

Baking Assistant

Sample Paper

Training Provider		Training Center	
Center SPOC		Batch Id	
Center SPOC Contact No		Assessment date	
Candidate Name		Trainer Name	
Candidate Contact No		Trainer Contact No	
Candidate Signature		Trainer Signature	

Q1. What is the main function of yeast in bread making?

- a) Add color
- b) Increase sweetness
- c) Help the dough rise
- d) Increase moisture

Q2. Why are tools inspected before use?

- a) Decoration
- b) Suitability
- c) Marketing
- d) Packing

Q3. What is the ideal equipment for measuring ingredients accurately in baking?

- a) Spoon
- b) Cup
- c) Bowl
- d) Weighing Scale

Q4. Which material is organized before production?

- a) Raw material
- b) Furniture
- c) Uniforms
- d) Brochures

Q5. What is the purpose of preheating an oven before baking?

- a) To cool the oven
- b) To ensure even baking
- c) To save electricity
- d) To reduce cooking time only

Q6. Which of the following is a chemical leavening agent?

- a) Salt
- b) Sugar
- c) Baking Powder
- d) Butter

Q.7 Why is oven preheated?

- | | |
|-------------------|--------------|
| a) Correct baking | b) Cooling |
| c) Storage | d) Packaging |

Q8. Which parameter is set in oven?

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|-------------------------|-----------|
| a) Temperature and time | b) Salary |
| c) Water level | d) Brand |

Q9. Filled baking pans are checked for?

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|---------------------|---------------|
| a) Standard filling | b) Color only |
| c) Price | d) Supplier |

Q10. Product colour helps detect?

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|----------------------|----------------------|
| a) Under/over baking | b) Packaging defects |
| c) Sales | d) Storage |

Q11. After baking, products are placed on?

- | | |
|------------------|-----------------|
| a) Cooling racks | b) Office table |
| c) Floor | d) Shelf |

Q12. Which temperature zone is generally considered unsafe for storing perishable food items?

- | | |
|--------------|----------------|
| a) Below 5°C | b) 5°C to 60°C |
| c) Below 0°C | d) Above 100°C |

Q13. Empty pans should be stored to avoid?

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|-----------------------------|-------------------|
| a) Damage and contamination | b) Marketing loss |
| c) Tax | d) Audit |

Q14. Periodic maintenance follows?

- | | |
|------------------|--------------------|
| a) SOP/manual | b) Customer choice |
| c) Advertisement | d) Sales plan |

Q15. GMP stands for?

- a) Good Manufacturing Practices
- b) General Market Process
- c) Good Machine Policy
- d) General Manufacturing Plan

Q16. Which equipment is commonly used for mixing cake batter?

- a) Planetary Mixer
- b) Dough Divider
- c) Proofer
- d) Deck Oven

Q17. Which ingredient provides structure to cakes and bread?

- a) Sugar
- b) Flour
- c) Butter
- d) Water

Q18. Which equipment is used for baking bread and cakes?

- a) Refrigerator
- b) Mixer
- c) Slicer
- d) Oven

Q19. What is the process of allowing dough to rest and rise called?

- a) Grinding
- b) Freezing
- c) Fermentation
- d) Cutting

Q20. Which ingredient helps to control yeast activity in bread making?

- a) Salt
- b) Water only
- c) Oil
- d) Cocoa