



**ZIMBABWE**

**MINISTRY OF HIGHER AND TERTIARY EDUCATION**

**HIGHER EDUCATION EXAMINATIONS COUNCIL  
(HEXCO)**

**NATIONAL CERTIFICATE**

**IN**

**BAKERY STUDIES**

**SUBJECT: Bakery Theory**

**PAPER NO: 307/S05**

**MARCH/APRIL 2013 EXAMINATION**

**REQUIREMENTS**

**INSTRUCTIONS TO CANDIDATE**

**Answer ALL questions**

---

*This paper consists of 4 printed pages*

**SECTION A**

QUESTION 1

- 1.1 State the reason why the gluten content of flour is of importance to a baker. (1 mark)
- 1.2 Name any two soluble proteins in flour. (2 marks)
- 1.3 State the name of the process which is responsible for the formation of a rigid structure in the oven during baking due to starch swelling. (1 mark)
- 1.4 Give any three functions of water in breadmaking. (3 marks)
- 1.5 Define fermentation. (2 marks)
- 1.6 State the reason for using heat treated milk in breadmaking. (1 mark)
- 1.7 Give one example of a speed mixer. (1 mark)
- 1.8 State one reason why aluminium is used in making small bakery equipment. (1 mark)
- 1.9 Give any two reasons why choux paste product will collapse on leaving the oven. (2 marks)
- 1.10 State the cause of browning meringue during baking. (1 mark)



