(4+3+3=10)

OR

Draw organisational chart of bakery. Explain duties and responsibilities of pastry chef.  
(5+5=10)

Q.2. Draw a labeled layout of bakery of a five star hotel.

OR

Explain various bread making methods used in bakery.  
(10)

Q.3. Draw a labeled diagram of wheat structure.

OR

Write the different types of flours. Explain any two.  
(10)

Q.4. What are the various faults of bread? Explain with their reasons.

OR

List the internal and external characteristics of a good bread.  
(10)

Q.5. Name ten large and ten small equipment of bakery with two line description/uses.  
(10)

Q.6. Name all the ingredients used in bread making and their uses.  
(10)
Q.7. Write standard recipe and method of bread roll.

(10)

Q.8. Explain any five terms:
   (a) Fermentation  (b) Baba au Rhum
   (c) Caramelisation (d) Pasteurisation
   (e) Gelatinisation (f) Emulsification
   (g) Sponge

(5x2=10)

Q.9. Match the following:
   (a) Yeast  (i) Cake
   (b) Oven  (ii) Bread
   (c) Butter (iii) Bakery equipment
   (d) Black forest (iv) Fermentation
   (e) Lavash (v) Shortening

(5x2=10)

Q.10. State True or False:
   (a) Proofing chamber is bakery equipment.
   (b) Castor sugar is a type of dessert.
   (c) Yeast helps in the fermentation of dough.
   (d) A bakery chef is known as chef de cuisine.
   (e) Egg wash gives glaze on bread rolls.

(5x2=10)

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