



2018 VI 11

1430

Seat No. :

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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 : 2)

Maximum Marks : 50

- INSTRUCTIONS:**
- Answer question 1 of each unit in 1 or 2 words/sentences.
 - Answer question 2 of each unit in 25-30 words.
 - Answer question 3 of each unit in 40-50 words.
 - Answer question 4 of each unit in 80-100 words.
 - Begin each main question on a fresh page.
 - Write the number of questions and subquestions clearly.
 - All questions are compulsory.
 - Figures to the right indicate full marks.
 - Draw diagrams wherever specified.

1. Name the following :

- The bacteria responsible for the growth of rope. [1]
- How can a bakery be kept spotlessly clean to prevent spoilage in bread ? [2]
- Draw a neat diagram of the structure of a mold and explain about the same. [3]
- What are the 4 characteristics of stale bread ? [4]

2. Define the following term :

- Mineral improvers. [1]
- What is ascorbic acid (Vitamin C) and how is it beneficial in bread making ? [2]
- State 3 points as to why it is preferable to use skimmed milk powder in bread [3]
- Explain about "Potassium Bromate" as a chemical used by the baking industry. [4]

3. a) What are "unbaked pies" ? [1]

- Describe the ways to place a pie dough in a pan. [2]
- Write a short note on "fruit" used for pie fillings. [3]
- Explain the procedure to make a marigie pie topping. [4]



4. a) How does water become a chief ingredient to prepare a pastry ? [1]
Give reasons for the following :
- b) Relaxation of dough in between two sheeting operations is very important while making puff pastry. [2]
- c) During the procedure of making a tart shell, refrigeration is a must for atleast 20- 30 minutes. What are the next-procedures to be followed before baking empty tart shells and before serving or displaying fruit tarts ? [3]
- d) Explain the baking operation of “Choux Pastry”, stating the required temperatures and description of the product after baking. [4]
5. a) How will you calculate “Net Profit Ratio” (NPR) ? [1]
- b) State any 2 points about electricity required for the set up of a bakery unit. [2]
- c) What should a serious though should be given for selection of ovens ? [3]
- d) Explain any 4 factors that should be taken into consideration before making a choice of location of a bakery. [4]

OR

- 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.
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