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**Total No. of Pages : 02**

**Total No. of Questions : 09**

**BSc.(Catering and Culinary Arts) (2015 & Onwards) (Sem.-1)**

# BASICS OF BAKING

**Subject Code : BSCCA-105**

**M.Code : 72700**

**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 briefly :**

- a) Proving chamber
- b) Blow torch
- c) Candy thermometer
- d) Bran
- e) Margarine
- f) Creaming
- g) Blind baking
- h) Docking
- i) Scoring
- j) Biscotti

### SECTION-B

2. Enlist five small equipments used in bakery and give their uses.
3. Draw a neat label diagram of wheat kernel.
4. What are the major bread faults and the reason behind those?
5. Write a brief note on origin of cookies.
6. Classify raising agents.

### SECTION-C

7. Enlist the ingredients used in bread making process and state role of each.
8. *“Placement, colour and texture play an important role in food plating”*. Elaborate.
9. What are the different methods used for making cakes?

**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.**