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Total No. of Questions: 09

B.Sc.(In Catering & Culinary Arts) (2015 & Onwards) (Sem.-4)

CULINARY ART-VII (Confectionary)

Subject Code: BSCCA-402 Paper ID: [74361]

Time: 3 Hrs. Max. Marks: 60

INSTRUCTIONS TO CANDIDATES:

- 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

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1. Write briefly:

- a. Tempering
- b. Sorbet
- c. Soufflé
- d. Pudding
- e. Mousse
- f. Custard
- g. Parfait
- h. Baked Alaska
- i. Gelato
- j. Crème Anglaise



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?

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