

SECTION-B

2. What are Frozen desserts? Explain two most common methods involved in the production of frozen desserts.
3. What is chocolate? Explain at least 3 methods of tempering a chocolate.
4. Differentiate between French and Italian Ice cream.
5. Differentiate between sorbet and granita.
6. What is the difference between parfait and kulfi?

SECTION-C

7. Describe baked Alaska with its authentic recipe.
8. Describe in detail the importance of confectionary in context of Italian Cuisine. List various famous French desserts.
9. What factors would you keep in mind while preparing the basic ice cream mixture and also explain the role of sugar frozen dessert?