



**Tertiary and Vocational Education Commission**  
**Knowledge Assessment – March/ April 2021**  
**Baker**  
**National Vocational Qualification – Level 04**



**Time: 03 Hours**

**Instructions for the Candidates**

- This question Paper Consists of two parts namely Part 1 & Part 2
  - This question Paper also includes Multiple Choice Questions and short answer questions
  - Part 1 - Choose the most suitable answer from the given four answers of each questions and mark as “X” in the appropriate places of the answer sheet given.
  - Answer Six questions including Question No. 1 in Part 2
  - This question paper consists of 11 pages.
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**Part 1**

1. The Vitamin that is contained in the Bran of the wheat seed is
  - a. Vitamin A
  - b. Vitamin B<sub>1</sub>
  - c. Vitamin B<sub>12</sub>
  - d. Vitamin E
  
2. The amount of percentage of salt that is added to the weight in the production of bread is,
  - a. 1% - 1.5%
  - b. 1.5% - 2%
  - c. 2.5% - 3.0%
  - d. 2% - 3%
  
3. The ingredient that is considered essential for the quick making process of bread is
  - a. Yeast
  - b. Baking Powder
  - c. Sodium Bi Carbonate
  - d. Improver
  
4. During the Bread Making process, the most important part of the wheat flour is,
  - a. Bran
  - b. Germ
  - c. Endosperm
  - d. Fiber
  
5. During the dough production, water is considered an essential ingredient though, the dough is mostly diluted the causes the production,
  - a. to increase in the volume
  - b. will soften
  - c. difficult to slice
  - d. to ferment
  
6. The physical harm that can be observed during the bread production
  - a. Less fermentation
  - b. fungus
  - c. less activity of the yeast
  - d. Sourness

7. The feature that can happen in the Pastry when using flour with lesser protein
  - a. Golden complexion
  - b. Ability to break
  - c. Facility to thinning the dough
  - d. The protection of the dampness
  
8. The main ingredient the affect the tastiness and the thickness of the Pastry is,
  - a. Flour
  - b. Fat
  - c. Egg
  - d. Milk
  
9. The short pastry that can be made with the less percentage of fat is,
  - a. with hardness
  - b. breakable
  - c. can be elasticity
  - d. with dryness
  
10. Before or after the baking of the dough, that cause of flowing of fat outward is,
  - a. the mixing time is less
  - b. using of high protein flour
  - c. using of soft fat
  - d. the temperature in the fat is low
  
11. The proper methodology when thinning the pastry dough either by manually or mechanically is,
  - a. reducing the thickness at once
  - b. thinning the dough after keeping it in the freezer
  - c. reducing the thickness in steps
  - d. applying the fat in the surface of the dough
  
12. One of the reason to have dilation of air bubbles and distortion in the production after the baking is
  - a. applying less fat in the plates
  - b. more air entrapped in the dough
  - c. the entrapment of air between the dough and the plate
  - d. use of fermenting agent
  
13. The type of filling used for choux pastry
  - a. dry fruits and whipping cream
  - b. icing mixture and custard cream
  - c. pastry cream and custard cream
  - d. pastry cream and chocolate Ganache
  
14. The two main factors needed for the quality in the making of choux pastry productions
  - a. baking temperature and the baking time
  - b. the duration for baking and the shape
  - c. the dampness in the dough and the filling
  - d. the nature of the dough and the baking temperature

15. A production that is baked with cleaving in the surface or in breakable nature
- rock cake
  - chocolate cake
  - chiffon cake
  - muffins
16. The correct method of dissolving custard or corn flour is ,
- dissolving in the boiled hot water
  - dissolving in the cool milk or water
  - dissolving in the double boiling method
  - dissolving in the ice water
17. Select the correct statement of the following
- when heating butter it is appropriate to heat it in high temperature
  - when storing food it is suitable to store it 18" higher from the ground.
  - it is a flaw to make the surface of French bread hard
  - It is essential to keep the vessel dry when preparing meringue
18. Pastry is
- a thick mixture consisting of flour, fat, leavening and water
  - a thick solution consisting of flour, water or coconut milk
  - a mixture made out of proper ratio of flour and fat
  - a dough prepared as a smoothen mixture with flour, water and fat
19. Yeast is,
- a chemical composition
  - a single celled fungus
  - a multi celled fungus
  - an acid
20. When preparing cake, adding a little flour in the process to the mixture of sugar, fat, egg is called
- mixing
  - folding
  - beating
  - seasoning
21. The number of layers in a Gateau are,
- Two
  - Three
  - Four
  - One
22. The essential ingredients required for the making of parchment icing is
- Gelatin, Albumen
  - Icing sugar, Liquid glucose
  - Gelatin, Icing Sugar
  - Icing Sugar, Fat

23. The ingredients that mostly causes errors when making a cake are,
- Flour and Eggs
  - Sugar and Eggs
  - Sugar and Fat
  - Flour, Baking Powder
24. When preparing Chocolate Ganache the ingredient responsible for its sparkle is
- Egg Yolk
  - Liquid Glucose
  - Glycerin
  - Gelatin
25. A method of destroying Salmonella Bacteria,
- Deep freezing
  - Cooling
  - Applying High heat
  - Washing with Salt mixture water
26. There are three prime ways required for inflammation
- Fuel, Heat, Oxygen
  - Water, Fuel, Heat
  - Paper, Carbandyocide, Heat
  - Oxygen, Oil, Fuel
27. The authorized officer responsible for meat under the food act
- Medical Officer of Health
  - Veterinary Officer
  - Food and Drugs Inspector
  - Public Health Inspector
28. The beginning of a successful management
- Organizing
  - Planning
  - Execution
  - Evaluation
29. The most suitable packaging type for packing biscuit and Cookies
- Paper Bags
  - Polythene
  - Polyethylene
  - Oil Paper
30. The steps to followed when keeping sea food in a freezer is,
- freshness, cleaning, portioning, labeling, packing.
  - freshness, cleaning, labeling, packing. storing
  - freshness, cleaning, packing. labeling
  - freshness, cleaning, portioning, packing. labeling

(Marks 1 x 30 = 30)





2) Fill in the blanks using the suitable word from the following

- i. The production of.....gases is the chemical reaction that takes place during the preparation of sourdough (Oxygen / Nitrogen / Carbon Dioxide)
- ii. .... (Rancidity taste / fungus and bacterial growth) is prevented by Calcium propionate used for the preservation of Bread.
- iii. The suitable temperature for making sugar caramel is..... (150<sup>0</sup>C / 100<sup>0</sup>C)
- iv. ....(Egg/Apricot Gel) can be applied as a type of Glaze before baking..
- v. The required amount of fat when making a puff flour pastry using 1 kg of flour is..... (675g / 750g)
- vi. The document used to be referred to the kitchen when fulfilling the request of a customer is called ..... (FIFO / KOT)
- vii. Method of biological contamination..... (Rancidity/ micro organism)
- viii. A feature that can happen that can be created in a pastry with flour and less protein (golden complexion / easily breakable)
- ix. The type of most suitable flour in the production of Cake is..... (soft flour / medium flour)
- x. .... is the creature that harms the bakery ingredients belong to the incision species (rat /weevil)

( Marks = 10)

3. Explain the following techniques engaged in the processing of Bakery Products

- i. When preparing a cake the method of sifting flour with fermenting agent
  
  
  
  
  
  
  
  
  
  
- ii. Rubbing in method in the Pastry production

iii. Suctioning of Egg Yolks

iv. Pre heating the oven before baking the product

v. The paper that are used higher when preparing for burning plates

( Marks  $5 \times 2 = 10$ )

4.

i. Write the ingredients needed when preparing fish buns for 1 kg of flour. (Marks 03)

ii. Write the processing order making of Fish bun (Marks 04)

iii. Mention three procedures to be followed when using shapes. (Marks 03)



5.	Flour	1000g
	Yeast	15g
	Eggs	02 (120g)
	Milk Powder	40g
	Butter	125g
	Salt	10g
	Sugar	100g
	Water	540g

i. Calculate the weight of flour dough (Marks 03)

ii. How many dough nuts can be made each weighing 60g meat? (Marks 03)

iii. Using the below data calculate the selling price of a doughnut

The total cost of ingredients	= Rs. 300.00
Profit	50%
Salary of Staff from the ingredient cost	20%
Other expenses	20%

(Marks 04)

6.

- i. Name 06 aspects you should possess in order to begin a business venture related to syllabus that you have learnt. (Marks 03)

- ii. Explain the Food Planning management process (Marks 04)

- iii. Name 03 Quality Certificates an entrepreneur engaged in the processing food related products (Marks 03)

7. Select 04 topics from the following and write short notes

- i. The manner food poisoning happens

- ii. The aspects that causes temperature of a dough
  
- iii. The 3R concept in the garbage management
  
- iv. The air retention methods in bakery products
  
  
  
- v. Glaze, that used as an application material
  
  
  
- vi. The difference between Fat and Oil

(Marks  $2 \frac{1}{2} \times 2 = 10$ )