

Q/ Fill in the blanks:

- 1- Management is a
- 2- To make the management scientific and professional, it is necessary to keep the work . . .
.....,, and
- 3- In terms of raw materials:
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Q/ What are the classifications used to divide *human resources (HR)* in a food factory?

Q/ What the aspects that should be taken in consideration as for *machinery* in food manufacturing plant?

Q/ Define **FOUR** of the followings?

- 1- Cake
- 2- Bread Faults
- 3- Stiling of Bread
- 4- Fermentation
- 5- Shortened Cake

Q/ Enumerate for the followings.

- 1- Cake making method.
- 2- Function of Yeast

Q/ Place the following words in front of right answers

1	Migration of water	A	Crust too light	
2	Cream yeast	B	Gluten stretches	
3	External appearance	C	Crumb	
4	Maturing agent	D	Internal appearance	
5	Over Fermentation	E	Used directly	
6	Soft and sticky	F	Oxidizing agent	

Q/ 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

- 3- provide softness and shortness in the cake, e.g. fat, sugar and baking powder.
a- Moisteners b- Tenderizers c- Structure builders
- 4- are less rich than cakes, a bit less tender, less sweet, and have a more open crumb texture.
a- Biscuits b- Bread c- Muffin
- 5- The potential to form foam in is restricted by the limited formation of gluten structure.
a- biscuits and cookies b- muffin c. biscuits and muffin
- 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- 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- 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- Unshortened cake b- Shortened cake c- Foam cake