

Roll No. ....

## **MHM–303**

### **Bakery and Confectionery**

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. Write a detailed note on the composition of wheat with a neat diagram and also explain the milling process of wheat.
2. Explain bread making methods. Enlist the ingredients used in bread making.
3. What do you understand by yeast ? Briefly explain the factors affecting yeast growth and production.
4. What are the different methods of manufacturing sugar ?

**(B-93) 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. Write short notes on the following :
  - (a) Caramelization
  - (b) Brown Sugar
2. What do you mean by extrusion technology ?
3. What is chocolate confectionary ?
4. Write down the types of pastries.
5. What is puffed cereals ?
6. Write down the characteristics of good cookies.
7. What do you mean by quality control ?
8. What is Icing Sugar ?

**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.

1. Bran is a part of wheat seed. (True/False)
2. Brown sugar is a type of caramelized sugar. (True/False)
3. Corn flake is an example of flaked cereal. (True/False)
4. Tortilla is a type of cake. (True/False)
5. Baklava is a type of pastry. (True/False)

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6. Salt is used to control the activity of yeast in bread making. (True/False)
7. Milling is a process of roasting something. (True/False)
8. A cupcake is an example of lean cake. (True/False)
9. Carrot is an important source of making sugar. (True/False)
10. Yeats is unicellular plant. (True/False)