

SECTION-B

2. How does colour and texture affect the plate presentation?
3. Name any two Mexican and two Italian breads with any one breads method of preparation.
4. How will you prepare fruit custard?
5. Name and explain in detail the method of preparation of any pie dish.
6. Explain the use of choux and sweet pastry.

SECTION-C

7. List and explain in detail the method of preparation of any 5 Breakfast rolls of Bread rolls.
8. What are pastries we used in the confectionary section of the hotel? Also explain the uses of every pastry with suitable examples of each.
9. Explain the role of each ingredients and the special mention to the care to be taken for laminated pastries.