

SECTION - B (35 Marks)Answer **ALL** questions**ALL** questions carry **EQUAL** Marks (5 × 7 = 35)

Module No.	Question No.	Question	K Level	CO
1	11.a.	Explain the types and selection of equipment.	K2	1
	(OR)			
	11.b.	Summarize the techniques used in weighing and measuring.		
2	12.a.	Identify the role of flour in baking.	K3	2
	(OR)			
	12.b.	State the types and function of yeast.		
3	13.a.	Outline the quality characteristics of bakery products.	K3	3
	(OR)			
	13.b.	Explain the methods of cake making.		
4	14.a.	Classify the crystalline and non-crystalline candies.	K2	4
	(OR)			
	14.b.	Sketch the factors affecting and prevention of crystallization.		
5	15.a.	Explain the types of chocolate.	K3	5
	(OR)			
	15.b.	Construct the chocolate manufacturing techniques.		

SECTION -C (30 Marks)Answer **ANY THREE** questions**ALL** questions carry **EQUAL** Marks (3 × 10 = 30)

Module No.	Question No.	Question	K Level	CO
1	16	Highlight the changes during baking process.	K4	1
2	17	Distinguish between the moistening agents and leaving agents.	K4	2
3	18	List out the technological steps involved in the manufacturing of wafer and pastries.	K4	3
4	19	Analyze the stages of sugar cookery.	K4	4
5	20	Examine the steps involved in the chocolate vermicelli.	K4	5

Z-Z-Z

END