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Roll No.

MHM - 303
Bakery and Confectionery
Master of Hotel Management
(MHM-11/16)
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-206

P. T. O.

(2)

1. Discuss the milling of wheat into flour and write the characteristics of flour?
2. Illustrate the cake making ingredients in detail and write down the storing method of cake & staling of cake?
3. Classify the cookies? Discuss the tools required during processing and making of cookies.

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. What do you understand by identification and storage of flour?
2. Discuss the Characteristics of cake sponge?
3. Differentiate between dough mixing and dough development.
4. Discuss the factors affecting yeast growth and production.
5. Write down the characteristics and guidelines for making pastries.
6. Write a note on manufacturing process of cereals.