

ROLL No.....

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

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

(Marks allotted to each question are given in brackets)

- Q.1. (a) List **five** minor equipment used in Bakery with diagram and their uses.
(b) Draw a neat diagram of Wheat Kernel and label its parts. (5+5=10)

- Q.2. Explain the following terms in **one or two** lines (**any ten**):
- | | | |
|------------------|----------------|------------------|
| (a) Double cream | (b) Proving | (c) Yeast |
| (d) Brown sugar | (e) Knock back | (f) Crust |
| (g) Brioche | (h) W.A.P. | (i) Crumb |
| (j) Gluten | (k) Bran | (l) Fermentation |
- (10x1=10)

- Q.3. Give organizational structure of Bakery department of a five star hotel.
OR
Describe in detail **any two** bread making methods with their advantages. (10)

- Q.4. What do you mean by Raising Agents?
OR
Give few examples for shortening agents and write the role of shortening agents in baked goods. (5)

- Q.5. Draw a neat diagram of Egg and label its parts.
OR
Give the uses of sugar in Bakery & Patisserie. (5)

Q.6. State True or False:

- (a) Germ part of wheat is used in refined flour.
- (b) Flour having less than 7% of gluten is strong flour.
- (c) Spatula is used for whipping egg.
- (d) Strong yeast smell in bread is caused by over fermenting bread dough.
- (e) Puff margarine has lower melting point compared to cake margarine.

(5x1=5)

Q.7. Fill in the blanks:

- (a) Biological name of Baker's yeast is _____.
- (b) _____ is an example of bread improver.
- (c) Fat used in bakery is also called as _____ agent.
- (d) Chemical name of baking power is _____.
- (e) Sugar that is present in milk is _____.

(5x1=5)
