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**Time : 2 Hours****BAKERY****Subject Code**

V	2	8	4
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**Total No. of Questions : 5****(Printed Pages : 3)****Maximum Marks : 50**

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- INSTRUCTIONS :** (i) Answer Question No. 1 of each unit in 1 or 2 words.
- (ii) Answer Question No. 2 of each unit in about 25-30 words.
- (iii) Answer Question No. 3 of each unit in about 40-50 words.
- (iv) Answer Question No. 4 of each unit in about 80-100 words.
- (v) Answer each question on a fresh page.
- (vi) All questions are compulsory.
- (vii) Write the number of the question and sub-question clearly.
- (viii) Figures to the right indicate full marks.
- (ix) Draw diagrams wherever specified.

**Unit 1**

1. (1.1) The migration of moisture away from starch is known as ..... 1
- (1.2) Draw a neat labelled diagram of the structure of mold. 2
- (1.3) Explain the characteristics of bread affected by rope bacteria. 3
- (1.4) Explain any four measures to delay the process of staling in bread. 4

## Unit 2

2. (2.1) The two types of malt used in bread are plain malt and ..... 1
- (2.2) What is 'Mineral yeast food' ? 2
- (2.3) How is 'Glycerol mono stearate' emulsion, prepared with fat when used in bread ? 3
- (2.4) List the *four* points considered while using milk in bread. 4

## Unit 3

3. (3.1) Name any *two* basic types of pie doughs. 1
- (3.2) Explain any *two* advantages of a complete coating of flour with fat in mealy pie dough. 2
- (3.3) How can one avoid soggy bottom in pies ? 3
- (3.4) Explain the procedure for making a lattice top crust. 4

*Or*

- (3.4) Name and explain the *four* main ingredients used in pie doughs.

## Unit 4

4. (4.1) Pricking the bottom of the dough all over with a fork is called as ..... 1
- (4.2) Explain any *two* variations in filling which can be used to prepare popular tarts. 2
- (4.3) Explain the guidelines to handle phyllo dough. 3
- (4.4) Name and explain the chief ingredients used in pastry. 4

## Unit 5

5. (5.1) List any *two* equipments used in the production of bread in bakery unit. 1
- (5.2) Give the formula to calculate, 'Turn over per year' and 'Net profit ratio'. 2
- (5.3) List any *three* main factors considered before making a choice of location of bakery. 3
- (5.4) Draw a neat labelled layout of a small scale bakery unit.

*Or*

- (5.4) What are the statutory procedures for starting a new bakery unit. 4