




Job Role: Commis Elective 2 - Pastry Bakery Commis  
 Job Role Code: THC/Q0406  
 Job Role Version: V4.0

Valid Till (Qualification): 31st January 2027

Sr. No.	Questions	Option A	Option B	Option C	Option D	Correct Answer
1	What is the right temperature for storing fruits and vegetables in walk-in refrigerator?	28°to 30°C	22°to 24°C	2°to 4°C	12°to 14°C	3
2	Select a correct manual equipment from the given options .	Oven	Egg slicer	Tandoor	Dough maker	2
3	_____ is the colour coding used in hotel kitchens for chopping Sea food.	Blue	Yellow	Red	White	1
4	How can you measure a correct proportion of ingredients if working with liquid form of ingredients in large quantity?	Cups	Cups and spoon	Only spoon	Ladle	1
5	How should you keep the track of consumption and stock of supplies / fuel / cooking oil?	Only Daily basis	Daily and weekly basis	Monthly basis	Yearly basis	2
6	Identify the item shown in below image : 	Pallet Knife	Turning Knife	Veg. Knife	Chef Knife ( Thick Blade )	1
7	What is the appropriate dough size to make a bread ?	Fixed size of 4 inches	Large size	Very small size	As per requirement	4
8	Identify the process shown below: 	Creaming	Marinating	Slicing	Pouring	1
9	Which tool is required for decorating the pastries?	Piping bag	Turntable	Offset spatula	All of the above	4
10	What is the appropriate temperature for cooking pastry products?	350°F to 375°F (175°C to 190°C)	200°F (93°C)	450°F (232°C)	500°F (260°C)	1
11	Which technique will you use to check if the pastry is fully baked?	Performing a toothpick insert test	Tapping the top of the pastry	Checking the color alone	Smelling the pastry	1
12	If a product is about to finish in the kitchen, which actions will you take to re-stock it?	Inform manager & re-order the supplies	Ignore it	Throw away the remaining product	Wait until it runs out completely	
13	Identify the tool shown below: 	Pastry cutting knives	Pastry cutting wheel	Roller wheels	Multiple pastry cutting wheel	2
14	What is the appropriate temperature for cooking pastry products?	350°F to 375°F (175°C to 190°C)	200°F (93°C)	450°F (232°C)	500°F (260°C)	1
15	Which technique will you use to check if the pastry is fully baked?	Performing a toothpick insert test	Tapping the top of the pastry	Checking the color alone	Smelling the pastry	1