



2018 III 14

1000

Seat No. :

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Time : 2 Hours

BAKERY (New Pattern)

Subject Code

V	2	8	4
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Total No. of Questions : 5

(Printed Pages : 2)

Maximum Marks : 50

- INSTRUCTIONS:**
- 1) Answer question **a** of **each** Unit in **1** or **2** words/sentences.
 - 2) Answer question **b** of **each** Unit in **25 - 30** words.
 - 3) Answer question **c** of **each** Unit in **40 - 50** words.
 - 4) Answer question **d** of **each** Unit in **80 - 100** words.
 - 5) Begin **each** main question on a **fresh** page.
 - 6) Write the number of questions and sub-questions **clearly**.
 - 7) Figures to the **right** indicate **full** marks.
 - 8) **All** questions are **compulsory**.
 - 9) Draw diagrams **wherever** specified.

1. a) Define the following term : [1]
Molds
- b) Answer the following in **1** or **2** sentences : [2]
Why should bread be allowed to cool down thoroughly before it is packed ?
- c) Give any 3 preventive measures to delay staling in bread. [3]
- d) What is meant by "Diastatic Activity" in bread ? Explain in detail. [4]
2. a) Fill in the blank space : [1]
_____ salts which affect the nature of gluten are called mineral improvers.
- b) Answer the following questions in **2** sentences : [2]
What is Lactic acid and how can it be used in doughs ?
- c) State any 3 points about giving attention, to the use of milk in bread. [3]
- d) How can G M S be used in the form of an emulsion ? [4]



3. a) Give reasons for the following : [1]
Pastry flour is the best choice for pie doughs.
- b) Answer the following in 2 sentences : [2]
What is the simplest way to trim excess dough on a pie tin ?
- c) Explain the procedure of the “Cooked juice method” to prepare a pie filling. (6 points). [3]
- d) Write a short note on “Chiffon pie” fillings. [4]
4. a) Define the following term : [1]
Pastry
- b) Answer the following : [2]
What is the preparation of fat used in a flaky pastry and name another few ingredients (any 2) used to make flaky pastry besides fat ?
- c) Describe the different variations of fruit tarts which are among the most popular varieties (3 points). [3]
- d) What is a “Phyllo pastry” ? Explain the various guidelines used to handle a phyllo dough. [4]
5. a) Answer the following question in 1 sentence : [1]
Before starting a bakery, why is it necessary to survey the market for bakery products ?
- b) Answer the following question in 2 sentences : [2]
What are the main problems faced by any entrepreneur before starting a project ?
- c) State the points to be considered for “working capital” of financial projection to start a bakery unit. [3]
- d) Draw a neat diagram of a bakery unit, label its parts and write about the total space required to plan out a bakery set up. [4]

OR

State any 4 points to be followed while setting up a small scale bakery.