



**Tertiary and Vocational Education Commission**  
**Knowledge Assessment – April 2022**  
**Baker**  
**National Vocational Qualification Level 04**



**Time: 03 Hours**

**Instructions for the Candidates**

- Answer all questions
  - In each of the questions from 1 to 50, pick the one of the alternatives (a), (b), (c), (d) which you consider is correct or most appropriate.
  - Mark a cross (x) on the number corresponding to your choice in the answer sheet provided.
  - This question paper consists of 07 pages.
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**Part 1**

1. The product that can be made from medium flour is;
  - a) Sandwich Bread
  - b) Fish Bun
  - c) Sweet Pastry
  - d) Cookies
2. A **disadvantage** of an instant molly method is;
  - a) Have to spend over time
  - b) Need more raw materials
  - c) Use of specialized machineries
  - d) Large volume of production cannot be created
3. The protein structure is made up of a combination of a flour and water is;
  - a) High thickness
  - b) Flexible
  - c) Liquid nature
  - d) Brownness
4. Which of the following defect is created in bread when unsuitable flour is used;
  - a) Elasticity
  - b) Dark colour of top
  - c) Reduce in volume
  - d) Crispiness
5. The important factor that effect on the activity of yeast;
  - a) Water
  - b) Flour
  - c) Milk
  - d) Oil

6. The chemical compound that is used to preserve bread;
  - a) Sodium Benzoate
  - b) Sodium Metabisulphite
  - c) Calcium Propionate
  - d) Sodium Propionate
7. Ingredients that can be added to make varieties of breads;
  - a) Garlic
  - b) Sugar
  - c) Apricot Jelly
  - d) Sugar Syrup
8. A chemical change that can be seen in the bread production is;
  - a) Size become large
  - b) Dough becomes Moisturized
  - c) Dough becomes sour
  - d) Dough become elastic
9. Result of the release of Carbon dioxide gas from the molly is;
  - a) Decrease fermentation
  - b) Decrease taste
  - c) Decrease size
  - d) Increase fermentation
10. A device that can control the temperature of dough is;
  - a) Dough Sheeter
  - b) Prover
  - c) Cooling rack
  - d) Dough Divider
11. The bakery name for the stage where gluten is increasing;
  - a) Fermenting
  - b) Shaping
  - c) Developing
  - d) Resting
12. Reason for occurring large holes in baked breads is;
  - a) Due to the usage of weak flour
  - b) Due to the usage of more sugar
  - c) Due to decreasing of oven
  - d) Due to the sourness of the dough is inadequate
13. The appropriate temperature range for a pizza production is;
  - a) 180°C-200°C
  - b) 160°C -170°C
  - c) 150°C -180°C
  - d) 170°C -250°C

14. The best time duration applied for the intermediate sour dough in bread making is;
- 10 minutes
  - 05 minutes
  - 120 minutes
  - 07 minutes
15. In the bread making, activity of the yeast as soon as the dough is kept in the oven is;
- Reduced
  - Increased
  - Limited
  - Not change
16. The dough that consists fill fish filling, chicken filling and vegetable filling is;
- Danish dough
  - Crossent dough
  - Bread dough
  - Sweet dough
17. High sugar is used for;
- To bread dough
  - To bun dough
  - Eclairs dough
  - Waffle dough
18. A product that can be produced by deep frying is;
- Waffle
  - Doughnut
  - Quiche
  - Vol au vent
19. Advantages of using pre-mix is;
- Save money
  - Save raw materials
  - Increase of taste
  - Save time
20. What is the percentage of Kurakkan flour that should be added to wheat flour when produce Kurakkan breads?
- 20%
  - 30%
  - 40%
  - 50%
21. Which of the following is a type of pastry?
- Brioche
  - Crossent
  - Scones
  - Muffin

22. A feature of a puff pastry after baking is;
  - a) Having a taste
  - b) Flattened
  - c) Elastic
  - d) Roughness
23. Fillings that can be used for making pies;
  - a) Savory filling
  - b) Sauce
  - c) Savory and sweet fillings
  - d) Sweet fillings
24. A method of making puff pastry is;
  - a) Rubbing method
  - b) Lotus method
  - c) Folding method
  - d) Book folding method
25. The special characteristic of mozzarella cheese when compare with other cheeses that are used for pizza making is;
  - a) Liquidity
  - b) Elasticity
  - c) Dryness
  - d) More flavor
26. According to use of fat, an example for a three quarter pastry is;
  - a) Choux pastry
  - b) Patty pastry
  - c) Danish pastry
  - d) Puff pastry
27. The method to preserve pastry after preparing is;
  - a) Keep in the refrigerator
  - b) Keep at the room temperature
  - c) Apply preservatives
  - d) Keep in the defreeze
28. Mixing flour and fat by fingertips is called;
  - a) Rub in method
  - b) Folding method
  - c) Mixing method
  - d) Blending method
29. What will be happened when doing fat laminating during making of puff pastry;
  - a) Increase taste
  - b) Separate layers one by one
  - c) Stick layers with each other
  - d) Increase thickness of pastry layers

30. The reason for leaking of fat from the dough before or after baking is;
  - a) Insufficient mixing time
  - b) Used of high protein flour
  - c) Use of soft fat
  - d) Temperature of fat is remaining low
31. A non-essential ingredient for cake making is;
  - a) Sugar
  - b) Fat
  - c) Flour
  - d) Flavors
32. The liquid glucose provides;
  - a) Softness and shininess
  - b) Strong template
  - c) Colour
  - d) Increased size
33. The major ingredients that weaken the cake are;
  - a) Sugar and butter
  - b) Flour and sugar
  - c) Eggs and milk
  - d) Flour and butter
34. During the production of honey-rolls;
  - a) Less amounts of sugar, eggs and fat are used
  - b) Eggs, sugar and fat are evenly used
  - c) More amounts of fat, eggs and sugar are
  - d) Flour, eggs and sugar are not used
35. The cake that is prepared where butter is not essential is;
  - a) Marble cake
  - b) Chocolate cake
  - c) Rich cake
  - d) Sponge cake
36. A item used for decorate cakes is;
  - a) Brushes
  - b) Beater
  - c) Tray
  - d) Scraper
37. Ingredient that can be added to prevent cracking cake mixture becomes is;
  - a) Ata flour
  - b) Icing sugar
  - c) Wheat flour
  - d) Corn flour

38. The reason for keeping sponge batter immediately after making into the oven;
  - a) Because the mixture dries
  - b) Because the mixture liquefy
  - c) Because the fermenting increase
  - d) Because the fermenting increases instantly
39. Which of the following is applied to the tray;
  - a) Wheat flour
  - b) Maja
  - c) Liquid glucose
  - d) Apricot jelly
40. Which of the following can be sprayed on the surface of cake;
  - a) Butter cream
  - b) Chocolate Ganache
  - c) Dried coconut
  - d) Sesame
41. The most common type of bacteria found in canned foods is;
  - a) Botulism
  - b) Salmonella
  - c) E.coli
  - d) Vibrio
42. The reason for the cause of food borne infections is;
  - a) Virus
  - b) Mold
  - c) Bacteria
  - d) Mortals
43. Number of ways of heat transmission are;
  - a) One
  - b) Two
  - c) Three
  - d) Four
44. A type of packing material that is used for baking as well as wrapping foods is;
  - a) Oil paper
  - b) Dimai papers
  - c) Aluminum foil
  - d) Poly ethylene
45. Impurity that is caused by keeping raw foods and cooked foods together is;
  - a) Mixing food
  - b) Food pollution
  - c) Cross contamination
  - d) Disinfection

46. A material that is not suitable for making racks, shelves and tables to store foods is;
- a) Stainless steel
  - b) Coated metal
  - c) Painted metal
  - d) Wood
47. Beginning of the successful management is;
- a) Organization
  - b) Implementation
  - c) Planning
  - d) Evaluation
48. A measure that can be taken when fire erupted on frying pan when cooking is;
- a) Turn off the oven
  - b) Spray the water
  - c) Close the pan with a lid
  - d) Remove the pot from the oven
49. In order to create the safe environment in a kitchen, hygiene and cleanliness is very important things. Which of the following is needed to be considered under this situation;
- a) Cleanliness of the worker
  - b) Purity of foods
  - c) Personal and environmental cleanliness
  - d) Cleanliness of the equipment
50. Which of the following is resulted due to a collar of a correct uniform;
- a) Personality
  - b) Beauty
  - c) Absorption of sweat
  - d) Great look

(01 x 50 = 50 Marks)



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**Instructions for the Candidates**

- Answer four questions including question number one (01). (Question number one (01) is compulsory and total number of questions should be answered is four (04)).
  - Answer the questions in the spaces provided in the same question paper
  - This question paper consists of 06 pages.
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**Part 02**

1. It can be identified that the food processing, packaging and distribution is a leading business category among the businesses and the popularity of these kinds of businesses are rapidly increasing. Accordingly, there is a huge market demand existing for the snacks and bakery products.
  - i). Name four (04) types of quality assurance certificates that can be obtained for quality control in a business.
  - ii). Name two (02) facilities that are required to perform a business.
  - iii). Name two (02) methods that can be followed to prevent food contamination in a sale section



- iv). Write two (02) steps that are required to be followed during storing of sea foods in a deep freezer.
  
  
  
  
  
  
  
  
  
  
- v). Classify six (06) chopping boards that are used to prepare foods.
  
  
  
  
  
  
  
  
  
  
- vi). Name two (02) bacteria that spoil the foods.
  
  
  
  
  
  
  
  
  
  
- vii). Name four (04) equipment that are essential for bakery production.
  
  
  
  
  
  
  
  
  
  
- viii). Write four (04) main ways of classifying the basic ingredients that are used in cake production.

ix). What is the importance of adding salt when preparing the dough.

x). Write down two (02) safety precautions in using an oven

(02 x 10 = 20 Marks)

2. Fill in the blanks appropriately by using correct words from the bracket given below.

(Health Doctor/Pie/ Veterinary Doctor/ Tart/ Floured condensed milk/ Banana/ 25<sup>0</sup>C - 30<sup>0</sup>C / 100<sup>0</sup>C / Pie/ 30<sup>0</sup>C-50<sup>0</sup>C / Crushed fruits / Cherries/ Strawberries/Egg yolks/ Quiche / Director General of the Health services / Sugar syrup/ Sesame/Brioche/ 150<sup>0</sup>C)

i). The authorized officer for meat under the act number 26 of 1980 is .....  
..... and main food officer is .....

ii). .....is a glaze that can be applied before the  
bake and .....is a glaze that can be  
applied after cooking.

iii). ..... is a substitute ingredient for eggs when produce  
eggless cake and ..... is can be used when  
produce Gateaux.

iv). .....is the temperature for the activity of yeast and  
..... is the ideal temperature level to melt chocolate.

..... is an intermediate meal filled by savory or  
sweet filling with a cover and ..... is a meal without a cover.

## 3. Write the short answers

i). What is the 3R concept of waste management?

ii). What are the four (04) the physical harms in bread production?

iii). What is the Glaze? Name five (05) ingredients to make this.

iv). Write down two (02) reasons why the surface of a product becomes golden colour during baking.

v). Mention four physical factors that cause spoilage of foods in the below table.

Factors causing spoilage of cooked foods	Factors causing spoilage raw foods

(02 x 5 = 10 Marks)

4. In first week of April in Yumi Caters had been earned the revenue by selling 800 loaves of breads for each Rs. 60/-, 250 pieces of cakes for each Rs. 40/-, by selling snacks Rs. 35,000/- and selling beverages Rs. 25,000/-.

For a week in the month of April, A payment of Rs. 2000/- made for three employees and a payment of Rs.1000/- made for two employees and a payment Rs. 1500/- made for rest of the three employees. Considering the monthly expenses of this caters, Rs. 20,000/- has been spent for raw ingredients, Rs. 2,500/- has been spent for Electricity and water bills and Rs. 1,000/- has been spent for the mixture.

- i). Find the total revenue of the company (02 Marks)

- ii). Find the total expenses of the company (02 Marks)

- iii). Find the percentage of profit (02 Marks)

- iv). Name four (04) books, records and files that should be kept when running a bakery business. (04 Marks)

5. Select five (05) topics from below and write short notes. (02 x 5 = 10 Marks)
- i). Intermediate sour in bread production
  - ii). Production process of the short pastry
  - iii). Air retention methods in bakery products
  - iv). Methods to keep the quality during the production of fruit cake
  - v). Features of a planned store
  - vi). How to behave when an emergency fire erupted in a kitchen
  - vii). Classification of the kitchen equipment

