

## MAHARASHTRA STATE BOARD OF SKILL DEVELOPMENT EXAMINATION, MUMBAI

Examination—July, 2020

CERTIFICATE COURSE IN BAKERY AND CONFECTIONARY

[१००]—3 i.e.

(BETHE NHE—100)

[१००] [८०००] +hb÷ [१००] [८०००] (EHE+ 1)

- 00000.—(1) 00000 [१००] 00000 [१००] + 00000 [१००] + 00000  
 (2) + 00000 [१००] 00000 [१००] + 00000 [१००] 00000 [१००]  
 (3) = 00000 [१००] + 00000 [१००] 00000 [१००]  
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NHE

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1. (+) xE [१००] (EHE+ 1) (EHE+ 1) :-

- (1) SEE [१००] SEE [१००] 00000 [१००] SEE [१००]  
 (2) SEE [१००] SEE [१००] 00000 [१००] BVE [१००]  
 (3) SEE [१००] SEE [१००] 00000 [१००]  
 (4) SEE [१००] SEE [१००] 00000 [१००] SEE [१००]  
 (5) SEE [१००] SEE [१००] + 00000 [१००] 00000 [१००]  
 (6) SEE [१००] SEE [१००] 00000 [१००]

(E) 00000 [१००] + 00000 [१००] + 00000 [१००] (EHE+ 1) (EHE+ 1) :-

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- (1) ME [१००] 00000 [१००] 00000 [१००] 00000 [१००] 00000 [१००]  
 (2) 00000 [१००] 00000 [१००] 00000 [१००] 00000 [१००] 00000 [१००]  
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(E) 00000 [१००] (EHE+ 1) (EHE+ 1) :-

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- (1) 00000 [१००] 00000 [१००] 00000 [१००]  
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 (4) 00000 [१००] 00000 [१००] 00000 [१००]  
 (5) 00000 [१००] 00000 [१००]  
 (6) 00000 [१००] 00000 [१००]



**(ENGLISH)**

[ TIME ALLOWED—3 HOURS ]

(MARKS—100)

**BAKERY MATERIALS AND PRODUCTS (THEORY-I)**

- 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 data if necessary.

**Marks**

- |   |    |
|---|----|
| 1. (a) Name the following (any <i>five</i> ) :—             | 10 |
| (i) Four types of flour used in bakery.                     |    |
| (ii) Four types of leavening agents.                        |    |
| (iii) Four types of sugar.                                  |    |
| (iv) Four functions of salt in bread making.                |    |
| (v) Four types of unleavened bread.                         |    |
| (vi) Four types of biscuits.                                |    |
| (b) Say <i>true</i> or <i>false</i> (any <i>five</i> ) :—   | 5  |
| (i) Wheat grain is divided into two parts.                  |    |
| (ii) A strong flour is having a high amount of gluten.      |    |
| (iii) French term for cake is Gateaux.                      |    |
| (iv) Baked egg custard should be cooked at 200°C.           |    |
| (v) Mousse is a light puffed baked custard.                 |    |
| (vi) The outer part of the loaf of bread is known as crust. |    |
| (c) Give reasons for the following (any <i>five</i> ) :—    | 5  |
| (i) Bread crust colour is too dark.                         |    |
| (ii) Low volume of cake.                                    |    |
| (iii) Holes in the cake.                                    |    |
| (iv) Very sticky grain of the bread loaf.                   |    |
| (v) Crumbly bread.  |    |
| (vi) Poorly shaped bread.                                   |    |

[ Turn over

2. Attempt any *two* of the following :— 16
- (a) List different bread making methods
  - (b) Define Meringues and write its types.
  - (c) List different sweetening agents and write their functions.
  - (d) Differentiate between cookies and biscuits.
3. Write the recipe of any *two* :— 16
- (a) Milk bread.
  - (b) Brioche.
  - (b) Baba au Rhum.
4. Attempt any *two* of the following :— 16
- (a) Describe various types of cake faults and their remedies.
  - (b) Write the uses of sugar in bakery.
  - (c) Explain bread improvers.
  - (d) Explain in brief the bread faults.
5. Write short notes on (any *four*) :— 16
- (a) Characteristics of a good Bread.
  - (b) Structure of an egg.
  - (c) Cake improvers.
  - (d) Recipe Balancing.
  - (e) Importance of temperature in baking.
6. Explain the following terms (any *eight*) :— 16
- (a) Marzipan
  - (f) Lamination
  - (b) Mousse
  - (g) Icing
  - (c) Fondant
  - (h) Vol Au Vents
  - (d) Caramelization
  - (i) Bleeding
  - (e) Gum Paste
  - (j) Elasticity.
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