Q.1. Draw an organisational chart of bakery department of a large hotel.

OR

Draw a neat structure of egg and explain various parts.

(10)

Q.2. Explain the various steps used in bread making.

OR

Explain various types of flour used in the bakery & confectionery.

(10)

Q.3. Define the following (any five):

(a) Citron
(b) Baking
(c) Dusting
(d) Oven spring
(e) Glutenin
(f) Emulsion
(g) Glucose
(h) WAP

(5x1=5)

Q.4. Write short notes (any two):

(a) Clarification of fat
(b) Pasteurization
(c) Uses of salt in bread making

(2x 2 ½ =5)

Q.5. Name ten large equipment used in the bakery & confectionery.

(5)
Q.6. Write various uses of sugar in the confectionery & bakery. OR Give the recipe of French bread. 

(5)

Q.7. State True or False:
(a) Sugar enhances the natural flavour of the other ingredients.
(b) Margarine is substitute for butter.
(c) Baking powder is biological leavening agent.
(d) Flour, egg, milk acts as structure builder for cakes.
(e) Chopping means to boil the fruit & vegetables.

(5x1=5)

Q.8. Fill in the blanks:
(a) Chocolate éclair is a derivative of __________ pastry.
(b) __________ is a primary technique to kill disease producing bacteria in milk.
(c) __________ is an icing prepared using almond powder.
(d) Single cream has _________ % of fat.
(e) Whipping of egg or creaming of fat and sugar is __________ aeration.

(5x1=5)