

2022 XI 26

0230

Seat No.

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Time : 1½ Hours

FIRST-TERM

**BAKERY**

(Pre-Vocational)

Subject Code

(Home Science Group)

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Total No. of Questions : 20

(Printed Pages : 8)

Maximum Marks : 20

- INSTRUCTIONS :*
- (i) Every question has four choices (A), (B), (C) and (D). Only one of them is the correct answer.
  - (ii) On the OMR sheet darken completely with a ball point pen ONLY ONE bubble you consider as the most appropriate answer.
  - (iii) Multiple markings are invalid.
  - (iv) Use Blue *or* Black ball point pen only.
  - (v) Do not fold the OMR sheet or use white ink.
  - (vi) For each question, you will be awarded ONE mark, if you have darkened only the bubble corresponding to the correct answer. In all other cases, you will get zero mark. There is no negative mark.
  - (vii) Once the bubble is filled it is not possible to change the answer.
  - (viii) Only one OMR sheet will be provided. Hence sufficient care must be taken while darkening the bubble.

1. Machine that shapes dough pieces for various shapes is known as a ..... .
  - (A) Moulder
  - (B) Zester
  - (C) Bowl knife
  - (D) Pallete knife
  
2. A powder made from chocolate is ..... .
  - (A) Icing sugar
  - (B) Praline
  - (C) Cream
  - (D) Cocoa
  
3. A white frothy mass of beaten egg white and sugar is known as ..... .
  - (A) Masking
  - (B) Meringue
  - (C) Molasses
  - (D) Raisins
  
4. Passing through a fine sieve for effective blending and to remove foreign or oversized products is known as ..... .
  - (A) Snap
  - (B) Sifting
  - (C) Shortening
  - (D) Docking

5. In bread making, food for yeast is provided by ..... .
- (A) Sugar
  - (B) Water
  - (C) Fat
  - (D) Salt
6. Yeast is available in two forms ..... and ..... .
- (A) Soggy and soft
  - (B) Soft and stiff
  - (C) Dry and compressed
  - (D) New and old
7. The ingredient that helps in retention of moisture in bread and improves its slicibility is ..... .
- (A) Sugar
  - (B) Fat
  - (C) Salt
  - (D) Milk
8. Fat should be added in the ..... stages of mixing.
- (A) Middle
  - (B) Last
  - (C) First
  - (D) Beginning

9. Gliadin and glutelin join together to form .....
- (A) Gluten
  - (B) Keratin
  - (C) Albumin
  - (D) Melanin
10. If the dough is allowed to overferment, it becomes .....
- (A) Hard
  - (B) Soft and sticky
  - (C) Elastic
  - (D) Very hard
11. Dividing and rounding of the dough is done with the help of a .....
- (A) Dough cutter
  - (B) Divider
  - (C) Mixer
  - (D) Rounder
12. When yeast gets older it develops ..... colour.
- (A) Reddish
  - (B) Brownish
  - (C) Pinkish
  - (D) Greenish

13. The process whereby yeast organisms feed on sugar and produce CO<sub>2</sub> gas and alcohol is known as .....
- (A) Fermentation
  - (B) Germination
  - (C) Budding
  - (D) Growth
14. More amount of salt in bread will produce ..... colour in the bread crust.
- (A) Harsh red
  - (B) Brownish black
  - (C) Yellowish brown
  - (D) Golden brown
15. The water used for bread making should not be .....
- (A) Drinking water
  - (B) Hard water
  - (C) Soft water
  - (D) Potable water
16. The gas in the dough is expelled and the dough becomes even throughout by a process called .....
- (A) Knock back
  - (B) Mixing
  - (C) Dividing
  - (D) Fermenting

17. The ideal conditions for yeast growth are .....
- (A) Plenty of water and the right temperature
  - (B) Hot and humid climate
  - (C) Dry and harsh weather
  - (D) Cold and dry climate
18. Dry sweet grapes are known as .....
- (A) Raisins
  - (B) Peaches
  - (C) Apricots
  - (D) Dates
19. If the dough piece is manipulated when it is in tight condition, then .....
- (A) it will stick to the surface
  - (B) it will be very hard to come from the surface
  - (C) it will tear off leaving a rough surface
  - (D) it will be very soft
20. Skimmed milk powder is preferred in a bakery as it has a .....
- (A) Good texture
  - (B) Proper structure
  - (C) Good value
  - (D) Better shelf life



