

THC/Q0415 – Pastry Bakery Assistant

Review Date - 01/06/2025

Theory:

S No.	Question Text	Choice 1	Choice 2	Choice 3	Choice 4	Correct Choice
1	Which ingredient is commonly used as a leavening agent in pastry/bakery products?	Yeast	Baking powder	Cream of tartar	Buttermilk	Choice 2
2	What is the purpose of creaming in pastry/bakery recipes?	To incorporate air into the batter	To dissolve sugar in the dough	To add moisture to the pastry	To enhance the color of the crust	Choice 1
3	Which of the following is not a commonly used pastry dough?	Puff pastry	Shortcrust pastry	Phyllo pastry	Sourdough pastry	Choice 4
4	Which of the following is a typical filling for éclairs?	Lemon curd	Whipped cream	Caramel sauce	Fruit preserves	Choice 1
5	As a bakery assistant, you need to perform basic baking tasks like combining and mixing ingredients under the supervision of _____.	bartender	server	chef	cashier	Choice 3
6	When making a classic butter croissant, which ingredient is responsible for creating the flaky layers?	Yeast	Sugar	Butter	Salt	Choice 3
7	Which technique is commonly used to incorporate air into a cake batter?	Cut and fold	Beat and knead	Mash and whisk	Beat and roll	Choice 1
8	Which of the following is a popular tool for creating decorative patterns on cakes and pastries?	Pastry brush	Piping bag	Whisk	Rolling pin	Choice 2

9	What is the purpose of garnishing a dessert plate with fresh mint leaves?	Adds a pop of color	Enhances flavor	Provides texture	Adds fragrance	Choice 1
10	What is the purpose of applying a glaze to a freshly baked pastry?	Adds shine and enhances appearance	Adds moisture and improves texture	Enhances flavor and aroma	Prevents the pastry from drying out	Choice 1
11	At what temperature should perishable baked goods be stored to ensure food safety?	Room temperature (around 25°C)	Below freezing temperature (0°C)	Refrigerator temperature (around 4°C)	High heat temperature (above 60°C)	Choice 3
12	Why is it important to allow a freshly baked pastry to cool before serving?	To prevent burns from hot filling	To enhance the flavor and texture	To avoid the risk of bacterial contamination	To increase the shelf life of the pastry	Choice 2
13	Which of the following is used to serve a slice of cake?	Spoon	Fork	Pie spatula	Tong	Choice 3
14	How should a plated dessert be presented to the guests?	Upside down	Decorated with extra toppings	With a dusting of powdered sugar	Neatly arranged and garnished	Choice 4
15	How should you interact with the guests in the restaurant?	By avoiding eye contact	By using negative phrases	By making communication clear and concise	By interrupting the guests in between	Choice 3

Practical and Viva:

S No.	Question Type	Question Text	Suggestion Solution	Equipment Required
1	Practical	Demonstrate the procedure of making bread with Sponge and Dough method.	<p>The candidate:</p> <ol style="list-style-type: none">1. Combined the flour with water at room temperature2. Added compressed yeast (based on total flour weight)3. Fermented for 2 - 8 hours4. The sponge is broken down with formula water.5. The remaining flour, sugar, salt, and fat were combined with the sponge6. Rested the dough for 30 to 45 min	Container, mixing bowls, spatula, whisks, flour, yeast, fat, sugar, salt, fats and water
2	Viva	Mention the ingredients required for making Cheesecake.	<p>The candidate mentioned:</p> <ol style="list-style-type: none">1. Cheese2. Cream3. Lemon4. Butter5. Egg6. Vanilla7. Sugar	