

S.No. 2607

17UHM04

(For the candidates admitted from 2017–2018 onwards)

B.Sc. DEGREE EXAMINATION, APRIL/MAY 2018.

Second Semester

Hotel Management and Catering Science

BAKERY AND CONFECTIONERY

Time : Three hours

Maximum : 75 marks

PART A — (10 × 2 = 20 marks)

Answer ALL questions.

1. List out the basic raw ingredients needed for a bakery.
2. Define the term “shortenings” with few examples.
3. Mention any four ingredients used in bread.
4. Brief the role of sugar in bread production.
5. Define “Fatless Sponge”.
6. Write the role egg in cake preparation.
7. Brief on “Cheese ” with examples.

8. Name any four flavors of ice creams.
9. Define the term 'Pastry'.
10. What is marzipan?

PART B — (5 × 5 = 25 marks)

Answer ALL questions, choosing either (a) or (b).

11. (a) List out the equipments needed in a bakery and Explain it.

Or

- (b) Explain on refined flour and types of flour.

12. (a) Write the preparation of bread with 1 kg flour.

Or

- (b) Give the step by step procedure for making of Danish pastry.

13. (a) List out the equipment needed for icings and mention their roles.

Or

- (b) Write the recipe of "Fruit cake".

14. (a) Explain the uses of cream in confectionery.

Or

- (b) What are additives? Mention its uses.

15. (a) Write the recipe of puff pastry.

Or

- (b) Brief on meringue. Write a recipe of macaroon.

PART C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Classify various types of raising agents.

17. Define croissant and Describe on the preparation of croissants.

18. Elaborate on various Icings.

19. Explain on tempering of chocolate with examples of chocolate dishes.

20. Describe on faults and Reason for each pastries.