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Roll No.

HM - 302
Bakery & Confectionary
Master of Hotel Management
(MHM-17)
3rd Semester, Examination-2019

Time : 3 Hours

Max. Marks : 40

Note : This Paper is of Forty (40) marks divided into two (02) Sections A and B. Attempt the questions contained in these sections according to the detailed instructions given therein.

Section- A

(Long-Answer-type questions)

Note : Section 'A' Contains Three (03) Long-Answer type questions of Ten (10) marks each. Learners are required to answer any two (02) questions only.

(2 x 10 =20)

S-191

P. T. O.

(2)

1. Explain the impact of Salt and Sugar in bread making. Explain the proving stage for bread making process and justify its importance. (5+5=10)
2. What are the types of Frozen Desserts? List in detail the equipment used in the production of frozen desserts. (5+5=10)
3. Describe the different methods of cake making. (10)

Section - B

(Short-Answer-Type questions)

Note : Section 'B' contains six (06) Short- answer type questions of Five (05) marks each. Learners are required to answer any Four (04) questions only.

(4x5=20)

(3)

1. Differentiate between Short Crust Pastry and Choux Pastry.
2. Differentiate between Dark and White Chocolate.
3. Differentiate between Churn and Still frozen Dessert.
4. Differentiate between moulded cookies and pressed cookies.
5. Differentiate types of flour.
6. Differentiate between Marzipan, Naugat and Pastillage.