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BSc. (Catering and Culinary Arts) (2015 & Onwards) (Sem.-5)

CULINARY ARTS-IX (ADVANCE CONFECTIONERY)

Subject Code : BSCCA-502

M.Code : 74739

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

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

SECTION-A

- 1. Write short notes on :**

- Blown sugar
- Caramel
- Baume
- Crystallization
- Pastillage
- Modelling Chocolate
- Tempering
- Cigars
- Sponge cake
- Pound cake

SECTION-B

2. What effect does colour and texture have on presentation?
3. Write a short note on Non edible displays.
4. *“Chocolate garnishes play a vital role-in dessert presentation”*. Explain.
5. Various artistic sugar showpieces enhance the beauty of any dessert counter .Write a short note on techniques involved in sugar displays.
6. What various forms of sugars are available to a confectioner?

SECTION-C

7. Write a detailed narration on History, types and various sources of sugars available to a confectioner.
8. *“Chocolate displays and sugar displays play an important role in a buffet enhancement”*. What various techniques are involved in preparing chocolate displays for an occasion?
9. *“Cakes are an important element of a confectionery department”*. Why? Explain in detail what all cakes are made in a confectionery department. Also throw some light on theme and occasion cakes and how they enhance the function?

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.