

This question paper consists of 5 questions and 3 printed pages.

Roll No. 

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Code No. **53/VOC/O**

Set 

<b>A</b>
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**DIPLOMA IN BAKERY AND CONFECTIONERY**

**( Theory )**

**(729)**

Day and Date of Examination .....

Signature of Invigilators 1. ....

2. ....

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**General Instructions :**

1. Candidate must write his/her Roll Number on the first page of the question paper.
2. Please check the question paper to verify that the total pages and total number of questions contained in the question paper are the same as those printed on the top of the first page. Also check to see that the questions are in sequential order.
3. For the objective type of questions, you have to choose any one of the four alternatives given in the question, i.e., A, B, C or D and indicate your correct answer in the answer-book given to you.
4. Making any identification mark in the answer-book or writing Roll Number anywhere other than the specified places will lead to disqualification of the candidate.
5. Answers for questions, like matching, true or false, fill in the blanks, etc., are to be given in the answer-book given separately.
6. Write your Question Paper Code No. 53/VOC/O, Set 

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 on the answer-book.

## DIPLOMA IN BAKERY AND CONFECTIONERY

( Theory )

(729)

Time : 2 Hours ]

[ Maximum Marks : 60

*Note* : All questions are compulsory and carry marks as indicated against each question.

1. Fill in the blanks. Write your answer in the answer-book : 1×5=5

(a) Chocolates will get burnt or seize, if they are exposed to \_\_\_\_\_ temperatures.

(b) \_\_\_\_\_ is the most common type of sugar used in icing.

(c) Puff-based items are baked at \_\_\_\_\_.

(d) \_\_\_\_\_ is an example of bagged cookie.

(e) \_\_\_\_\_ is the literal meaning of 'mousse'.

2. Answer each of the following questions in 1–2 line(s) : 1×5=5

(a) Which ingredient may be used in preparation of icing to absorb excess moisture?

(b) What type of flour is required to prepare 'short crust pastry'?

(c) Mention *two* examples of chemical leaveners.

(d) At what temperature should the cake batter be after mixing?

(e) What would happen if kneading of cookie dough is in excess?

3. Answer the following questions in brief : 2×8=16

(a) What are bread improvers?

(b) Mention *two* ways by which gluten is developed in bread making.

(c) What do you mean by 'oven spring'?

- (d) What is 'khoya'?
- (e) What is the quality of fat required in cookie making?
- (f) What is the role of flour in breads?
- (g) Mention any *two* functions of fat in bakery and confectionery.
- (h) Mention and explain in brief any *four* products prepared from puff pastry.

4. Answer each of the following questions in about 4–5 lines : 3×6=18

- (a) What are the precautions taken to temper the chocolate?
- (b) Explain the following :
  - (i) Gulab jamun
  - (ii) Rasmalai
  - (iii) Chumchum
- (c) How does air act as a leavening agent?
- (d) Discuss any *three* major points of how to use the oven while baking.
- (e) What is yeast? Explain its role in bread making.
- (f) What could be the reasons for a cake to have sunken dry fruits?

5. Answer the following questions in detail : 4×4=16

- (a) What are the issues a baker should look into to maintain good hygiene and sanitation?
- (b) With reference to bread making, discuss any *three* methods of its preparation.
- (c) Discuss broadly at least *three* cookie mixing methods.
- (d) Mention at least *four* cake faults with possible remedies.

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