conditioning in dough with effect of over fermentation.

Or

- (b) Describe different process in bread making with detail note.

18. (a) Describe in detail the ingredients used in cake making.

Or

- (b) Enlist and explain the cake making methods.

19. (a) Define icing? List out the different types of icing.

Or

- (b) Discuss elaborately the hot and cold desserts with example.

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

Or

- (b) Write a note on preparation of cookies and biscuits.

C-7400

Sub. Code

20914

**CRAFT CERTIFICATE COURSE EXAMINATION,
NOVEMBER 2025.**

First Semester

Bakery and Confectionery

BAKERY HYGIENE AND WORK SAFETY

(2023 onwards)

Duration : 3 Hours

Maximum : 75 Marks

Part A

(10 × 1 = 10)

Answer **all** questions.

1. Which of the following is an indicator of fresh and high-quality pastries?
 - (a) soggy or oily appearance
 - (b) flaky, crisp texture with a golden-brown colour
 - (c) flat and hard texture
 - (d) unevenly baked with burnt edges

2. What is the most important step in maintaining hygiene in a bakery?
 - (a) wearing fashionable clothes
 - (b) regular hand washing
 - (c) using plastic utensils
 - (d) keeping the bakery food closed

3. Which bacteria is commonly associated with undercooked poultry and can cause food poisoning?
 - (a) escherichia coli
 - (b) salmonella
 - (c) listeria
 - (d) clostridium botulinum

4. Which of the following practices helps prevent foodborne illnesses in a bakery?
 - (a) using expired ingredients
 - (b) properly refrigerating perishable items
 - (c) ignoring hand washing before handling food
 - (d) mixing old and new batches of dough

5. How should flour be stored to maintain hygiene and safety?
 - (a) in a cool, dry place in sealed containers
 - (b) in open bags on the floor
 - (c) in the refrigerator
 - (d) near the sink

6. Which of the following is a critical practice to prevent cross-contamination in a bakery?
 - (a) using the same cutting board for all ingredients
 - (b) storing raw and cooked foods together
 - (c) cleaning and sanitizing surfaces and equipment between uses
 - (d) not labeling ingredients

7. What should be done if a bakery worker has an open wound on their hand?
 - (a) ignore it and continue working
 - (b) cover it with a water proof bandage and water gloves
 - (c) use hand sanitizer frequently
 - (d) leave it uncovered for ventilation

8. What is the correct method for lifting heavy bags of flour to prevent injury?
 - (a) bending at the waist
 - (b) using only arm strength
 - (c) bending at the knees and keeping the back straight
 - (d) twisting the body while lifting

9. What is a key practice in managing bakery waste?
 - (a) disposing of all waste in a single bin
 - (b) sorting and segregating waste into appropriate categories
 - (c) ignoring waste disposal procedures
 - (d) burning all waste

10. What is a common cause of kitchen fires?
 - (a) using a fire extinguisher
 - (b) leaving cooking unattended
 - (c) cleaning spills immediately
 - (d) using the oven properly

Part B

(5 × 5 = 25)

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

11. (a) Discuss the presentation method of bread diseases.

Or

- (b) Outline the importance of storage procedure in bakery.

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

Or

- (b) Write the importance of danger zone temperature in bakery.

13. (a) Write a short note on two and three sink dish washing methods.

Or

- (b) Differentiate between sterilization and sanitation techniques.

14. (a) Illustrate the importance of first aid for staffs.

Or

- (b) Write the impact of good grooming standards for staffs in bakery.

15. (a) What is fire safety measures in bakery?

Or

- (b) Write a note on general safety rules in bakery.

Part C

(5 × 8 = 40)

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

16. (a) Explain in details about concept of quality bakery products.

Or

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

17. (a) Describe the different types of food contaminants and the preventive measures to be taken in order to reduce food contaminations.

Or

- (b) Discuss in detail about food poisoning bacteria and their prevention methods.

18. (a) Enlist and explain the cleaning methods for large and small equipments.

Or

- (b) Elucidate the importance of garbage disposal in context to eco-friendly methods of garbage disposal.

19. (a) Outline the significance of comfortable and protective cloth for baker.

Or

- (b) Explain the general principles of food and personal hygiene of food handlers.

20. (a) Discuss in detail about fire safety and preventive in bakery.

Or

- (b) Define food adulteration. Explain about the different food adulterants and preventive measures briefly.
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