

Roll No.					Total No. of Pages: 0	2
					. otal itol of a gool o	_

Total No. of Questions: 09

(Sem.-4) B.Sc.(Catering & Culinary Arts) (2015 & Onwards) CULINARY ARTS-VII (CONFECTIONARY)

Subject Code: BSCCA-402 M.Code: 74361

Time: 3 Hrs. Max. Marks: 60

## **INSTRUCTIONS TO CANDIDATES:**

- SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks
- 2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
- SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

# **SECTION-A**

#### 1. Write briefly:

- colate

  rarfait

  d) Compound chocolate

  e) Gelato

  Conching

- g) Fondant
- h) Pastillage
- i) Cocoa liquor
- j) Pulled sugar



## **SECTION-B**

- 2. What are the favorable climatic conditions for growth of chocolate plant? Give the scientific name of the plant and major areas of its cultivation.
- 3. What precautions are to be taken while storage and handling of frozen desserts?
- 4. What are the tools and equipment used for making frozen desserts?
- 5. What is the difference between mousse and soufflé?
- 6. Name different types of chocolates, giving a brief description of each.

## **SECTION-C**

- 7. Discuss the chocolate manufacturing process in detail.
- 8. Write an elaborate note on French confectionary.
- 9. Discuss in detail different elements of presentation giving importance of each.

NOTE: Disclosure of identity by writing mobile number or making passing request on any page of Answer sheet will lead to UMC against the Student.

**2** | M - 74361 (S2)-734