

Q1-A/ Define FOUR of the followings?

- 1- Cake
- 2- Bulk Fermentation
- 3- Staling of Bread
- 4- Fermentation
- 5- Shortened Cake

Q2-A/ Enumerate for the followings.

- 1- Cake making methods.
- 2- Functions of Yeast.
- 3- The reasons behind small volume of bread.
- 4- The reasons behind the darkness of Crust color.

Q2-B/ Place the following words in front of right answers

1	Gassing power	Α	Lighter texture
2	Cream yeast	В	Gluten stretches
3	CBP	С	Flour Slurry
4	Maturing agent	D	Mechanical dough process
5	Over Fermentation	Е	Used directly
6	Bicarbonate soda	F	Oxidizing agent

Q3/ Fill in the blanks using suitable choices:

1- is used in: home bread making and small business operation.

a- Dry active yeast b- Cream yeast c- Cake yeast

2- About of total carbon dioxide gas produced by yeast fermentation retains in the proofed dough.

a-%60 b-%40 c-%20

(20 Marks)

(17 Marks)

(30 Marks)

(33 Marks)

3 provide softness and shortness in the cake, e.g. fat, sugar and baking								
	powder.							
	a- Moisteners	b- Tenderizer	s c- Structure build	ers				
4-	Loose molding or molding with uneven pressure result in large air pockets in the							
	folds and causes of shape.							
	a- Staling of bread	b- Irre	gularity c- Leathery crust					
5-	The essential ingredients for cake making are							
	a- baking powder	b- sugar	c. fruit					
6-	· Too much inhibits yeast activity reducing the amount of carbon dioxide							
	gas produced and decreasing the volume of loaf.							
	a- flour	b. sugar	c- salt					
7-	- The major traditional bread making process is the							
	a- Chorleywood bread process. b- bulk fermentation c- fermentation time							
8-	8- The crust of bread should be crispy and easily break. If the crust becomes tough							
and not easily pulled, it is								
	a- leathery	b- Sticky	c- gummy					
9-	9- The temperature during fermentation is around and relative humidity							
should be about 75-80%.								
	a- 27 °C	b- 30 °C	c- 40 °C					
10 do not contain fat as an essential ingredient.								
	a- Biscuit cake	b- Shortened cake	c- Foam cake					
11-The unit for calculating Specific loaf volume is								

Best wishes

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