

1. Write the elements of entrepreneurship?
2. What is tourism and hospitality?
3. Why food safety and hygiene is important?
4. What are 7 food hygiene rules?
5. Why is HACCP used?
6. Describe the 3 tests for testing dough readiness.
7. Mention basic maintenance of tools and equipment.
8. How many types of yeast based products?
9. What are the effects of relative humidity on ingredients?
10. What is mean FIFO?
11. Describe 4 characteristics of quality short crust pastry?

12. Write the procedure of short crust pastry?
13. What does block and laminate pastry mean
14. What are the required starches for pastry fill?
15. How many turns do you have to apply for danish pastry?
16. How do you work in a team environment?
17. What is the field of hospitality and tourism industry?
18. Why food safety and hygiene is important?
19. How many types of yeast based products?
20. Describe 4 Characteristics of quality short Crust pastry.
21. What are the required starches for pastry fill and why?
22. What is Emulsifier?

23.What are the principles of HACCP?

24.Describe the characteristics of puff pastry.

25.What makes bread soft?

26.What are the rules of plating?

27.What are the function of gluten?

28.What are the types of Dough?

29.What are the tests for readiness of dough?

30.How many types of Hazard?

31.Mention the step of yeast dough preparation.

32.What are the Principles of HACCP?

33. Describe the characteristics of Puff Pastry.

34. What makes bread soft?

35. What are the rules of Plating?

36. What are the function of gluten?

37. What are the types of Dough?

38. What is the act of carbon dioxide?

39. What are the tests for readiness of dough?

40. Which flour is used for bread making?

41. What is the name of the attachment used in the mixing machine when making bread dough?

42. What are the 3 benefits of good food hygiene?

43. Mention basic maintenance of tools and equipment

44. What is SHITSUKE (Self-discipline)

45. What Ingredients are used for making yeast-based and non-yeast-based products?

46. Name: Function:

47. Name: Function:

48. Name: Function:

49. Name: Function:

50. How do you work in a team environment?

51. What is entrepreneurship Skills?

52. What are the 5 component of tourism industry?

53. How do you ensure food safety and hygiene?

54. What is the principle of hygiene?

55. What do you mean by maintenance?

56. Write 4 characteristics of quality Puff pastry.

57. What is Chicken Pastry fill?

58. Give five (5) examples of shapes made using Danish pastry

59. Why should you leave the short crust pastry dough to rest in a cool place?

60. How many types of Hazard?

61.. What are the steps of hand washing procedure?

62. What Is Hygiene?

63. What is food safety?

65. What do you mean by cross contamination?

66. What is Baking?

67. How can you avoid cross contamination?

68. Mention the steps of Yeast dough preparation.

69. What is the temperature of baking cake?

70. What are the functions of Yeast?

71. How many kinds of fat are used in baking?

72. What do you mean by bread?

73. How will you know that cake is done?

74. What do you mean by pastry?

75. Mention 3 kinds of flour

76. Give some examples of sugar used in making cake.

77. Which flour is used in making bread?

78. Write some names of PPE.

79. What is the name of your occupation?

Multiple Choice questions

1. Apply thinly to top unbaked product and it will bake and leave a nice crust on finished

product.

- a) Crumbles
- b) Frosting
- c) Icing sugar
- d) Boiled jam

2. A kind of glazing, normally 1-part sugar, & 1 part water boiled and let cool

- a) Glazing of yeast goods
- b) Boiled apricot jam
- c) Frosting
- d) Sugar syrup

3. What is the standard size of mini pastry?

- a) 25-30gm
- b) 30-35gm
- c) 20-25gm
- d) 30-40gm

4. What type of hazard is a hand cut?

- a) Physical
- b) Chemical
- c) Biological
- d) Natural

5. What is the standard time of hand washing?

- a) 10 sec
- b) 20 sec
- c) 30 sec
- d) 15 sec

6. Which of the following is used to sanitize working surface?

- a) Normal Water
- b) Chilled Water
- c) Di-Ethyl Ether
- d) Hot Water

7. Which of the following does bacteria need to assist it to grow and multiply

- a) Water
- b) Food
- c) Temperatures
- d) All of the above

8. Which one of the following is a raising agent?

- a) Baking soda
- b) Egg
- c) Water d a+b

9. Which one of the following is not essential to clean floor?

- a) Mop
- b) Bucket
- c) Broom stick
- d) Plate

10. Which of the following raises bread in fermentation process?

- a) Nitrogen (N₂)
- b) Carbon-Dioxide (CO₂)
- c) Oxygen (O₂)
- d) Hydrogen (H₂)

11. A kind of glazing, normally one-part sugar & water boiled and let cool

- a. Glazing of yeast goods
- b. Boiled apricot jam
- c. Frosting
- d. Sugar syrup

12. Flavored with sugar and vanilla essence.

- a. Bienenstich
- b. Fresh dairy cream
- c. Icing sugar
- d. Boiled apricot

13. Apply to baked Product after cooling. These will have a lighter sweetness than fondant due to the fat content.

- a. Frosting
- b. Icing sugar
- c. Boiled Jam
- d. Fresh dairy cream

14. Apply thinly to top unbaked product and it will bake and leave a nice crust of finished product.

- a. Crumbles
- b. Frosting
- c. Icing sugar
- d. Boiled Jam

25. Flavor and pipe into finished product in place of fresh dairy cream.

- a. Fruit Decor
- b. Creme patisserie
- c. Boiled Jam
- d. Icing sugar