Q.1. Sketch a neat and labeled cross section diagram of wheat grain. List different types of wheat flour used in bakery. 

(5+5=10)

Q.2. Explain the fermentation process in bread making. What are the effects of over and under fermentation in bread making?

(5+5=10)

Q.3. Explain Importance of shortening in bakery products.

OR

Explain roll of EGG in bakery products.

(5)


(5)

Q.5. Write a short note on bread improver.

OR

What faults occur in breads and how do you prevent them?

(5)

Q.6. Explain the following term (any five):
(a) Butter
(b) Proofing
(c) Oven spring
(d) Lamination
(e) Bran
(f) Emulsion

(5x1=5)
Q.7.  Match the following:
(a)  Lactic acid    (i)  Carbon dioxide
(b)  Fermentation  (ii)  Cream
(c)  Butter        (iii)  Curd
(d)  Baking powder (iv)  Whey
(e)  Milk          (v)  Ethyl Alcohol

(5x1=5)

Q.8.  Fill in the blanks:
(a)  _________ and __________ released in fermentation process.
(b)  Baking powder consists of __________ and __________.
(c)  Ratio of basic ingredient in pound cake recipe is __________.
(d)  One pound is equal to __________ gm.
(e)  __________ sugar present in milk.

(5x1=5=)

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