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B.Sc. (Catering and Culinary Arts) (2015 & Onwards) (Sem.-2)

CULINARY ARTS – III (Bakery)

Subject Code : BSCCA-202

M.Code : 74050

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 :**

- Pastry
- Puff
- Lamination
- Hydrogenated fat
- Gluten
- Steaming
- Scoring
- Mexican bread
- Book fold
- Creaming

SECTION-B

2. Explain the process of making Caramel Custard.
3. What are the temperature considerations while preparing different pastries?
4. How is the texture of eggless cake different from that of a cake containing eggs?
5. What are doughnuts? How are they prepared? Explain the process.
6. How are waffles prepared?

SECTION-C

7. Explain various breakfast breads and pastries in detail with atleast 5 different examples. Also depict diagrammatically various breakfast products with various fillings.
8. Explain in detail the role of each ingredient in puff pastry.
9. How does placement of food alongwith other considerations affect the quality of food presentation? Explain the concept of plating in detail. Cite certain examples with different pictures.

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.