

Roll No. ....

## **HM-302**

### **Bakery and Confectionary**

Master of Hotel Management (MHM-11/16)

Third Semester, Examination, 2018

**Time : 3 Hours**

**Max. Marks : 40**

**Note :** This paper is of **forty (40)** marks containing **three (03)** Sections A, B and C. Learners are required to attempt the questions contained in these Sections according to the detailed instructions given therein.

#### **Section-A**

##### **(Long Answer Type Questions)**

**Note :** Section 'A' contains four (04) long answer type questions of nine and half ( $9\frac{1}{2}$ ) marks each. Learners are required to answer *two* (02) questions only.

1. Draw a wheat kernel and explain its parts.
2. Discuss in detail about the different ingredients used in bread making.
3. Describe the cake making methods.
4. Write in detail about ten types of Icings.

**(B-86) P. T. O.**

**Section-B****(Short Answer Type Questions)**

**Note :** Section 'B' contains eight (08) short answer type questions of four (04) marks each. Learners are required to answer *four* (04) questions only.

1. What is conditioning of wheat ?
2. What do you mean by Short crust ? Explain how is it formed.
3. What are the tenderizing agents used in cake making ?
4. What is caramel ?
5. What are the characteristics of pastillages ?
6. Discuss the role of flour in making of cookies and biscuits.
7. What is the difference between moulded cookie and pressed cookie ?
8. Write a short note on 'Puff pastry'.

**Section-C****(Objective Type Questions)**

**Note :** Section 'C' contains ten (10) objective type questions of half ( $\frac{1}{2}$ ) mark each. All the questions of this section are compulsory.

Briefly explain in one or two sentences :

1. All purpose flour
2. Cake flour

**[ 3 ]**

3. Proofing
4. Baking powder
5. Creaming
6. Leavening agents
7. Marzipan
8. Caramelize
9. Maillard reaction
10. Overrun