CENTRAL BHARAT SEVAK SAMAJ

NATIONAL DEVELOPMENT AGENCY, ESTABLISHED IN 1952 BY PLANNING COMMISSION, GOVT. OF INDIA

CENTRAL BOARD OF EXAMINATIONS

BSS NATIONAL VOCATIONAL EDUCATION MISSION

HMTS012-BSS DIPLOMA IN BAKERY AND CONFECTIONERY

ONE YEAR EXAMINATION NOVEMBER-2025

HMTS012-01 COMMUNICATIVE ENGLISH AND COMPUTER FUNDAMENTALS

TIME: 3 Hours **Marks: 100**

INSTRUCTIONS

* 43 questions are there in total
* Write answers to each question in proportion to the mark allotted
* During the first 15 minutes read the questions carefully

I. FILL IN THE BLANKS - ANSWER FOR ANY 10 QUESTIONS **1 x 10 = 10**

1) The tiger _____ A deer

2) The officer is bold _____ action.

3) Be back _____

4) Get up _____

5) Function keys are _____

6) The expanded form of CPU is _____

7) UG I means _____

8) Basic working platform of the computer is _____

9) The short cut for Italic is _____

10) _____ is the first manual calculating device.

11) The bird _____ made his nest by itself

12) Consonants are _____ in number

13) Computer can only understand _____ language.

14) _____ apple a day keeps the doctor away.

15) He _____ swimming _____ the river

II. DEFINE THE FOLLOWING - ANSWER FOR ANY 10 QUESTIONS **2 x 10 = 20**

1) What is meant by verb?
2) What are the types of letters?
3) Define interjection?
4) Define indefinite Article?
5) Define active and passive voice?
6) Define adjectives of number?
7) Verb
8) MS Excel
9) Attrib
10) computer
11) Web layout
12) Formating tool bar
13) Define Adjective?
14) Define keyboard?
15) Informal letter

III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS **5 x 5 = 25**

1) Explain few sentences using "do/does"?
2) Explain few sentences using "across, at"?
3) Define kinds of participle?
4) Explain Header and Footer
5) Hybrid computer
6) Signals of diabetic emergency
7) Checking an injured (or) ill child (or) infant
8) Techniques for moving an injured (or) ill person.

IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS **15 x 3 = 45**

1) Write a letter to your father asking permission join the N.C.C?
2) Explain the MS word and its applications
3) Create a worksheet using fill command
4) Explain the classification of computer
5) Draw the block diagram of basic computer organisation and explain?

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HMTS012-BSS DIPLOMA IN BAKERY AND CONFECTIONERY

ONE YEAR EXAMINATION NOVEMBER-2025

HMTS012-02 BAKERY & CONFECTIONERY PRODUCTION

TIME: 3 Hours **Marks: 100**

INSTRUCTIONS

* 43 questions are there in total
* Write answers to each question in proportion to the mark allotted
* During the first 15 minutes read the questions carefully

I. FILL IN THE BLANKS - ANSWER FOR ANY 10 QUESTIONS **1 x 10 = 10**

1) double cream or rich cream contains _____ % of butter fat

2) _____ is produced by heating butter until the water evaporates off and the proteins separate from fat

3) _____ is made with cocoabeans

4) _____ is derived from calf's hooves

5) wheat contains 15% of _____

6) _____ sugar is an all purpose crystal sugar

7) yellow, redandblue are _____ colours

8) _____ is a substitute for butter

9) egg should be stored in a cool place at2 to _____ degree C

10) _____ is the outer wall of yeast cell

11) fresh yeast is also known as _____

12) _____ is know by the chemical name sodium chloride orNaCL

13) yeast+sugar = _____ +alcohol

14) The material that provides _____ to the products is called moistening agent

15) _____ is an example of dry form of milk

II. DEFINE THE FOLLOWING - ANSWER FOR ANY 10 QUESTIONS **2 x 10 = 20**

1) defineyougurt
2) define soft wheat
3) Name the two methods of wheat milling
4) Defineicing sugar
5) Definesoft ball
6) Name two animal fat
7) What are the two main diseases the bread is affected off?
8) ExplainGERM
9) what are the two types of egg used in bakeries?
10) Examplesfor natural colours
11) Explain OIL
12) Define Butter
13) Define Jagerry
14) Definebudding in yeast multiplication
15) DefineFlying fermentation

III. WRITE BRIEF ANSWER FOR ANY 5 QUESTIONS **5 x 5 = 25**

1) give five examples each for dryfruits and nuts
2) functions of fat in bakery products
3) how egg quality is judged by using salt solutions test?
4) what are the charecteristics of good fresh yeast?
5) list any five functions of salt in baKery products
6) Definebakingpowder and explain the threetypes of baking powder
7) FLOWCHART showing the procedure of a yeast product

IV. WRITE LONG ANSWER FOR ANY 3 QUESTIONS **15 x 3 = 45**

1) Differentiate the types of cream and explain
2) stages of sugar at different temperatures and uses
3) draw and labell the parts of an egg and the composition of egg
4) explain the characteristics of good quality flour
5) explain the functions of gel in sponge cake. explain what is gel?