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Time : 2 Hours

BAKERY (CRM)

Subject Code

V	4	2	7	5
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Total No. of Questions : 25 (Printed Pages : 4)

Maximum Marks : 50

- INSTRUCTIONS :**
- (i) All questions are compulsory.
 - (ii) Write the question number of the corresponding answers clearly.
 - (iii) Figures to the right indicate full marks.
 - (iv) Question numbers 1 to 4 are Multiple Choice Questions. Rewrite the statements choosing the correct alternatives.
 - (v) Answer question numbers 5 to 8 in 1 or 2 words..
 - (vi) Answer question numbers 9 to 14 in about 30-40 words.
 - (vii) Answer question numbers 15 to 21 in about 50 words.
 - (viii) Answer question numbers 22 to 25 in about 100 words.
 - (ix) Internal choice between question numbers 15 and 16.
 - (x) Internal choice between question numbers 24 and 25.

1. Butter icing is commonly used for 1
- Making bread dough
 - Decorating cakes
 - Liminating the dough
 - Preparing meringue

2. Whipped cream is also known as 1
- Sour cream
 - Pastry cream
 - Chantilly cream
 - Clotted cream
3. Melted chocolate can become grainy if it comes in contact with 1
- Cream
 - Butter
 - Sugar
 - Water
4. The natural fat which is present in cocoa beans is 1
- Cocoa butter
 - Chocolate liquor
 - Cocoa mass
 - Cocoa nibs
5. The process of baking a pie crust without a filling is known as 1
6. Name the leavener used in cookie production. 1
7. Which cheese is used for making Tiramisu ? 1

8. The stage at which the cooked sugar solution breaks and crumbles after cooling is known as 1
9. Suggest and explain any *one* type of filling which can be used in preparing 'Pies'. 2
10. Why do cookies stick to the bottom of the pan after baking ? 2
11. Suggest and explain any *one* type of cake which is prepared by creaming method. 2
12. How is 'Bavarian' cream prepared ? 2
13. What is 'Bloom' in chocolate ? 2
14. Why is it important to temper the chocolate ? 2
15. How is 'Choux paste' prepared ? 3

Or

16. Explain the process of making 'Danish dough'. 3
17. How should cookies be stored to maintain their freshness ? 3
18. Suggest any *three* precautions to be followed while preparing sponges and cakes. 3
19. Why do cakes crumble when sliced ? 3
20. Explain the components of a 'Tart'. 3
21. Describe any *three* measures to be followed while cooking sugar. 3

22. Explain with a reason any 4 faults observed when preparing 'Short crust pastry'. 4
23. List the steps to be followed while mixing the cookie dough. 4
24. What is the difference between Gelato and Ice cream ? 4

Or

25. What are the special preparations used while making desserts ? 4