Q.1. Explain the following terms (any ten):
(a) Dust (b) Bakers dozen (c) WAP
(d) Brioche (e) Gluten (f) Le Patisseau
(g) Blend (h) Petit four (i) Old dough
(j) Bran (k) Knock back (l) Fermentation

(10x1=10)

Q.2. (a) Draw neat diagram of wheat kernel and label its parts.
(b) Give the composition of flour.

(5+5=10)

Q.3. (a) Describe in detail any two bread making methods.
(b) Write the recipe for sixteen bread rolls.

OR

(a) List bread faults and their causes.
(b) Explain briefly the types of flour obtained from wheat.

(5+5=10)

Q.4. Write short notes on any two:
(a) Shortening agent
(b) Bread improvers
(c) Use of salt in bread making
(d) Use of sugar in bakery

(2x 2 ½ =5)

Q.5. Give reasons for the following:
(a) Excessive volume in bread (b) Holes and tunnels in bread
(c) Cake batter has curdled (d) Crumbliness of bread
(e) Fruits sinking to the bottom of cake

(5x1=5)
Q.6. State True or False:
(a) Sugar enhances the natural flavour of other ingredients.
(b) Baking powder is a biological leavening agent.
(c) Normal protein content of flour is 15%.
(d) Germ part of wheat is used in refined four.
(e) Rubber spatula is used for folding in flour in cakes.

(5x1=5)

Q.7. Fill in the blanks:
(a) Biological name of Baker’s yeast is __________.
(b) __________ is an icing prepared using almond powder.
(c) French term for cake is __________.
(d) Storage temperature for egg is __________.
(e) __________ flour is used for bread making.

(5x1=5)

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