



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



Time: 1 1/2 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 08 pages.
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Part 1

1. The most important factor to run a successful business is;
 - a) Price of the product
 - b) Attractiveness of the product
 - c) Demand of the customer
 - d) Quality of the product
2. The rule that exists to create a label in local packaging is;
 - a) Price of the ingredients
 - b) Colorfulness of the label
 - c) Size of the label
 - d) Description written in two languages
3. Which of the following is a fixed asset of a business;
 - a) Building cost
 - b) Ingredients cost
 - c) Fuel cost
 - d) Labour cost
4. The deduction of the ingredient expenses from the total sales gives the;
 - a) Net profit
 - b) Gross profit
 - c) Labour cost
 - d) Other expenses
5. The recycling in waste management belongs to;
 - a) Kaizen concept
 - b) Five types concept
 - c) 3R concept
 - d) Productivity

6. K.O.T. is;
 - a) An order note in a store
 - b) An order note in a market
 - c) An order note in a canteen
 - d) An order note in a kitchen
7. The vision of the Kaizen concept is;
 - a) Continuous change
 - b) Positive change
 - c) Improvement
 - d) Price stability
8. The guarantee that can easily be obtained by a small business entrepreneur is;
 - a) HACCP
 - b) SLS
 - c) GMP
 - d) ISO
9. The main information contained in the Bin card is;
 - a) Excess of goods
 - b) Remainder of goods
 - c) Prices of goods
 - d) Quality of goods
10. E-coli bacteria are most prevalent in;
 - a) Meat
 - b) Cheese
 - c) Milk
 - d) Egg
11. Which of the following is caused by the protein found in the wheat flour during bread making;
 - a) Gives flavor
 - b) Increase bacteria
 - c) Increase gluten
 - d) Retain moisture
12. Yeast is;
 - a) A vegetative fungus
 - b) An animal fungus
 - c) An anaerobic bacterium
 - d) A virus
13. Apart from bakery products, yeast is also used as an essential ingredient to make;
 - a) Wine and cake
 - b) Liquor and biscuits
 - c) Wine and liquor
 - d) Wine and pastry

14. Which of the following is used to preserve the bread?
 - a) Sodium Benzoate
 - b) Calcium chloride
 - c) Potassium nitrate
 - d) Calcium propionate
15. Coco Powder is;
 - a) A flavour
 - b) A fermenter
 - c) A softener
 - d) A lubricant
16. What is the use of bread improvers?
 - a) Gives flavour
 - b) Helps to preserve
 - c) Gives nutrition
 - d) Gives proper structure
17. The ingredients that are included in traditional sourdough are;
 - a) Water, flour, salt
 - b) Water, sugar, natural yeast
 - c) Natural yeast, water, flour
 - d) Yeast, water, fat
18. The method that is used to produce high quality products quickly is;
 - a) Use mixer machines
 - b) Use high quality ingredients
 - c) Use more ingredients
 - d) Use pre made easy mixes
19. The best dough for fill fish, meat and eggs is;
 - a) Danish dough
 - b) Crossent dough
 - c) Bread dough
 - d) Choux dough
20. What happens to the activity of yeast when the dough is cool?
 - a) Decreases
 - b) Increases
 - c) Nothing happens
 - d) At normal level
21. The defect that will happen due to sprinkling of too much flour in bread making is;
 - a) Increase moisture
 - b) Finished product is rough
 - c) Decrease thickness
 - d) Difficult to cut in to slices

22. What will happen during the fermentation of the dough;
 - a) Change the colour
 - b) Generate the air
 - c) Burns the fat
 - d) Increases the sugar
23. What is the minimum percentage of sugar found in the dough where high sugar yeast is used;
 - a) 10%
 - b) 20%
 - c) 30%
 - d) 50%
24. The acid that can be used to enhance activity of the gluten is;
 - a) Vinegar
 - b) Lime
 - c) Tamarind
 - d) Garcinea
25. In the bakery production, the most important active part of the wheat seed is;
 - a) Bark
 - b) Bran
 - c) Endosperm
 - d) Seed root
26. As a food producer, what should do, when you received an infection suddenly?
 - a) Can work while takes treatments
 - b) Inform to the officer in charge
 - c) Leave the office
 - d) Inform to the officer in charge and attend to the medical test
27. When short pastry is prepared under the blending method, final flour is added;
 - a) Step by step
 - b) In at once
 - c) As a solvent
 - d) By mixing with fat
28. The best method to cook the pastry that have been stored in a deep freezer;
 - a) Cook as soon as it is taken out
 - b) Cook before the removal of cool
 - c) Cook after returning to room temperature
 - d) Cook at higher temperature than room temperature
29. The raw material that can be changed slightly in sweet pastry menu in order to make savory pastry is;
 - a) Fat
 - b) Flour
 - c) Water
 - d) Sugar

30. Which of the following caused the puff pastry product becomes a light finished product;
- a) Mixing
 - b) Laminating
 - c) Resting
 - d) Baking
31. What will happen, if the fat is out flown from dough when laminating;
- a) Product is limited to puffiness
 - b) Dough can be thinned
 - c) Product becomes fragile
 - d) Product is easy to burn
32. A filling that can be used to Choux pastry is;
- a) Sweet filling
 - b) Savory filling
 - c) Fruit filling
 - d) All of the above
33. A product that belongs to the sweet short pastry category is;
- a) Custard Tart, Quiche
 - b) Quiche, Puff
 - c) Fruit Tart, Jam Tart
 - d) Jam Tart, Pastry Cake
34. The method of thinning as a petals of a flower in the puff pastry production is;
- a) Book folding method
 - b) English method
 - c) Scotch method
 - d) Lotus method
35. The specialty of the self-rising flour is;
- a) It is a type of a Atta flour
 - b) It is the embryonic part of the wheat seed
 - c) It is contained fermenter
 - d) It is easy to store
36. An advantage of using Pre-mix is;
- a) The mistakes occurs during preparing are minimized
 - b) It can be found in the market easily
 - c) A quality finished product is obtained
 - d) Packaging is easy
37. What is caused by the folding process in the cake production;
- a) It prevents from developing gluten in the flour
 - b) It mixes the ingredients well
 - c) It convert the mixture to liquid
 - d) It creates the mixture to unmixed condition

38. An icing that is made from egg white is;
 - a) Parchment icing
 - b) Royal icing
 - c) Butter icing
 - d) Fondant icing
39. Which of the following situation where liquid glucose is used;
 - a) To make butter icing
 - b) To make tart
 - c) To make chocolate ganache
 - d) To make Choux pastry
40. How many major categories of dessert found when it is classified based on the method of preparation?
 - a) 02
 - b) 03
 - c) 04
 - d) 05
41. The desert that is made using refrigerator is;
 - a) Caramel pudding
 - b) Watalappan
 - c) Baked Alaska
 - d) Tiramisu
42. Which of the following is needed to be considered when preparing jelly pudding with two colors under refrigeration;
 - a) Cool the container after pouring the mixer
 - b) Mix both colours and cool
 - c) Once a colour is set, pour the other colour
 - d) Do not cover the top of the container
43. A desert that is made using Blowtorch is;
 - a) Bake cheese cake
 - b) Fruit trifle
 - c) Bake Alaska
 - d) Bread pudding
44. A desert that is made using oven is;
 - a) Marshmallow pudding
 - b) Chocolate brownie
 - c) Tiramisu
 - d) Custard
45. The correct statement from the followings is;
 - a) The main purpose of using gelatin is to give flavor to the desert.
 - b) It is not necessary to use refrigerator to make Mousse or Bavaois.
 - c) It is not necessary to store the finished dessert at the relevant temperature until it is used
 - d) It is necessary to store the finished dessert at the relevant temperature until it is used

46. The ingredient that develops the quality of the liquid during the production of chocolate Ganache is;
- Glycerin
 - Cream of Tata
 - Liquid glucose
 - Icing
47. When working as a team in a work area;
- Personal decisions can be taken
 - Being friendly with others is not relevant when working
 - It is best to work individually as possible
 - Common decisions should be respected
48. What should you do when the machines and equipment in the factory are suddenly become inoperative;
- Should know that it is not your responsibility
 - Should identify it and report to the relevant place
 - Should obtain support from the repairer
 - Should take action to obtain new equipment
49. Which of the following is most suitable to extinguish the fire that is caused from LP gas leak in a kitchen is;
- Wet chemicals
 - Water
 - Foam
 - CO₂ gas
50. What should you do if a person gets electric shock, when switch on an electric equipment;
- Use hand gloves or dry stick
 - The person should be lifted and removed from the place
 - Should give Cardiopulmonary resuscitation (CPR) to the patient
 - Should make the patient to lie on the floor

(01 X 50 = 50 Marks)



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- 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 05 pages.

Part 02

1. It is important to Control the Quality of the product produced in the bakery production like as in every industry and it is to be mentioned especially because it is a food industry. In order to accept the product by the customer, product should have to be fulfilled a good appearance, taste, smell and the texture and meet the relevant standards and legal requirements.
 - i). Name the two (02) elements that you need to continue the business.
 - ii). Write down two (02) factors that should be considered before determining the price of a product.
 - iii). Write down two (02) functions that are performed by the yeast in bread production
 - iv). Write down two (02) specialties of Sponge dough method.

- v). Mention two (02) characteristics of the product in the process of puff pastry margarine.

- vi). Write down two (02) main factors that are necessary to produce well finished Choux pastry.

- vii). Mention two (02) defects that are occurred due to the usage of solid flour in cake production.

- viii). Mention two (02) things that are need to be considered when making deserts using refrigerator.

- ix). Name four (04) deserts that are made using only oven.

- x). It is needed to maintain hygiene in the bakery management. Name the areas to be focused in this regard.

(02 x 10 = 20 marks)

2. Fill in the blanks with appropriate words given below.

(Softness, Sodium Propionate, Calcium Chloride, Moisture, Acid cleaner Carbon dioxide, Consumer, Potassium Sorbate, Moisture, Competitor, Water, Machines, Fuel, labor, Dryness, Wood dust)

- i). The most important person for a business is..... and
fixed capital invested in a business is
- ii). By using sufficient amount of sugar in the process of bread making, It can be retained
..... and in the middle of the bread.
- iii). To extinguish a fire that is caused by an electric leak, the best extinguisher is
..... and inappropriate extinguisher is
- iv). The can be used to destroy harmful germs in the kitchen and the
..... can be used to remove oil and stains.
- v). The and are chemicals that used to preserve
cakes.

(02 x 5 = 10 marks)

3. Short eats are one of the most important food items used for various festivals in Sri Lanka.

- i). Write three (03) differences between Normal bread and French bread.
(03 marks)
- ii). Write down three (03) aspects that should be considered when thinning short pastry.
(03 marks)

iii). What is the Mise –en plus? Name the processes of it. (04 marks)

4. The earning from the month of January is Rs. 200,000/-. The ingredient cost for this month is Rs. 25,000/-. The cost for labor is Rs. 15,000/- and other expenses were Rs. 6,000/-.

i). Find the total expenses of the company. (03 marks)

ii). Find out the gross profit of the company. (03 marks)

iii). Find out the net profit of the company. (04 marks)

5. Choose four (04) topics from the followings and write short notes.

- i). Personal hygiene at the workplace
- ii). Storage technique of a bakery products
- iii). The use of a oven in the process of cake baking
- iv). Importance of team work
- v). Sudden fire in a kitchen

(2.5 x 4 =10 marks)

