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Time : 2 Hours

BAKERY (CRM)

Subject Code

V	4	2	7	5
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Total No. of Questions : 25 (Printed Pages : 4)

Maximum Marks : 50

INSTRUCTIONS : (i) All questions are compulsory.

(ii) Write the question number of the corresponding answers clearly.

(iii) Figures to the right indicate full marks.

(iv) Question numbers 1 to 4 are Multiple Choice Questions. Rewrite the statements choosing the correct alternatives.

(v) Answer question numbers 5 to 8 in 1 or 2 words..

(vi) Answer question numbers 9 to 14 in about 30-40 words.

(vii) Answer question numbers 15 to 21 in about 50 words.

(viii) Answer question numbers 22 to 25 in about 100 words.

(ix) Internal choice between question numbers 15 and 16.

(x) Internal choice between question numbers 24 and 25.

1. Butter icing is commonly used for 1

- Making bread dough
- Decorating cakes
- Liminating the dough
- Preparing meringue

2. Whipped cream is also known as 1
- Sour cream
 - Pastry cream
 - Chantilly cream
 - Clotted cream
3. Melted chocolate can become grainy if it comes in contact with 1
- Cream
 - Butter
 - Sugar
 - Water
4. The natural fat which is present in cocoa beans is 1
- Cocoa butter
 - Chocolate liquor
 - Cocoa mass
 - Cocoa nibs
5. The process of baking a pie crust without a filling is known as 1
6. Name the leavener used in cookie production. 1
7. Which cheese is used for making Tiramisu ? 1

8. The stage at which the cooked sugar solution breaks and crumbles after cooling is known as 1
9. Suggest and explain any *one* type of filling which can be used in preparing 'Pies'. 2
10. Why do cookies stick to the bottom of the pan after baking ? 2
11. Suggest and explain any *one* type of cake which is prepared by creaming method. 2
12. How is 'Bavarian' cream prepared ? 2
13. What is 'Bloom' in chocolate ? 2
14. Why is it important to temper the chocolate ? 2
15. How is 'Choux paste' prepared ? 3

Or

16. Explain the process of making 'Danish dough'. 3
17. How should cookies be stored to maintain their freshness ? 3
18. Suggest any *three* precautions to be followed while preparing sponges and cakes. 3
19. Why do cakes crumble when sliced ? 3
20. Explain the components of a 'Tart'. 3
21. Describe any *three* measures to be followed while cooking sugar. 3

22. Explain with a reason any 4 faults observed when preparing 'Short crust pastry'. 4
23. List the steps to be followed while mixing the cookie dough. 4
24. What is the difference between Gelato and Ice cream ? 4

Or

25. What are the special preparations used while making desserts ? 4