

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR 2013-2014**

COURSE : Diploma in Bakery & Confectionery  
SUBJECT : Bakery  
TIME ALLOWED : 03 Hours MAX. MARKS: 100

(Marks allotted to each question are given in brackets)

Q.1. Explain the step-by-step process for bread making in the bakery. (10)

Q.2. Give the recipe of sponge cake.  
**OR**  
Give the recipe for soft rolls to serve 10 pax. (10)

Q.3. Define improver. What are the various types of improvers used in bakery? (5+5=10)

Q.4. What are the basic raw materials used in bread making? (10)

**OR**

List **five** major and **five** minor equipment used in bakery department. (5+5=10)

Q.5. Draw a neat organizational structure of bakery department. Give the duties and responsibilities of pastry chef. (10)

Q.6. Differentiate between the following (**any two**):  
(a) No-time dough method and straight down method.  
(b) Flour-batter method and sugar and batter method.  
(c) Puff-pastry and flaky pastry (2x5=10)

Q.7. Define the terms:  
(a) Ash (b) Bleeding (c) Bread (d) Bran  
(e) Casein (f) Cream pies (g) Docking (h) Dry yeast  
(i) Germ (j) Gliadin (10x1=10)

Q.8. Give answers in **2-3** lines (**any eight**):

- (a) Why do cakes sometimes sink in the center?
- (b) Why do the fruit in a fruit cake tend to sink to the bottom?
- (c) What happens to cake batters when put into the oven?
- (d) Why is an acidic medium like lemon juice or cream of tartar added to flour while making puff pastry?
- (e) What do you mean by baking powder?
- (f) Why is puff pastry allowed to stand for half an hour before baking?
- (g) What factors control the volume of choux pastry?
- (h) Why are 'stale' egg whites recommended in the making of meringues?
- (i) Why do Swiss rolls crack sometimes during rolling?
- (j) Why should the dough and the fat be approximately the same consistency when making puff pastry?

(8x3=24)

Q.9. Fill in the blanks:

- (a) The crust of cake has a pleasing \_\_\_\_\_ colour.
- (b) Margarine has \_\_\_\_\_ percent of fat content.
- (c) Butter icing contains \_\_\_\_\_ and \_\_\_\_\_ as main ingredients.
- (d) \_\_\_\_\_ found in egg yolk, impart colour to cakes.
- (e) \_\_\_\_\_ is a primary technique to kill disease producing bacteria in milk.

(6x1=6)

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