

Bakery and confectionery Basic term

1. Angel Food Cake A type of cake made with meringue (egg white and sugar) and flour.
2. Angel food Method A cake mixing method involving folding a mixture of flour and sugar onto a meringue.
3. Baba A type of yeast cake that is soaked in syrup.
4. Baked Alaska A dessert consisting of ice cream on a sponge base, covered with meringue and browned in the oven.
5. Baking Ammonia A leavening agent that releases ammonia gas and carbon dioxide.
6. Baklava A Greek or Middle Eastern dessert made of nuts and phyllo dough and soaked in syrup.
7. Batter A semi-liquid mixture containing four or other starch, used for the production of cakes and breads, and for coating products to be deep-fried.
8. Bavarian Cream A light cold dessert made of gelatin, whipped cream, and custard sauce or fruit.
9. Bloom A whitish coating on chocolate, caused by separated cocoa butter.
10. Blown Sugar balloon. Pulled sugar that is made into thin walled, hollow shapes by being blown up like a balloon.
11. Bombe A type of frozen dessert made in a dome shaped mold.
12. Bran The hard outer covering of kernels of wheat and other grain.
13. Bread Flour Strong flour, such as patent flour, used for breads.
14. Brioche this dough. Rich yeast dough containing large amounts of eggs and butter, or a product made from this dough.
15. Brown Sugar flavor. Regular granulated sucrose containing various impurities that give it a distinctive flavor.
16. Cabinet Pudding A baked custard containing sponge cake and fruits.
17. Cake Flour A fine, white flour made from soft wheat.
18. Caramelization The browning of sugar caused by heat.
19. Cassata of Italian meringue. An Italian style bombe, usually with three layers of different ice-creams, plus a filling of Italian meringue.
20. Cast Sugar Sugar that is boiled to hard crack stage and then poured into molds to harden.
21. Charlotte 1) A cold dessert made of Bavarian cream or other cream in a special mold usually lined with ladyfingers or other sponge product. 2) A hot dessert made of cooked fruit and baked in a special mold lined with strips of bread.

22. Chemical Leavener A leavener such as baking soda, baking powder or baking ammonia, which releases gases produced by chemical reactions.
23. Chiffon Cake A light cake made by the chiffon method.
24. Chiffon Method A cake mixing method involving the folding of egg whites into a batter made of flour, egg yolks and oil.
25. Christmas Pudding A dark, heavy steamed pudding made of dried and candied fruits, spices, beef suet and crumbs.
26. Coagulation The process by which proteins become firm, usually when heated.
27. Cocoa The dry powder that remains after cocoa butter is pressed out of the chocolate liquor.
28. Cocoa Butter A white or yellowish fat found in natural chocolate.
29. Compote Fruit cooked in sugar syrup.
30. Couverture Natural, sweet chocolate containing no added fats other than natural cocoa butter; used for dipping, molding, coating and similar purposes.
31. Creaming The process of beating fat and sugar to blend them uniformly and to incorporate air.
32. Cream Pudding A boiled pudding made of milk, sugar, starch and eggs.
33. Crème Anglaise A light vanilla flavored custard sauce made of milk, sugar and egg yolks.
34. Crème Caramel A custard baked in a mold lined with caramelized sugar and then de-molded.
35. Crêpe A very thin pancake often served rolled around a filling.
36. Crêpes Suzette French pancakes served in a sweet sauce flavored with oranges..
37. Custard A liquid that is thickened or set by the coagulation of egg protein
38. Devil's Food Cake A chocolate cake made with a high percentage of baking soda, which gives the cake a reddish tint.
39. Dobos Torte A Hungarian cake made of seven thin layers filled with chocolate buttercream and topped with caramelized sugar.
40. Docking Piercing or perforating pastry dough before baking in order to allow steam to escape and to avoid blistering.
41. Drained weight The weight of solid canned fruit after draining off the juice.
42. Dredge To sprinkle thoroughly with sugar or some other dry powder.

43. Drop Batter A batter that is too thick to pour but will drop from a spoon in lumps.
44. Éclair Paste A paste or dough made of boiling water or milk, butter, flour and eggs; used to make éclairs, cream puffs and similar products.
45. Emulsion A mixture of two or more unmixable substances.
46. Endosperm The starchy inner portion of grain kernels.
47. Extraction The portion of the grain kernel that is separated into a particular grade of flour.
48. Fermentation alcohol. The process by which yeast changes carbohydrates into carbon dioxide gas and alcohol.
49. Foaming The process of whipping air, with or without sugar, to incorporate air.
50. Fondant A type of icing made of boiled sugar syrup that is agitated so that it crystallizes into a mass of extremely small white crystals.
51. Frangipane A type of almond flavored cream.
52. French Pastry A variety of small fancy cakes and other pastries, usually in single portion size.
53. Frozen Mousse A still frozen dessert containing whipped cream.
54. Gelatinization The process by which starch granules absorb water and swell in size.
55. Genoise A sponge cake made with a batter containing melted butter.
56. Germ The plant embryo portion of a grain kernel.
57. Gliadin A protein in wheat flours that combines with another protein glutenin to form gluten.
58. Gluten An elastic substance, formed from proteins present in wheat flours, that give structure and strength to baked goods.
59. Gram The basic unit of weight in the metric system; equal to about one-thirtieth of an ounce.
60. Gum Paste A type of sugar paste or pastillage made with vegetable gum.
61. Hard Sauce puddings. A flavored mixture of confectioner's sugar and butter; often served with steamed puddings.
62. Hard Wheat Wheat high in protein.
63. High Ratio 1) Term referring to cakes and cake formulas mixed by a special method and containing more sugar than flour. 2) The mixing method used for these cakes. 3) Term referring to certain specially formulated ingredients used in these cakes, such as shortening.
64. Homogenized Milk Milk that has been processed so that the cream does not separate out.

- 65. Hydrogenation A process that converts liquid oils to solid fats (shortenings) by chemically bonding hydrogen to the fat molecules.
- 66. Ice A frozen dessert made of water, sugar and fruit juice.
- 67. Ice Cream A churn-frozen mixture of milk, cream, sugar, flavorings, and sometimes eggs.
- 68. Icing Combs A plastic triangle with toothed or serrated edges; used for texturing icings.
- 69. Italian Meringue A meringue made by whipping boiling syrup into egg whites.
- 70. Japonaise A baked meringue flavored with nuts.
- 71. Kirsch A clear alcoholic beverage distilled from cherries.
- 72. Kugelhupf A type of rich, sweet bread or coffeecake usually made in a tube type pan.
- 73. Ladyfinger A small, dry, finger-shaped sponge cake or cookie.
- 74. Lean Dough A dough that is low in fat and sugar.
- 75. Linzertorte A tart made of raspberry jam and a short dough containing nuts and spices.

General awareness

1. Leukaemia or blood cancer is characterised by abnormal increase of which cells?
White blood cells
2. Which instrument used for recording earthquake waves. Seismograph
3. Which Mughal emperor gave land for the construction of the Golden Temple at Amritsar?
Akbar
4. Which Part of plant is important for the life cycle of plant? Flower
5. Why was the Panchayati Raj System adopted? Decentralise the power of democracy
6. In colourful diamond, Why are different colours present? Due to impurities
7. Which is a land-locked country? Zimbabwe
8. With which field was Satyajit Ray associated? Direction of films
9. The Karakoram Highway connects which pairs of countries? 14. China-Pakistan
10. Which Indian revolutionary helped Subhash Chandra Bose in raising 'Indian National Army'? 15. Rasbehari Bose
11. Which game is Davis Cup associated with? 1. Tennis
12. To which work is Devichandraguptam related? 5. Chandra Gupta II

13. Purification of petroleum is carried out by which method? 6. Fractional distillation
14. Saraswati Samman is given annually for outstanding contribution to which field?
Literature
15. From which sector is the largest contribution in India's National Income? Tertiary sector
16. Thick stems and thorny wax coated leaves are commonly found in which area? Deserts
17. Who is most famous for the establishment of an elaborate system of municipal administration? Chandragupta Maurya
18. What is the short upper part of the human intestine next to the stomach? Duodenum
19. Which is the State having the largest population of scheduled castes? Uttar Pradesh
20. Which is considered to cause an adverse effect on Indian monsoon? El-nino
21. Who was a lexicographer? Amarsimha
22. Who was the first Indian to be honoured with a lifetime achievement Oscar Award?
Satyajit Roy
23. What can be the maximum length of a cricket bat? 17. 32"
24. Which region does not receive much rainfall in the south-west monsoon season? Tamil Nadu coast
25. By whom was the city of Agra founded in 1504? Sikandar Lodi