

GOA BOARD OF SECONDARY & HIGHER SECONDARY EDUCATION, ALTO, BETIM-GOA
BLUE-PRINT –XI EXAMINATION

Duration- 02 hours

Maximum marks-50

Subject- Confectionery

UNIT	OBJECTIVE	KNOWLEDGE				UNDERSTANDING				APPLICATION				SKILL				TOTAL
		VSA	SA-I	SA-II	LA	VSA	SA-I	SA-II	LA	VSA	SA-I	SA-II	LA	VSA	SA-I	SA-II	LA	
I	Content area																	
	1. Cake making ingredients						1(2)					1(3)						5
	2. Confectionery flour				1(4)	1(1)												5
II	1. Confectionery sugar				1(4)	1(1)												5
	2. Baking fats		1(2)					1(3)										5
III	1. Leavening agents							1(3)		1(2)								5
	2. Moistening agents	1(1)															1(4)	5
IV	1. Colours & Flavours		1(2)					1(3)										5
	2. Fruits & Nuts													1(1)				1
	3. Jam, Jellies & Setting agents								1(4)									4
V	1. Cake making process		1(2)			1(1)												3
	2. Baking of cakes							1(3)										3
	3. Characteristics of cakes				1(4)													4
TOTAL		19				21				5				5				50

Marks indicated in the brackets

No. of question outside the brackets