Q.1. Explain the step-by-step process for bread making in the bakery. (10)

Q.2. Give the recipe of sponge cake. OR
Give the recipe for soft rolls to serve 10 pax. (10)

Q.3. Define improver. What are the various types of improvers used in bakery? (5+5=10)

Q.4. What are the basic raw materials used in bread making? OR
List five major and five minor equipment used in bakery department. (5+5=10)

Q.5. Draw a neat organizational structure of bakery department. Give the duties and responsibilities of pastry chef. (10)

Q.6. Differentiate between the following (any two):
(a) No-time dough method and straight down method.
(b) Flour-batter method and sugar and batter method.
(c) Puff-pastry and flaky pastry (2x5=10)

Q.7. Define the terms:
(a) Ash (b) Bleeding (c) Bread (d) Bran
(e) Casein (f) Cream pies (g) Docking (h) Dry yeast
(i) Germ (j) Gliadin (10x1=10)
Q.8. Give answers in 2-3 lines (any eight):

(a) Why do cakes sometimes sink in the center?
(b) Why do the fruit in a fruit cake tend to sink to the bottom?
(c) What happens to cake batters when put into the oven?
(d) Why is an acidic medium like lemon juice or cream of tartar added to flour while making puff pastry?
(e) What do you mean by baking powder?
(f) Why is puff pastry allowed to stand for half an hour before baking?
(g) What factors control the volume of choux pastry?
(h) Why are ‘stale’ egg whites recommended in the making of meringues?
(i) Why do Swiss rolls crack sometimes during rolling?
(j) Why should the dough and the fat be approximately the same consistency when making puff pastry?

(8x3=24)

Q.9. Fill in the blanks:

(a) The crust of cake has a pleasing ______ colour.
(b) Margarine has ______ percent of fat content.
(c) Butter icing contains ______ and ______ as main ingredients.
(d) _______ found in egg yolk, impart colour to cakes.
(e) ________ is a primary technique to kill disease producing bacteria in milk.

(6x1=6)

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