

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

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. Define the following (**any seven**):

- (a) Batter (b) Patent flour (c) Scaling (d) Pie
(e) Old dough (f) Meringue (g) Oven spring (h) Bread
(i) Caramelized sugar

(7x2=14)

Q.2. Answer the following in 2-3 lines:

- (a) What is WAP of the refined flour?
(b) Give the functions of sugar in bread making.
(c) What are the different types of yeast used in Bakery?
(d) What is Bran?
(e) What is shortening?

(5x2=10)

Q.3. Explain in detail (**any three**):

- (a) What are the different methods of bread making? Explain.
(b) Discuss the bread making steps.
(c) What are the different characteristics of good bread? Explain.
(d) What are the ingredients used for making bread? Explain in detail.

(3x10=30)

Q.4. Answer the following questions (**any five**):

- (a) Explain any four points to be kept in mind while selecting equipment for bakery.
(b) How can you control the quality of raw materials in Bakery?
(c) Give any four types of oven used in bakery.
(d) Draw the diagram of wheat neatly.
(e) Give the recipe and method for white sponge.
(f) Give reasons for holes and tunnels in bread.
(g) Give reasons of less volume in bread.

(5x6=30)

Q.5. Match the following:

- | | |
|--------------------|---|
| (a) Salt | (i) Production of carbon dioxide gas in dough or batter |
| (b) Oven | (ii) Taste maker |
| (c) Fermentation | (iii) Baking equipment |
| (d) Enriched bread | (iv) High ratio of minerals and vitamins in bread |
| (e) Danish pastry | (v) Laminated yeast raised dough |

(5x1=5)

Q.6. State True or False:

- (a) Cold water is used during winter for bread making.
- (b) Breads can be made only with refined flour.
- (c) Fat is used in the bread dough at the rate of 10-12%.
- (d) Slice the bread only when it is hot.
- (e) Sugars are source of energy for yeast.

(5x1=5)

Q.7. Fill in the blanks:

- (a) _____ is the protein present in egg white.
- (b) _____ is the process adopted to extract flour from cereals.
- (c) Activity of alpha and _____ amylase is known as diastatic activity.
- (d) Maltase converts _____ sugar into dextrose which is directly fermented by yeast.
- (e) Glutenin gives _____ to the dough in order to enable it to hold gases.
- (f) Sugar found in milk is _____.

(6x1=6)
