

SAMPLE QUESTIONS
ADVANCED BAKERY AND CONFECTIONERY

1. When hot water is added to starch, the cells swell and burst. What is the process known as?
 - a. Hydrogenation
 - b. Gelatinization**
 - c. Polymerization
 - d. Water absorption

2. Hydrogenation is carried out in the presence of a catalyst. Name it?
 - a. Nickle**
 - b. Cadmium
 - c. Iron
 - d. Barium.

3. Name the Coloring matter present in wheat?
 - a. Gluten
 - b. Testa**
 - c. Epicarp
 - d. Bran

4. Fat used as a frying medium must have.
 - a. A high smoke point.**
 - b. Low moisture content & high stability.
 - c. High melting point
 - d. High clarification point

5. What is the other name for Sponge and dough method of making bread?
 - a. Slack dough method**
 - b. Continuous dough method
 - c. Chorleywood process
 - d. Lean dough method

6. Which frozen dessert is similar to an ice-cream cake and is made by layering 3 different kinds of ice-cream with a layer of Genoese sponge?
 - a. Gelato
 - b. Bombe
 - c. Spuma
 - d. Casatta**

7. Percentage of bran present in a wheat grain.
 - a. 10 %
 - b. 15 %
 - c. 13 %**
 - d. 9 %

8. Name the process by which yeast changes sugar into carbon dioxide and ethyl alcohol?
- Kneading
 - Proofing
 - Fermentation**
 - Knocking back
9. Which family of grasses does wheat belong to?
- Triticum**
 - Compactum
 - Durum
 - Spelta
10. Which are the insoluble proteins that are present in flour which give strength & elasticity to the dough?
- Gladin and Glutenin
 - Gluten and Gladin
 - Glutenin and Gladin**
 - Gluten and Gladin
11. What is Glucose also known as?
- Maple syrup
 - Corn syrup**
 - Malt syrup
 - Chocolate syrup
12. Which of the following syrup is obtained from barley?
- Malt syrup**
 - Maple syrup
 - Lactose
 - Invert sugar
13. Creaming of fat and sugar will be termed as aeration by?
- Chemical leavening agent
 - Lamination
 - Combination of leavening agents
 - Mechanical leavening agent**
14. What is yeast termed as?
- Bug
 - Virus
 - Bacteria
 - Fungi**

15. Which chemical raising agent is known as VOL?
- Sodium carbonate
 - Ammonium carbonate**
 - Calcium carbonate
 - Potassium carbonate
16. What is another name for creaming method of cake making?
- Flour batter method
 - Sugar batter method**
 - Boiled method
 - Blending method
17. What is the right temperature for hard crack stage of sugar craft?
- 159 °C
 - 145°C**
 - 129 °C
 - 150 °C
18. With what is Dutch-processed cocoa treated with?
- Cream of tartar
 - Acid
 - Alkali**
 - Alcohol
19. Which sugar is poured into moulds, and is almost always used for the base and structural elements of showpieces?
- Pulled sugar
 - Moulded sugar
 - Blown sugar
 - Cast sugar**
20. Which is the first country to introduce chocolate in Europe?
- Britian
 - Spain**
 - Switzerland
 - Portugal
21. Egg whites will whip into better foam if, they are?
- They are at room temperature.**
 - They contain some bicarbonate of soda.
 - They are made using a small amount of oil.
 - They are chilled.

22. In one of the following, cocoa butter is replaced by hydrogenated fat and a stabilizer. Which one is it?
- a. Couverture
 - b. Compound chocolate**
 - c. Bitter chocolate
 - d. Sweet chocolate
23. What are whipped egg white sweetened with sugar called as?
- a. Macaroon
 - b. Italian meringue
 - c. Meringues**
 - d. Sabayon
24. Meringues are usually left on top of the oven for drying. What are they known as?
- a. Butter cookies
 - b. Forgotten Cookies**
 - c. Bachelor buttons
 - d. Macaroons
25. which one of the following products do not contain meringue?
- a. Key lime pie
 - b. Pavlova
 - c. Babka**
 - b. Baked Alaska
26. Liquid glucose is used in the manufacture of which product?
- a. Gum paste
 - b. Flower paste
 - c. Fondant**
 - d. Royal icing
27. Which chocolate must have cocoa butter and sugar added to it, but should contain at least 35% chocolate liquor?
- a. Dark chocolate
 - b. Sweet chocolate
 - c. Semi-sweet chocolate**
 - d. Milk chocolate
28. Which confectioner's chocolate does not contain cocoa liquor in it?
- a. Milk chocolate
 - b. White chocolate**
 - c. Dark chocolate
 - d. Semi-sweet chocolate

29. In the manufacturing process, chocolate is rolled and buffeted for hours to ensure perfect smoothness and flavour. Which stage is it?
- Tempering
 - Sorting
 - Conching**
 - Grinding
30. Which is the largest cocoa growing country in the world?
- Brazil
 - Mexico
 - Ivory coast**
 - Indonesia
31. What did the Aztecs use cocoa beans as?
- Break fast
 - Currency**
 - Animal feed
 - Barter system
32. What does resistant to decolorization mean?
- Alkali fast
 - Acid fast**
 - Having a right PH value
 - Heat resistant
33. A cookie or pastry dough with a high proportion of butter or fat to flour. Name it?
- Short crust
 - Short dough**
 - Short cake
 - Short batter
34. What is a thick sauce made from puréed and strained fruits called as?
- Compote
 - Cobbler
 - Coulis**
 - Nigella
35. Which one of the following is used for coating tablets?
- Dyes
 - Additives
 - Pigment
 - Lakes**

36. It literally means 'pick me up'?
- Ciabatta
 - Battenburg cake
 - Banoffee
 - Tiramisu**
37. Which one is a mother sauce used in bakery and confectionery?
- Crème Chantilly
 - Crème anglaise**
 - Crème Pâtisserie
 - Crème caramel
38. Saffron is obtained from the stigmas of the 'crocus' plant. It is mainly grown in the Cornwall district of which country?
- England**
 - France
 - Spain
 - Portugal
39. Blinis is a traditional buck wheat pancake served with caviar, originally from which country?
- America
 - Germany
 - Denmark
 - Russia**
40. Which one of the following German bread is first poached and then baked?
- Rye bread
 - Kuglehopf
 - Stollen
 - Pretzels**
41. They are thin, watery icings which form a hard, crisp shell when poured or brushed over cakes and pastries usually made with a fruit flavour etc.
- Glazes**
 - Rush
 - Milk wash
 - Egg wash
42. What is a mixture of cream and chocolate in the proportion of 1:2 to which 40% butter is added known as?
- Truffle
 - Ganache**
 - Couverture
 - Compound chocolate

43. What are concentrated flavors of fruits, nuts, spices and other plants, in a solution of alcohol known as?
- a. Essences
 - b. Extracts**
 - c. Pulps
 - d. Syrups
44. What is French bread also known as?
- a. Baguette**
 - b. Ciabatta
 - c. Panini
 - d. Hot dog bread
45. Another name for bubble bread.
- a. Panettone
 - b. Epi bread
 - c. Monkey bread**
 - d. Stollen
46. Which pastry is used in the making of Baklava?
- a. Short crust pastry
 - b. Puff pastry
 - c. Phyllo pastry**
 - d. Flaky pastry
47. Which one of the following is a yeast cake that is soaked in syrup and garnished with cream?
- a. Baba**
 - b. Bagel
 - c. Stolen
 - d. Brioche
48. A traditional dessert served during Christmas season, especially in France.
- a. Christmas cake
 - b. Plum cake
 - c. Boûche de Noël**
 - d. Stollen
49. Name of the French patron saint of bakers and pastry chefs.
- a. St. Patrick
 - b. St. Honore**
 - c. St. Anne
 - d. St. Paul

50. Which is a Greek bread which has coloured boiled egg placed in it?
- a. Simit
 - b. **Tsoureki**
 - c. Challah
 - d. Bread of the dead