

ROLL No.....

NATIONAL COUNCIL FOR HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, NOIDA  
**ACADEMIC YEAR – 2016-2017**

COURSE : 1<sup>st</sup> Semester of Craftsmanship 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. Explain the following terms (**any ten**):
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|-------------|------------------|------------------|
| (a) Dust    | (b) Bakers dozen | (c) WAP          |
| (d) Brioche | (e) Gluten       | (f) Le Patisseur |
| (g) Blend   | (h) Petit four   | (i) Old dough    |
| (j) Bran    | (k) Knock back   | (l) Fermentation |
- (10x1=10)
- Q.2. (a) Draw neat diagram of wheat kernel and label its parts.  
(b) Give the composition of flour.
- (5+5=10)
- Q.3. (a) Describe in detail **any two** bread making methods.  
(b) Write the recipe for sixteen bread rolls.
- OR**
- (a) List bread faults and their causes.  
(b) Explain briefly the types of flour obtained from wheat.
- (5+5=10)
- Q.4. Write short notes on **any two**:
- |                                 |
|---------------------------------|
| (a) Shortening agent            |
| (b) Bread improvers             |
| (c) Use of salt in bread making |
| (d) Use of sugar in bakery      |
- (2x 2 ½ =5)
- Q.5. Give reasons for the following:
- |  |                                |
|--|--------------------------------|
| (a) Excessive volume in bread            | (b) Holes and tunnels in bread |
| (c) Cake batter has curdled              | (d) Crumbliness of bread       |
| (e) Fruits sinking to the bottom of cake |                                |
- (5x1=5)

Q.6. State True or False:

- (a) Sugar enhances the natural flavour of other ingredients.
- (b) Baking powder is a biological leavening agent.
- (c) Normal protein content of flour is 15%.
- (d) Germ part of wheat is used in refined flour.
- (e) Rubber spatula is used for folding in flour in cakes.

(5x1=5)

Q.7. Fill in the blanks:

- (a) Biological name of Baker's yeast is \_\_\_\_\_.
- (b) \_\_\_\_\_ is an icing prepared using almond powder.
- (c) French term for cake is \_\_\_\_\_.
- (d) Storage temperature for egg is \_\_\_\_\_.
- (e) \_\_\_\_\_ flour is used for bread making.

(5x1=5)

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