

MAHARASHTRA STATE BOARD OF SKILL DEVELOPMENT EXAMINATION, MUMBAI

Examination—July, 2020

CERTIFICATE COURSE IN COOKERY, BAKERY AND CONFECTIONERY

[१३]—3 i.e.

(BETHE MBE—100)

कोकरी, बेकरी व कंफेक्शनरी (100)

MBE

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2. जीएफए (GFE) (GFE) (GFE) (GFE) :-

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- (+) केक बनवताना होणाऱ्या विविध चुका व त्यांची दुरुस्तीचे वर्णन करा.
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4. $\int_{\mathbb{R}^n} e^{a \cdot x} dx = \frac{(2\pi)^n}{|a|} = \frac{(2\pi)^n}{|a|} \delta(a) : -$

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(b) $\{E; \partial\} \{E^2\} \Delta E \rightarrow E \Delta E \rightarrow E \pm E^{1/2} \Delta E$.

5. $\int_{-\infty}^{\infty} \delta(x) dx = 1$ (Evaluating the integral of the Dirac delta function):—

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(+) E_a⁺E_b+E_c ±ΔxÉOM BVÉAΘÉÂ

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(b) ~~Section 552(a)(1) of the E.O. 13526~~

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6. $J_{E^+}(E^+)(E^+) \text{ n } J_{E^+}(E^+) = k_{E^+}^{\otimes} J_{E^+}(E^+)$:-

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(♯) $S\acute{E}E_{+}^{\alpha E} | \acute{E}i\acute{E}O\acute{S}\acute{a}E\acute{a}E\acute{o}S\acute{E}O \acute{E}E_{+}^{\alpha E}] \acute{e}\acute{a}E_{+}^{\alpha E} \frac{1}{2} \acute{e}$.

(E-0) $\forall b \in \mathbb{R} \exists x \in \mathbb{R} \exists \epsilon \in \mathbb{R} \epsilon > 0 \text{ s.t. } \forall \delta \in \mathbb{R} \delta > 0 \exists u \in \mathbb{R} \{ \forall t \in \mathbb{R} t \in [b, b + \delta] \wedge |f(t) - f(b)| < \epsilon \}$

(b) $\forall \epsilon > 0 \exists \delta > 0 \forall x \in \mathbb{R} \forall y \in \mathbb{R} \left(|x - y| < \delta \implies |f(x) - f(y)| < \epsilon \right)$

(ENGLISH)

[TIME ALLOWED—3 HOURS]

(MARKS—100)

BAKERY SCIENCE (THEORY-I)**Marks**

1. (a) Give reasons for the following faults (any *five*) :— 10
- (i) Lack of volume in bread.
 - (ii) Baked cakes comes out soggy in the centre.
 - (iii) Poorly shaped bread loaf.
 - (iv) Coloured spots appear on the crust of the bread loaf.
 - (v) Bread loaf becomes crumbly.
 - (vi) Cookies come out hard and crumbly.
- (b) Name of the following (any *five*) :— 10
- (i) Four types of flour used in bakery.
 - (ii) Four types of sugar.
 - (iii) Four types of leavening agents.
 - (iv) Four functions of salt in bread making.
 - (v) Four types of yeast products.
 - (vi) Four types of pastry.
2. Attempt any *two* of the following :— 16
- (a) Describe various types of cake faults and their remedies.
 - (b) List different methods of bread making.
 - (c) Write the uses of sugar in bakery.
 - (d) What are the raising agents ? Different between chemical and mechanical raising agents.
3. Attempt any *two* of the following :— 16
- (a) Write the steps in cake making.
 - (b) Explain the role of fats in bakery and confectionery.
 - (c) List different types of icing with their uses.
 - (d) Define meringues and write its types.

4. Answer in brief any *two* of the following :— 16
- (a) Write down the characteristics of a good bread.
 - (b) Explain the structure of an egg with a labelled diagram.
 - (c) Differentiate between meringues and marzipan.
 - (d) Write the recipe of puff pastry.
5. Write short notes on (any *four*) :— 16
- (a) Chemical leavening agents.
 - (b) Functions of flour.
 - (c) Chocolate cooking.
 - (d) Flavours and colours.
 - (e) Cake making methods.
6. Attempt any *two* of the following :— 16
- (a) Explain the role of yeast in the fermentation of doughs.
 - (b) Write down the characteristics of a good cake.
 - (c) Give the use and effect of salt in bread making.
 - (d) Write the recipe of brown bread.
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