

2025 II 21

0930

Seat No.

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Time : 2 Hours

BAKERY

Subject Code

V	4	2	8	4
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Total No. of Questions : 23 (Printed Pages : 4)

Maximum Marks : 50

- INSTRUCTIONS :**
- (i) There are *four* sections in the question paper (A, B, C & D) consisting of **23** questions.
 - (ii) In Section A, there are eight questions of which Question No. 1 to Question No. 4 are Multiple Choice Questions, Question Nos. 5 & 6 are to be answered in one word or phrase and Question Nos. 7 & 8 are to be answered in one sentence each.
 - (iii) Attempt *all* the questions however internal choice is given for question No. 20 and Question No. 23.
 - (iv) Figures to the right indicate marks allotted to each question.
 - (v) Write the number of each question clearly on the answer book.
 - (vi) Draw diagram where specified.

SECTION-A

1. The migration of moisture away from starch is known as 1
- Gel
 - Pasteurization
 - Gelatinization
 - Syneresis
2. A pastry is a mixture of 1
- Flour, liquid and fat
 - Flour, sugar and liquid
 - Flour, liquid and egg.
 - Flour, egg and milk
3. Dough for puff pastry is made with 1
- Flour, salt, lemon juice and chilled water
 - Flour, sugar and milk
 - Flour, fat, sugar and milk
 - Flour, salt, lemon juice and chilled milk
4. $\frac{\text{Profit per year}}{\text{Sale per year}} \times 100$ is the formula for 1
- Break-even point
 - Rate of return
 - Net profit ratio
 - Fixed cost

5. The dough used in making the top crust for a pie and prebaked shells. 1
6. What is pricking the bottom of the dough all over with a fork called ? 1
7. Define gel. 1
8. What are enriching improvers ? 1

SECTION-B

Answer in around **20** words :

9. How does the mold grow in bread ? 2
10. Name and explain the two kinds of malt used as a bread improver in bread making. 2
11. How are Unbaked pies assembled ? 2
12. How is choux pastry prepared ? 2
13. Explain baked tarts. 2
14. Give any *four* cost of production observed in the financial projections. 2

SECTION-C

Answer in around **40** words :

15. Give any **3** measures that can be followed to prevent the spoilage in bread. 3
16. Why is the starch not completely gelatinized in bread ? 3
17. Why is skimmed milk powder preferred by the bakery trade ? 3

18. How can one avoid soggy bottom in pies ? 3
19. Write down any *three* points in the selection of equipment to set up a bakery. 3
20. Give the guidelines to handle phyllo dough. 3

Or

List any *three* precautions observed while sheeting puff pastry.

SECTION-D

Answer in around **80** words

21. Name and explain the four main ingredients used in pie dough. 4
22. How is GMS emulsion prepared with or without fat ? 4
23. List any *four* points followed while starting a small scale bakery unit. 4

Or

Draw a neat and labelled layout of the bakery unit.