

Subject Code : S-2129
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Subject : Fundamentals of Bakery (CWSN)
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HOLLOW CRAFT STICKER

SEAT NO.	BAR CODE
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Centre :

Seat No. (in fig.).....

(in words).....

.....

Candidate's Signature :.....

Supervisor's Signature with date :.....

Subject Code	S-2129
Subject	Fundamentals of Bakery (CWSN)
Date	2024-04-05

FOR OFFICE USE

Subject Code	
Subject	
Date	
Main Answer Book = 1	
Specific remarks of centre conductor regarding malpractices (in Red Ink)	

Examiner	Moderator	Chief Moderator
Total in Figures =	=	=
Total in Words		
Signature		
Apptt.No. :		

- 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.

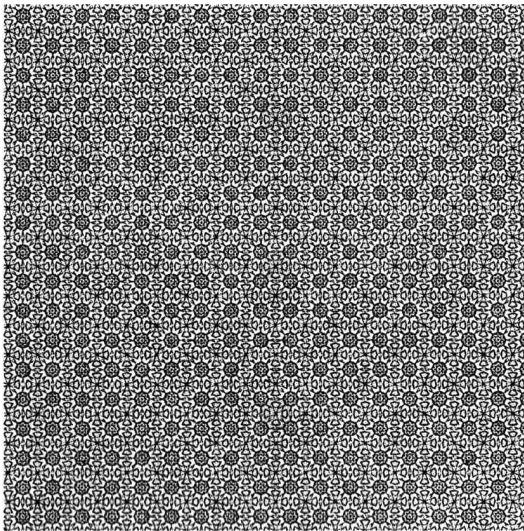
INSTRUCTIONS TO CANDIDATES

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			
TOTAL			
Total in words			
Apptt. No.			
Sign			
Verification			

2024 IV 05

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 : 14)

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 alternative from those given in the brackets.

1×8=8

1. Babka and Stollen are examples of cakes.

(flourless, yeast, butter)

Ans.

2. Ginger bread cookies are prepared by using method.

(straight, creaming, sponge)

Ans.

3. Creaming of butter should be done using a

(wooden spoon, spatula, measuring spoon)

Ans.

4. Dough is kneaded in a

(pan, dough mixer, oven)

Ans.

S-2129

P.T.O.

5. Chocolate fudge is made by whipping chocolate truffle and

(butter, milk, eggwhites)

Ans.

6. A biscuit is

(crisp and hard, soft centred, brittle)

Ans.

7. A tart has diameter when compared to a pie.

(bigger, smaller, same)

Ans.

8. Whole meal breads are a good source of

(dietary, fibre, sugar, protein)

Ans.

Tick the odd one out :

1×6=6

9. Shortening :

• Butter

☐

• Oil

☐

• Water

☐

Marks	E	M	CM
Pg. 4 & 5			

5

10. Short Crust Pastry :

- Base of pies
- Sweet and Savoury
- Crisp and flaky

11. Whole Meal Bread :

- Wheat
- Rye
- Refined Flour

12. Sieve :

- Aerate the flour
- Remove the impurities
- Caramelization

13. Liquid :

- Moistening agent
- Leavening agent
- Adds flavour

14. Brown Bread :

- Refined Flour
- Rye
- Brown Sugar

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. Bar cookies	Punching the risen dough	
16. Knock back	Contains no fat	
17. Tart	Baking twice	
18. Sponge Cake	A small bite-sized pastry 1 or 2 inches in diameter	
	Cream till fluffy	

Marks	E	M	CM
Pg. 6 & 7			

7

Identify the given picture :

1×6=6

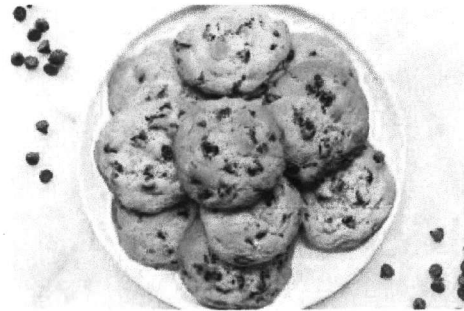
19.



Ans.

(Cheese Cake, Stollen, Butter Cake)

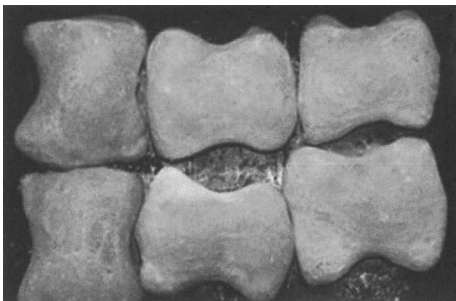
20.



Ans.

(Drop Cookies, Festive Cookies, Cream Sandwiched Biscuits)

21.



Ans.

(Multigrain bread, KatroPav, KakonPav)

22.



Ans.

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

23.



Ans.

(Buttercream Icing, Fondant Icing, Glazed Icing)

24.



Ans.

(Pie, Puff pastry, Filo pastry)

Marks	E	M	CM
Pg. 8 & 9			

9

Or

State whether the following statements are true *or* false :

1×6=6

19. A silico spatula is used to mix or fold cake batter
20. Example of bar cookies is biscotti
21. Poie is made from whole oats and ragi
22. High content of sugar and fats allows the cookies to spread more whilst baking
23. Butter Icing can be rolled and used for covering cakes or pastries.
.....
24. Solid fat is used on making short crust pastry

Answer in one word :

1×8=8

25. Name any *one* role of Shortening.

Ans.

26. Give *one* example of a Tart.

Ans.

27. Name any *one* Baked Flourless Cake.

Ans.

28. Name any *one* chocolate icing.

Ans.

29. A cutter cut cookie.

Ans.

30. Name any *one* method of making bread dough.

Ans.

31. Name a cookie prepared by creaming method.

Ans.

32. Leavening agent used in making bread.

Ans.

Marks	E	M	CM	11
Pg. 10 & 11				

Answer the following questions :

2×4=8

33. What are chiffon cakes ?

Or

Which cakes are like bread ? Give *one* example.

Ans.

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

Or

What is the difference between a cookie and a biscuit ?

Ans.

35. Describe any *one* Goan bread.

Or

Name any *one* bread and give characteristics.

Ans.

36. What is a Filo Pastry ?

Or

Write any *one* difference between a Pie and a Tart. Give examples.

Ans.

This image shows a full page of white paper with horizontal dotted lines, typical of primary school writing paper. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.