

This Question Paper consists of 3 questions and 4 Printed pages.

Code No. **71/S/ACV/256/A/E**

Roll No.

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**BAKERY & CONFECTIONERY
(256)**

Serial No.

Day and Date of Examination

Signature of Invigilators 1.

2.

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.

71/S/ACV/256/A/E]

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5. Answers for all questions, including matching, true or false, fill in the blanks, etc., are to be given in the answer-book only.
6. In case of any doubt or confusion in the question paper, the English Version will prevail.
7. Write your Question Paper Code No. **71/S/ACV/256/A/E** on the Answer-Book.

Note :

- (1) Answer of all the questions are to be given in the Answer - Book given to you.
- (2) 15 minutes time has been allotted to read this question paper. The question paper will be distributed of 02:15 p.m. From 02:15 p.m. to 02:30 p.m., the students will read the Question paper only and will not write any answer on the Answer - Book during this Period.

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BAKERY & CONFECTIONERY

(256)

Time allowed : 2 Hours]

[Maximum Marks : 40

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

1. Fill in the blanks and write the correct answers in your answer book.

[15 × 1 = 15]

- (a) _____ icing is made from icing sugar and warm water.
- (b) Butter _____ is a mix of butter and sugar.
- (c) Fermentation is a process where _____ acts on sugar.
- (d) The liquid used in bread dough is _____.
- (e) To prepare pastry dough, we need _____ water for mixing.
- (f) The _____ characteristics of bread are volume and crust colour.
- (g) Eclair is made from _____ paste.
- (h) The _____ portion of milk is called cream.
- (i) Net profit is gross profit minus _____ cost.
- (j) The process of transferring entries from journal to ledger is called _____.
- (k) _____ chambers have temperature and humidity control.
- (l) Macaroons have a _____ texture.
- (m) Proving chamber, oven, table are all _____ equipment.
- (n) There are _____ types of profit.
- (o) Jam tarts are made from _____ paste.



2. Write in your answer-book, whether the following statements are 'True' or 'False'.
[15 × 1 = 15]

- (a) Fresh yeast may be stored at room temperature.
- (b) Salt controls yeast activity.
- (c) Marzipan is almond paste.
- (d) In making of breads, water is the main ingredient by weight.
- (e) A fresh egg sinks in water.
- (f) Fats in bread dough act as tenderizers.
- (g) Cheese straws are made from short crust paste.
- (h) Eggs are non essential ingredients in bread making.
- (i) A piping bag may be prepared with a grease proof paper.
- (j) A Cake turntable helps in icing a Cake.
- (k) Single knot, Clover leaf are shapes of bread rolls.
- (l) 'Rope' and 'Moulds' are Cake Design.
- (m) Primary entry is the first step in accounting.
- (n) The crust colour of baked goods is red.
- (o) Salt contains 40% chlorine and 60% sodium.

3. Answer the following questions. [4 × 2½ = 10]

- (a) Mention any 5 small / light equipment with their uses.
- (b) Mention 5 points to prepare a good paste.
- (c) Differentiate between dry and fresh yeast.
- (d) Explain any 5 characteristics of a good bread.

