

Roll No.

MHM–303

Bakery and Confectionery

Master of Hotel Management (MHM–11/16)

Third Semester, Examination, 2017

Time : 3 Hours

Max. Marks : 40

Note : This paper is of **forty (40)** marks containing **three (03)** Sections A, B and C. 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. Describe the structure of wheat with neat diagram and write a note on Nutritional Composition of Wheat.
2. List the ingredients used in Bread Making. Explain the role of each ingredient in bread making.
3. Write a note on Yeast Extract.
4. What is the principle of Extrusion Cooking ? Describe the products made by extrusion technology.

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. Write a short note on ‘Types of Leavening Agents’.
2. Explain the role of additives in cake making.
3. Write a short note on ‘Flour Batter Method of Cake Making’.
4. What are the various sources of sugar ? Explain sugarcane as source of sugar.
5. What is chocolate confectionery ? Give examples.
6. What are the characteristics of good cookies ?
7. What is Tortillas ?
8. Write a note on ‘Whipped Cream’.

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.

State whether True/False :

1. Yeast is used as a leavening agent in making cake.
2. Bran is a part of wheat seed.
3. A fruit cake is an example of Lean Cake.
4. Gluten is formed when water is added to flour.
5. Yeast is a unicellular plant.
6. Budding is form of asexual reproduction.
7. A Rice flake is an example of flaked cereal.
8. Salt is used to control the activity of yeast in bread making.
9. Carrot is important source for making sugar.
10. Sugar caramelizes when heated.

MHM–303