

MAHARASHTRA STATE BOARD OF SKILL DEVELOPMENT EXAMINATION, MUMBAI

Examination—July, 2020

CERTIFICATE COURSE IN BAKERY AND CONFECTIONARY

[Time—3 hours]

(Marks—100)

Bread Product (Practical-II)

- Instructions.—(1) All questions are compulsory.
 (2) Illustrate your answers with neat sketches wherever necessary.
 (3) Figures to the right indicates full marks.
 (4) Assume suitable additional data if necessary.

Marks

Menu :— Jam Tarts,

Vanilla cup cake.

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|--|----|
| 1. Every student is asked to write the recipe of two bakery products. | 20 |
| 2. Prepare two bakery products given by the examiner. | 60 |
| 3. Students journal to be checked by the examiner. | 10 |
| 4. Students oral examination to be taken to know their knowledge (Viva). | 10 |

(ENGLISH)

[TIME ALLOWED—3 HOURS]

(MARKS—100)

BREAD PRODUCT (PRACTICAL-II)

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 (2) Illustrate your answers with neat sketches wherever necessary.
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