

CBSE Question Paper - 2010

BAKERY SCIENCE

(Theory)

Class – XII

Time allowed: 3 hours

Maximum Marks: 40

Instructions: Attempt all questions. All questions carry equal marks.

1. What is ropiness of bread? Write the cause and prevention of it in bread.

4+4

2. (a) What is the reason of bread staling?

4

- (b) How do “improvers” improve the quality of bread?

4

3. What is bakery layout? How would you decide the location of bakery and the Space required for bakery equipments?

2+6

Other Educational Websites:

ICSEGuess.com | NIOSGuess.com | IGNOUGuess.com | IITGuess.com | MagicSense.com | AIPMTGuess.com | AIEEEGuess.com | IndiaGuess.com

4. Enlist “types of ovens “used in bakery. Discuss the working of any two.

4+4

5. Write brief notes on the following :

4×2

- (a) Quality of raw material for cookies
- (b) Finished quality of cake
- (c) Quality control of dough for bread
- (d) Role of emulsifier in bread

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