

Subject Code : S-2129	Subject : Fundamentals of Bakery (CWSN)
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HOLLOW CRAFT STICKER	
SEAT NO.	BAR CODE

Centre : Seat No. (in fig.)..... (in words)..... Candidate's Signature : Supervisor's Signature with date :	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 30%;">Subject Code</td> <td>S-2129</td> </tr> <tr> <td>Subject</td> <td>Fundamentals of Bakery (CWSN)</td> </tr> <tr> <td>Date</td> <td>2025-03-06</td> </tr> </table>	Subject Code	S-2129	Subject	Fundamentals of Bakery (CWSN)	Date	2025-03-06
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FOR OFFICE USE

<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;">Subject Code</td> <td></td> </tr> <tr> <td>Subject</td> <td></td> </tr> <tr> <td>Date</td> <td></td> </tr> <tr> <td colspan="2" style="text-align: center; padding: 5px;"> Main Answer Book = 1 </td> </tr> <tr> <td colspan="2" style="padding: 5px;"> Specific remarks of centre conductor regarding malpractices (in Red Ink) </td> </tr> </table>	Subject Code		Subject		Date		Main Answer Book = 1		Specific remarks of centre conductor regarding malpractices (in Red Ink)		<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%; text-align: center; padding: 5px;"> Examiner </td> <td style="width: 33%; text-align: center; padding: 5px;"> Moderator </td> <td style="width: 33%; text-align: center; padding: 5px;"> Chief Moderator </td> </tr> <tr> <td style="padding: 5px;"> Total in Figures = </td> <td style="padding: 5px;"> = </td> <td style="padding: 5px;"> = </td> </tr> <tr> <td style="padding: 5px;"> Total in Words </td> <td style="padding: 5px;"></td> <td style="padding: 5px;"></td> </tr> <tr> <td style="padding: 5px;"> Signature </td> <td style="padding: 5px;"></td> <td style="padding: 5px;"></td> </tr> <tr> <td style="padding: 5px;"> Apptt.No. : </td> <td style="padding: 5px;"></td> <td style="padding: 5px;"></td> </tr> </table>	Examiner	Moderator	Chief Moderator	Total in Figures =	=	=	Total in Words			Signature			Apptt.No. :		
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- Mobile Phones and other electronic gadgets are stricity prohibited inside the examination hall.
- Use of non-programmable calculator is allowed ONLY in some subjects.
- Writing in any form on the Hollow craft sticker and Bar code sticker is strictly prohibited.
- Only blue ink/ball pen is to be used for writing the answers. Black lead pencil may be used for drawing figures, diagrams and graphs. Use of any other colour pencil/pen is strictly prohibited.
- Disclosing of identify on the answer book (except in the space provided) in any form is strictly prohibited.
- Candidate should check that the printed seat number is correct and verify that the answer book has all pages serially numbered before filling all other details.

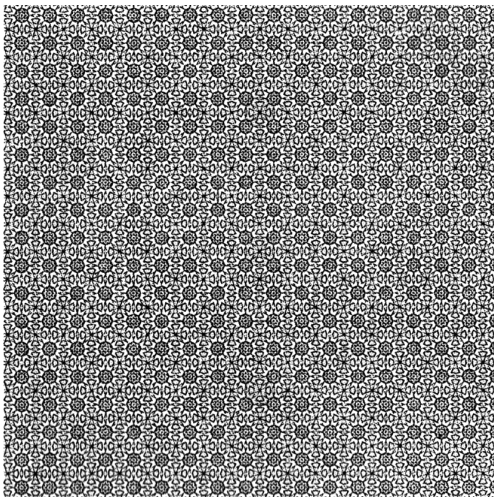
INSTRUCTIONS TO CANDIDATES

The Candidate shall

1. Produce the admission card on demand to competent authorities during the examination.
2. Enter the seat number and other particulars in the space provided on every main answer book and supplement.
3. Verify that the Block Supervisor has signed in the appropriate space on the main answer book and also the supplements.
4. Not be allowed to leave the examination hall during the first ONE HOUR and also the last TEN minutes of the examination.
5. Not damage/scribble the seat no./barcode sticker.
6. Not indulge in any malpractice like.
 - Carrying written material into the examination hall.
 - Communicating in any manner with other candidates in the examination hall.
 - Passing slips of paper, answer book or supplements to other candidates.
 - Impersonating another candidates.
 - Attaching currency notes to the answer books.
 - Copying from another candidate or vice versa.
 - Leaving the examination hall without submitting answer book to the supervisor.
 - Using of coloured thread to tie answer books.
7. Abide by the rules of discipline.
8. Stop writing on the answer book after the ringing of the final bell.
9. Stick the hollow craft sticker on the main answer book as well as on the supplement after the final bell.
10. Not leave the seat till all answer books are collected and counted by the supervisor.

NOTE :

Candidate shall be liable for penalty imposed by the board for the violation of any or all of the above clauses.



Pg No.	Examiner	Moderator	Chief Moderator
03			
04 & 05			
06 & 07			
08 & 09			
10 & 11			
12 & 13			
14 & 15			
TOTAL			
Total in words			
Apptt. No.			
Sign			
Verification			

2025 III 06

0930

Marks	E	M	CM	3
Pg. 3				

Time : 2 Hours

FUNDAMENTALS OF BAKERY

(CWSN)

Subject Code

S	2	1	2	9
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Total No. of Questions : 36 (Printed Pages : 15)

Maximum Marks : 40

INSTRUCTIONS : (i) All questions are compulsory.

(ii) Answer in the provided space.

Fill in the blanks with the correct alternative from those given in the

brackets.

1×8=8

1. Flour gives to the cake.

(moisture, structure, volume)

2. A cookie is a product that is

(soft centred, crisp and hard, brittle)

3. Baked flourless cake are in texture.

(light, moist, creamy)

4. Whole meal breads are a good source of

(dietary fibre, sugar, protein)

S-2129

P.T.O.

5. An example of choux pastry is

(samosa, éclairs, jam tart)

6. Chocolate fudge is made by whipping chocolate truffle and

(butter, milk, egg whites)

7. Ginger bread cookies are prepared by using method.

(straight, creaming, sponge)

8. Dough is kneaded in a

(pan, dough mixer, oven)

Tick the odd one out :

1×6=6

9. Eggs :

• Moistening

☐

• Brown Crust

☐

• Aerating

☐

Marks	E	M	CM
Pg. 4 & 5			

5

10. Sieve :

- Aerate the flour

- Remove the impurities

- Caramelization

11. Puff Pastry :

- Thin layers of butter

- Base of pies

- Crisp and flaky

12. Brown Bread :

- Refined Flour

- Rye

- Brown Sugar

13. Shortening :

• Butter

• Oil

• Water

14. Fruit Bread :

• Raisins

• Dates

• Ragi

Choose the right alternative from Column B that matches the word in Column A and write your answer in Column C.

1×4=4

	Column A	Column B	Column C
15.	Straight Method	A filled pastry with no outer shell	
16.	Flourless Cake	Goan Bread	
17.	Tarts	Contains no flour	
18.	Undo	One stage method	
		Contains no Fat	

Marks	E	M	CM
Pg. 6 & 7			

7

Identify the given picture :

1×6=6

19.



Ans.

(Stollen, Babka, Butter cake)

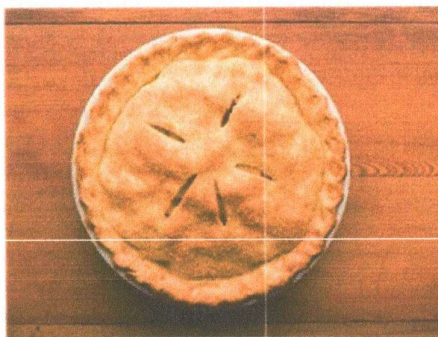
20.



Ans.

(Drop Cookies, Festive Cookies, Cream-Sandwiched Biscuits)

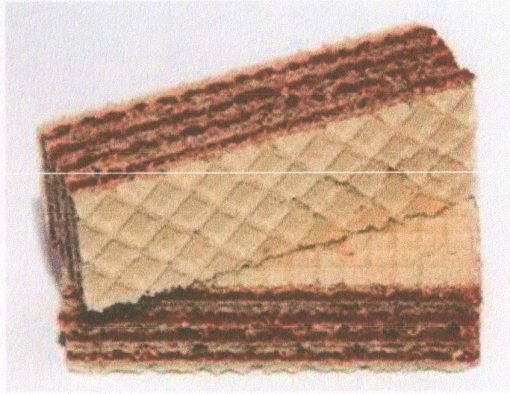
21.



Ans.

(Pie, Puff Pastry, Filo Pastry)

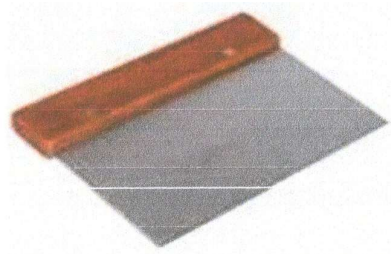
22.



Ans.

(Wafers, Festive Cookies, Cream-Sandwiched Biscuits)

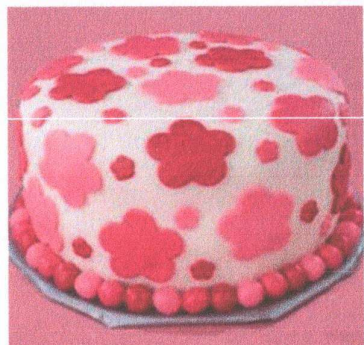
23.



Ans.

(Knife, Dough Scraper, Baking Tray)

24.



Ans.

(Royal Icing, Fondant Icing, Glazed Icing)

Marks	E	M	CM
Pg. 8 & 9			

9

OR

State whether the following statements are true or false : 1×6=6

19. Icing spoils the appearance of the product.

Ans.

20. Tart does have an outer pastry shell.

Ans.

21. Example of hand rolled cookies in Melting Moments.

Ans.

22. Piping bag and nozzles are used to pipe cookies and decorate them with icing.

Ans.

23. Mitts are used to lift hot cake tins and baking trays from the oven.

Ans.

24. Kakon pav resembles a shape of a ball.

Ans.

Answer in one word :

1×8=8

25. Name *one* role of Shortening.

Ans.

26. Name a cookie prepared by creaming method.

Ans.

27. Give *one* example of a Flan.

Ans.

28. Name any *one* procedure of making bread.

Ans.

29. Name a Festive Cookie.

Ans.

Marks	E	M	CM
Pg. 10 & 11			

11

30. Name any *one* icing used for cookies.

Ans.

31. Name a leavening bread agent used in making Bread.

Ans.

32. Name any *one* baked flourless cake.

Ans.

Answer the following questions :

2×4=8

33. Give any *two* functions of eggs in cake preparation.

Or

What are Chiffon cakes.

Ans.

.....

.....

.....

.....

34. What are Frozen and Cut Cookies ? Give *one* example.

Or

What are Hand Rolled Cookies ? Give *one* example.

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

35. List any *two* steps used in preparing a short crust pastry.

Or

What is the difference between a Pie and a Tart ?

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

Marks	E	M	CM
Pg. 12 & 13			

13

36. Describe any **2** Goan breads.

Or

Mention any **2** ingredients used in making bread and explain the role of any *one*.

Ans.

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