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3 (Sem-4/CBCS) HSC SE

202

HOME SCIENCE

(SEC)

Paper : HSC-SE-4024

(Bakery Science)

Full Marks : 50

Time : Two hours

The figures in the margin indicate full marks for the questions.

1. Write True **or** False against the following statements : **(any four)** 1×4=4

(a) The ideal temperature for baking a cake is 300°F.

(b) Oxygen is responsible for leavening a baked product.

(c) Pre-heating of oven is an important step in baking.

- (d) Egg is a good moistening agent.
- (e) Muffin is an example of quick bread.
- (f) Baking refers food items made of sugar and chocolate.
- (g) Candies and chocolates are confectionary food items.
- (h) Egg contribute to the structure of baked product.

2. Write brief answers of the following :
(any three) $2 \times 3 = 6$

- (a) Name two leavening agents.
- (b) List two types of sugar used in icing.
- (c) State two characteristics of a good bread.
- (d) Write two functions of baking powder.
- (e) Name two types of cakes.
- (f) List two ingredients required to moisten a baked product.

3. Answer the following : (any two) $5 \times 2 = 10$

- (a) Discuss the different types of icing.
- (b) Explain the principles of baking.
- (c) Discuss the bread faults and the causes.
- (d) State the characteristics of pie.
- (e) Write a brief note on microoven and convection oven.
- (f) Write a note on the common tools used in baking.

4. Answer the following : (any three) $10 \times 3 = 30$

- (a) Discuss the role of ingredients in baking.
- (b) Define baking. Explain the points that should be kept in mind while baking a product. $2 + 8 = 10$
- (c) Explain the different types of quick breads.

(d) Discuss the physical and chemical change during baking. 5+5=10

(e) Describe the cake faults and the remedies to prevent the faults. 5+5=10

(f) Discuss the role of ingredients in bread preparation.

(g) Explain the characteristics of cookies and the faults in the preparation of cookies. 5+5=10

(h) Write about the characteristics of cake. Explain different types of cakes. 4+6=10