

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT
AND CATERING TECHNOLOGY, NOIDA
ACADEMIC YEAR – 2014-2015

COURSE : 1st Semester of Craftsmanship Certificate Course in
Food Production & Patisserie
SUBJECT : Bakery & Patisserie Theory - I
TIME ALLOWED : 02 Hours MAX. MARKS: 50

(Marks allotted to each question are given in brackets)

Q.1. Draw an organisational chart of bakery department of a large hotel.

OR

Draw a neat structure of egg and explain various parts.

(10)

Q.2. Explain the various steps used in bread making.

OR

Explain various types of flour used in the bakery & confectionery.

(10)

Q.3. Define the following (**any five**):

- (a) Citron
- (b) Baking
- (c) Dusting
- (d) Oven spring
- (e) Glutenin
- (f) Emulsion
- (g) Glucose
- (h) WAP

(5x1=5)

Q.4. Write short notes (**any two**):

- (a) Clarification of fat
- (b) Pasteurization
- (c) Uses of salt in bread making

(2x 2 ½ =5)

Q.5. Name **ten** large equipment used in the bakery & confectionery.

(5)

Q.6. Write various uses of sugar in the confectionery & bakery.

OR

Give the recipe of French bread.

(5)

Q.7. State True or False:

- (a) Sugar enhances the natural flavour of the other ingredients.
- (b) Margarine is substitute for butter.
- (c) Baking powder is biological leavening agent.
- (d) Flour, egg, milk acts as structure builder for cakes.
- (e) Chopping means to boil the fruit & vegetables.

(5x1=5)

Q.8. Fill in the blanks:

- (a) Chocolate éclair is a derivative of _____ pastry.
- (b) _____ is a primary technique to kill disease producing bacteria in milk.
- (c) _____ is an icing prepared using almond powder.
- (d) Single cream has _____ % of fat.
- (e) Whipping of egg or creaming of fat and sugar is _____ aeration.

(5x1=5)
