3 (Sem-4/CBCS) HSC SE

2022

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) 2×3=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)

10×3=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