Q.1.  (a) List **five** minor equipment used in Bakery with diagram and their uses.  
(b) Draw a neat diagram of Wheat Kernel and label its parts.  

Q.2. Explain the following terms in **one or two** lines (**any ten**):  
(a) Double cream  
(b) Proving  
(c) Yeast  
(d) Brown sugar  
(e) Knock back  
(f) Crust  
(g) Brioche  
(h) W.A.P.  
(i) Crumb  
(j) Gluten  
(k) Bran  
(l) Fermentation  

Q.3. Give organizational structure of Bakery department of a five star hotel.  
OR  
Describe in detail **any two** bread making methods with their advantages.  

Q.4. What do you mean by Raising Agents?  
OR  
Give few examples for shortening agents and write the role of shortening agents in baked goods.  

Q.5. Draw a neat diagram of Egg and label its parts.  
OR  
Give the uses of sugar in Bakery & Patisserie.
Q.6. State True or False:
(a) Germ part of wheat is used in refined flour.
(b) Flour having less than 7% of gluten is strong flour.
(c) Spatula is used for whipping egg.
(d) Strong yeast smell in bread is caused by over fermenting bread dough.
(e) Puff margarine has lower melting point compared to cake margarine.

Q.7. Fill in the blanks:
(a) Biological name of Baker’s yeast is ____________.
(b) ____________ is an example of bread improver.
(c) Fat used in bakery is also called as ____________ agent.
(d) Chemical name of baking power is ____________.
(e) Sugar that is present in milk is ________.

*********