

2024 IV 23

0930

Seat No.

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Time : 2 Hours

BAKERY

Pre-Vocational

Subject Code

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Total No. of Questions : 31

(Printed Pages : 7)

Maximum Marks : 40

INSTRUCTIONS : (i) All questions are compulsory.

(ii) Answers to be written in the spaces provided on the question paper. No answer booklet will be provided.

Fill in the blanks with the correct answer given below in the bracket :

8×1=8

1. The process of mixing and aerating shortening and another solid such as sugar or flour is known as

.....

(kneading, knock back, creaming)

2. Small pastries with heavy fruit filling or cream

.....

(pie, tart, flan)

3. Fat is used in bread doughs at the rate of

.....

(1% to 2%, 3% to 4%, 5% to 6%)

4. When the dough is kneaded in bread making fat should be added

..... .

(first, last, middle)

5. The difference in the size of the product from the time it is kept in the oven to the time it is baked is called

..... .

(fermentation, proving, oven spring)

6. In no dough time method of making bread the dough is fermented for a brief period of

..... .

(30 mins, 60 mins, 120 mins)

7. Sponge dough method is divided into stages.

(4, 3, 2)

8. When the crumb of bread is pressed and released it should come back to its original shape this is known as

..... .

(fermentation, elasticity, knock back)

Match the word from Column A with the correct word from Column B and write the correct answer in the spaces provided below the table : 8×1=8

Column A	Column B
9. Under fermented dough	Dried grapes
10. Internal characteristics of bread	Strong flour
11. No dough time method	Bread with less volume
12. Flour	Decorative frosting of icing sugar and egg white
13. Salt	Crumb clarity and elasticity
14. Salt delayed method suitable for	Imparts taste and flavor in bread
15. Raisins	Contains gluten
16. Royal icing	Method of bread making
9. Ans.	
10. Ans.	
11. Ans.	
12. Ans.	
13. Ans.	
14. Ans.	
15. Ans.	
16. Ans.	

Answer in *one* word :

8×1=8

17. Almond paste used for modeling.

Ans.

18. Dry ingredients passed through a fine sieve for blending and remove foreign particles.

Ans.

19. In this method all the ingredients are mixed together and the dough is fermented.

Ans.

20. Converts cane sugar into simple form of invert sugar.

Ans.

21. Which gas raises dough during fermentation ?

Ans.

22. What is the colour of the bread if the oven is too hot ?

Ans.

23. What is a natural flush in bread called ?

Ans.

24. In this bread making method all ingredients are mixed except salt and fat.

Ans.

Answer in *one* sentence :

5×2=10

25. Mention any *one* external characteristic of bread.

Ans.

.....

.....

.....

26. What is hydrogenated oil ?

Ans.

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27. What happens to the bread if the dough is over mixed ?

Ans.

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.....

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28. Define shortening.

Ans.
.....
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.....

29. Advantages of sponge dough method in bread making.

Ans.
.....
.....
.....

Answer in **2-3** sentences :

2×3=6

30. Mention any *two* ways in which you can maintain cleanliness while baking bread.

Ans.
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31. What is the function of yeast in breadmaking ?

Ans.

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