

Roll No.

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Total No. of Pages : 02

Total No. of Questions : 18

B.Voc. (Hospitality & Culinary Management) (2019 Batch) (Sem.-2)

BASICS OF BAKERY & CONFECTIONARY

Subject Code : BVHCA-205-19

M.Code : 78001

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**Write briefly :**

- 1) Explain Gluten.
- 2) Explain the term Fermentation.
- 3) Explain the term Khoya.
- 4) What are the most common types of wheat?
- 5) Define self raising flour.
- 6) Define the term Confectionery.
- 7) What is pastry cream?
- 8) Why does sponge batter curdle?
- 9) What is short crust?
- 10) Explain Choux.

SECTION-B

- 11) Explain the principles of bread making.
- 12) Write a short note on scope of bakery and confectionary.
- 13) Explain the organizational chart of bakery in detail.
- 14) Explain various methods of cake making.
- 15) Explain the process of chocolate tempering.

SECTION-C

- 16) Draw the structure of wheat and explain various types of wheat and flour.
- 17) Explain various ingredients used in bread making and their role in making of bread.
- 18) Explain in detail about basic pastry creams and its uses in confectionery.

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