

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR – 2015-2016**

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

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(Marks allotted to each question are given in brackets)

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Q.1. Sketch a neat and labeled cross section diagram of wheat grain. List different types of wheat flour used in bakery.

(5+5=10)

Q.2. Explain the fermentation process in bread making. What are the effects of over and under fermentation in bread making?

(5+5=10)

Q.3. Explain Importance of shortening in bakery products.

**OR**

Explain roll of EGG in bakery products.

(5)

Q.4. What are the methods for leavening in bakery product? Explain in brief.

(5)

Q.5. Write a short note on bread improver.

**OR**

What faults occur in breads and how do you prevent them?

(5)

Q.6. Explain the following term (**any five**):

- (a) Butter
- (b) Proofing
- (c) Oven spring
- (d) Lamination
- (e) Bran
- (f) Emulsion

(5x1=5)

Q.7. Match the following:

- |                   |                    |
|-------------------|--------------------|
| (a) Lactic acid   | (i) Carbon dioxide |
| (b) Fermentation  | (ii) Cream         |
| (c) Butter        | (iii) Curd         |
| (d) Baking powder | (iv) Whey          |
| (e) Milk          | (v) Ethyl Alcohol  |

(5x1=5)

Q.8. Fill in the blanks:

- (a) \_\_\_\_\_ and \_\_\_\_\_ released in fermentation process.
- (b) Baking powder consists of \_\_\_\_\_ and \_\_\_\_\_.
- (c) Ratio of basic ingredient in pound cake recipe is \_\_\_\_\_.
- (d) One pound is equal to \_\_\_\_\_ gm.
- (e) \_\_\_\_\_ sugar present in milk.

(5x1=5=)

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