

19FTT304 - BAKING AND CONFECTIONERY TECHNOLOGY

Q1. What is the function of yeast in bread making?

- A) It makes the dough rise
- B) It makes the dough shrink
- C) It makes clean up easier
- D) It shortens the baking time

Q2). what is the purpose of kneading?

- A) Saltiness
- B) Sweetness
- C) Structure
- D) Crust crispiness

Q3). Which bread is a white yeast bread from Italy?

- A) Challah
- B) Pumpernickel
- C) Brioche
- D) Ciabatta

Q4). marzipan is a confection that may be rolled into sheets and coated for icing cakes? what type of nuts used for making marzipan?

- A) Walnut
- B) Hazelnut
- C) Almond
- D) Cashew nut

Q5). What colour should you look for in a high quality white chocolate?

- A) Creamy and golden
- B) Bright white
- C) Strikingly yellow
- D) Dark

Q6) ----- IS rarely done in Chinese cooking?

- A) Steaming
- B) Baking
- C) Roasting
- D) Frying

Q7)chinese cooking calls for maximum preparation of raw ingredients and minimum cooking method as?

- A) Fan &cai
- B) Fun andcai
- C) Fan &chai
- D) Fun &chai

Q8) -----were the first discovery offire?

- A) French
- B) Chinese
- C) Indian
- D) japanese

Q9) which region of china is most popular all over the world?

- A) Cantonese
- B) Shantung
- C) Szechwan
- D) Hunan

Q10) ----- region of china is popular in deep frying?

- A) Shantung
- B) Szechwan
- C) Hunan
- D) Cantonese

Q11) what is the French name for cheese?

- A) Soumage
- B) Formage
- C) Homage
- D) Poission

Q12) how much percent of starch in wheat

- A) 19%
- B) 70%
- C) 80%
- D) 100%

Q13)..... is one of the forms ofpreserving?

- A) Seasoning
- B) Marinating
- C) Pickling
- D) Salting

Q14) What is the name of pan used for stir frying in china?

- A) Wok
- B) Skillet
- C) Charger
- D) Sauce pan

Q15) the ideal storage temperature for egg?

- A) 2 to 5 degreecentigrade
- B) 1 to 6 degreecentigrade
- C) 4 to 6 degreecentigrade
- D) 0 to 2 degreecentigrade



Q16). The production scheduling is simpler and high volume of output and high labour efficiency are achieved in the case of

- A) Product layout
- B) Process layout
- C) Fixed position layout
- D) A combination of line and process layout

Q17) Which of the following is not the characteristic of Project Production?

- A) Continuous flow of material
- B) Highly mechanised material handling
- C) Virtually zero manufacturing cycle time
- D) All of the above

Q18). Which of the following is a chef or cook in charge of the soup section?

- A) Chef poissonnier
- B) Chef potager
- C) Chef entremettier
- D) Chef pâtissier

Q19) Which one of these lists has the order of job titles in correct level of experience, expertise and responsibility?

- A) Apprentice, trade cook, executive chef
- B) Trade cook, chef de cuisine, professional chef
- C) Trainee cook, professional chef, master chef
- D) Professional chef, trade cook, executive chef

Q20) Which one of these roles does the head chef fulfill?

- A) Making signature dishes
- B) Servicing tables and collecting the dishes
- C) Offering technical advice
- D) Doing administrative duties such as menu planning, purchasing and rostering

Q21) Which of the following statements applies to the use of waste receptacles?

- A) There needs to be sufficient and appropriate receptacles for a food service business.
- B) Waste receptacles must be in good repair and they must work as they should
- C) Waste receptacles must be cleaned.
- D) All of the above.

Q22) Gnocchi is a type of pasta, but with a main added ingredient. What is that main ingredient?

- A) Potato
- B) Parmesan
- C) Spinach
- D) Tomato

Q23) Which of the following is NOT an ingredient in pesto?

- A) Blackolive
- B) Basil
- C) Oliveoil
- D) Parmesan

Q24)What, in Italian, is 'prosciutto'?

- A) Chicken
- B) sausages
- C) veal
- D) Ham

Q25)Focaccia' is a type of what?

- A) Bread
- B) Meat
- C) Cheese
- D) Pasta

Q26) What is "Agilo"?

- A) Garlic
- B) Wine
- C) Onion
- D) Tomatoes

Q27) Which one of the following elements is basic in the Mexican cuisine?

- A) Corn
- B) Cherrirs
- C) Wheat
- D) Rice

Q28)What is the name of the traditional mortar and pestle of Mexico?

- A) Molcajete
- B) Moilno
- C) Molca
- D) Molec

Q29)What is the main ingredient of Guacamole?

- A) Chile
- B) Onion
- C) Avocado
- D) Cilentro

Q30)What is Tequila made from?

- A) Potatoes
- B) Sugarcane
- C) BlueAgave
- D) Berries

Q31) What is the main ingredient of hummus?

- A) Chick peas
- B) Onion
- C) Eggplant
- D) Youghrt

Q32) A popular dip made of chick peas, lemon juice, garlic, and olive oil?

- A) Wasabi
- B) mayo
- C) Hummus
- D) Tahina

Q33) A Middle Eastern word to describe hors d'oeuvres?

- A) Okra
- B) Mezze
- C) Tabouleh
- D) Tahina

Q34) The most famous Lebanese salad, it is fresh and tart and indispensable in a falafel roll?

- A) Colslaw
- B) Olivier
- C) Pastasalad
- D) Tabbouleh

Q35) One of the most popular Lebanese dishes - small deep-fried balls made of chick peas, onion, garlic and various herbs and spices?

- A) Mezze
- B) Hummus
- C) Felafel
- D) Pita

Q36) A brown-grey paste made from ground toasted sesame seeds?

- A) Hummus
- B) Cumin
- C) Tahina
- D) Burguhl

Q37) Which of these is a dish, but not a cooking vessel or pot?

- A) Paellera
- B) Parrillada
- C) Gazpecho
- D) Cazoleta

Q38) What is the Spanish name of the soup blend of tomatoes, green pepper, cucumber, garlic, olive oil, sherry vinegar, salt and ... iced water?

- A) Sopa de ajo
- B) Ajoblanco
- C) Gazpacho
- D) Caldogalleo

Q39) The function of flour in a quick bread is?

- A) to hydrate the chemical leavening agent
- B) to provide protein for the gluten formation
- C) to provide strength to hold air, steam or gas
- D) all of above

Q40) Which of the following provides leavening to quick breads?

- A) baking powder
- B) creaming and mixing
- C) Baking soda + buttermilk
- D) A and C
- E) All of above

Q41) Gluten formation in breads is dependant on protein amounts in flour?

- A) True
- B) False

Q42) Milk or juice is needed for which of the following functions in quick breads?

- A) to hydrate the starch
- B) to hydrate the chemical leavening agent
- C) for browning
- D) all of the above

Q43) A liquid has reached its highest temperature in normal conditions.

- A) Baking
- B) Braising
- C) Broiling
- D) Boiling

Q44) To cover small pieces of food completely with a liquid and simmer slowly.

- A) Steaming
- B) Frying
- C) Boiling
- D) Stewing

Q45) Food cooked from energy in the form of electrical waves.

- A) Microwaving
- B) Microwavetime
- C) Broiling
- D) Roasting

Q46) Cooking food surrounded by heat in an oven. Meat and poultry.

- A) Baking
- B) Poaching
- C) Broiling
- D) Roasting

Q47) The temperature at which it begins to break down fats

- A) Cooking infat
- B) Cooking power
- C) Smoking point
- D) Standing time

Q48) what is the French name of cheese?

- A) Soumage
- B) Formage
- C) Homage
- D) Poission

Q49) is rarely done in Chinese cooking?

- A) steaming
- B) Baking
- C) roasting
- D) Frying

Q50) what is the oldest method of preserving ham and bacon?

- A) Brining
- B) Stewing
- C) Salting
- D) None of these

