

Sai Shiva Educational trust's
ARUN MUCHHALA INTERNATIONAL COLLEGE OF HOTEL MANAGEMENT
Subject: SEM-6 ADVANCED BAKERY & CONFECTIONARY

- 1).....flour is gluten free flour.
 - a. Wheat flour
 - b. Corn flour
 - c. All-purpose flour
 - d. Weak flour

- 2) In Bread making Baker's percentage of flour is
 - a. 75
 - b. 100
 - c. 50
 - d. 25

- 3) Insoluble proteins _____ & ___present in flour give strength & elasticity to the dough.
 - a. Gladin and Glutenin
 - b. Gluten and Gladin
 - c. Glutenin and Gladin
 - d. Gluten and Gladin

- 4)sugar is used as a sweetener, flavouring and colouring agent. It is also used in the manufacture of beer besides being used in malt beverages, instant beverages, milk shakes and candy.
 - a. Malt
 - b. Maple
 - c. Lactose
 - d. Invert sugar

- 5) is commonly in liquid form & is a by-product of the sugar industry (sugarcane)
 - a. Treacle
 - b. Molasses
 - c. Maple
 - d. Corn syrup

- 6) _____°C sugar is suitable for fondant.
 - a. 119
 - b. 116
 - c. 153
 - d. 140

7) The whole purpose of rolling and folding of the puff/flaky dough is to build up a flaky structure of alternating layers of dough and fat which is known as aeration by

- a. Book fold
- b. Three-fold
- c. Lamination
- d. All of the above

8)versions are sculpted or slashed into a pattern resembling an ear of wheat.

- a. Fougasse
- b. Lavash
- c. Jewish flat bread
- d. Focaccia

9)is not one of the functions of fat as a frying medium.

- a. It serves to transmit heat to the articles of food to be fried.
- b. It adds to the nutritive value (calories).
- c. It aids up in adding a smoky flavour to food
- d. It contributes to the flavour and taste and texture of the food.

10) To make a basic yeast bread, which of the following ingredient is not necessary

- a. Yeast
- b. Flour
- c. Eggs
- d. Water

11) What is the function of yeast in bread making

- a. It makes clean up easier
- b. It makes the dough rise
- c. It makes the dough shrink
- d. It shortens the baking time

12) What does it mean to slash the surface of the dough just before baking

- a. ferment
- b. Score
- c. Knead
- d. Proof

13) Fruit Cakes are rich batter type cakes shortened with butter and filled with fruits. They should ideally baked at

- a. 175°C
- b. 130°C
- c. 150°C
- d. 185°C

14) Plain cakes require morethan rich cakes as the batter contains more eggs, fat and sugar.

- a. Flour
- b. Essences
- c. Creaming
- d. Baking powder

15)are made from fruit juices, water (ice) and sugar. They are constantly churned while being frozen. The churning keeps the ice crystals small and avoids the mixture from going into a solid block of ice.

- a. Sherbets
- b. Still Frozen dessert
- c. Spuma
- d. Granita

16) Parfait is a French word which means

- a. perfecte
- b. perfect
- c. perfecto
- d. perfected

17) Egg whites whip into a better foam if:

- a. They are at room temperature.
- b. They contain some bicarbonate of soda.
- c. A small amount of oil is added.
- d. They are chilled.

18) is not one of the guidelines while making meringues.

- a. Fats prevent egg white from foaming properly. Thus it is important that all equipment should be free from any trace of fat or grease.
- b. Over beaten eggs look smooth and have a better impact on finished products.
- c. There should be no trace of egg yolk in the meringue mixture.
- d. Egg white foam better if they are at room temperature then if they are cold.

- 19) Liquid glucose is used in the manufacture of
- Gum paste
 - Flower paste
 - Fondant
 - Royal icing
- 20) One of the four varieties of cacao bean is forestero, which is native to
- South America
 - West Africa
 - East Asia
 - Central Europe
- 21) Roasting of cocoa beans is done to
- So that they turn brown
 - Roast them
 - Aids in easy removal of their skin
 - Just to dry them
- 22)icing gives a cake or pastry an elegant appearance and is popular for wedding cakes and other show pieces.
- Fondant
 - Gum paste
 - Butter cream
 - Frosting
- 23) A mixture of cream and chocolate in the proportion of 1:2 to which 40% butter is added is known as
- truffle
 - ganache
 - courveture
 - compound chocolate
- 24) Coating and impregnated with sugar as a means of preservation (as in peel) is known as
- Jellying
 - Crystallizing
 - Brining
 - Pickling

25) ____ is highly bleached, finely milled flour, made from wheat having good quality protein mostly used in cake- making

- a. High- ratio flour
- b. Rye flour
- c. Pastry flour
- d. Patent flour

26)are whipped egg white sweetened with sugar.

- a. Macaroon
- b. Italian meringue
- c. Meringues
- d. Sabayon

27) made by beating the egg whites and the sugar over a double boiler.

- a. Hard meringue
- b. Italian meringue
- c. Swiss Meringue
- d. All of the above

28) is not one of the guidelines while making meringues.

- a. Fats prevent egg white from foaming properly. Thus it is important that all equipment should be free from any trace of fat or grease.
- b. Over beaten eggs look smooth and have a better impact on finished products.
- c. There should be no trace of egg yolk in the meringue mixture.
- d. Egg white foam better if they are at room temperature then if they are cold.

29) A small amount of _____ added to egg white for whipping gives more volume and stability.

- a. baking soda
- b. tartaric acid
- c. cream of tartar
- d. tylose powder

30) Pastillage is also known as

- a. Fondant
- b. Gum paste
- c. Royal icing

d. Marzipan

31) Liquid glucose is used in the manufacture of

- a. Gum paste
- b. Flower paste
- c. Fondant
- d. Royal icing

32) One of the four varieties of cacao bean is forestero, which is native to

- a. South America
- b. West Africa
- c. East Asia
- d. Central Europe

33) In the..... process the molten chocolate is rolled and buffeted for hours to ensure perfect smoothness and flavour.

- a. Couverture
- b. Flavoured chocolate
- c. Conching
- d. All of the above

34)is a whitish coating on chocolate, caused by separation of cocoa butter.

- a. Dark spots
- b. Couverture
- c. Bloom
- d. Cores

35) Chocolate which does not have any fat added to it except cocoa butter.

- a. Dark chocolate
- b. Compound chocolate
- c. Couverture
- d. Milk chocolate

36)also called confectioners chocolate it does not contain cocoa liquor.

- a. Milk chocolate
- b. White chocolate
- c. Dark chocolate
- d. Semi-sweet chocolate

37) Roasting of cocoa beans is done to

- a. So that they turn brown
- b. Roast them

- c. Aids in easy removal of their skin
- d. Just to dry them

38)is not one of the functions of icings.

- a. They contribute flavour and richness
- b. They improve appearance and add variety
- c. They give crumbliness to pastries
- d. They improve shelf life by forming protective coatings around cakes.

39)icing gives a cake or pastry an elegant appearance and is popular for wedding cakes and other show pieces.

- a. Fondant
- b. Gum paste
- c. Butter cream
- d. Frosting

40) Icing which hardens to a brittle texture can be used to make beautiful, artistic decorations because it hardens when dried.

- a. Glazes
- b. Frosting
- c. Royal
- d. French

41) A mixture of cream and chocolate in the proportion of 1:2 to which 40% butter is added is known as

- a. truffle
- b. ganache
- c. courveture
- d. compound chocolate

42) Marshmallow will be termed as

- a. Fruit essence
- b. Nut essence
- c. Candy essence
- d. Flower essence

43) _____ are the concentrated flavors of fruits, nuts, spices and other plants, in a solution of alcohol.

- a. Essences

- b. Extracts
- c. Pulps
- d. Syrups

44) Coating and impregnated with sugar as a means of preservation (as in peel) is known as

- a. Jellying
- b. Crystallizing
- c. Brining
- d. Pickling

45) Typical use of the following includes coated tablets

- a. Dyes
- b. Additives
- c. Pigment
- d. Lakes

46)is a ring-shaped bread, poached, usually with a dense, chewy interior; Usually topped with sesame or poppy seeds baked into the surface.

- a. Doughnuts
- b. Pretzels
- c. Bagels
- d. All of the above

47) French bread is also known as

- a. Baguettes
- b. Ciabatta
- c. Panini
- d. Hot dog bread

48)is a highly enriched French bread, noted for its high butter and egg content, commonly served as a component of French desserts.

- a. Pannetone
- b. Lavash
- c. Brioche
- d. Zoph

49) One of the bread below is known as slipper

- a. Ciabatta
- b. Brioche
- c. Babka
- d. Bagel

50).....versions are sculpted or slashed into a pattern resembling an ear of wheat.

- a. Fougasse
- b. Lavash
- c. Jewish flat bread
- d. Focaccia