

Roll No. Total No. of Pages: 02

Total No. of Questions: 09

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

CULINARY ARTS – III (Bakery)

Subject Code: BSCCA-202 Paper ID: [74050]

Time: 3 Hrs. Max. Marks: 60

## **INSTRUCTIONS TO CANDIDATES:**

- SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks
- SECTION-B contains FIVE questions carrying FIVE marks each and students 2. have to attempt any FOUR questions.
- SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

## **SECTION-A**

# 1. Write briefly:

- MANN FIRSTRAINKER COM a. Breakfast Rolls
- b. Sweet Paste
- c. Salt Paste
- d. Shortcrust
- e. Choux Paste
- f. Puff Pastry
- g. Doughnut
- h. Caramel Custard
- i. Ciabatta
- j. French Bread



## **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.

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