

S-916

Total Pages : 3

Roll No.

HM-302

Bakery and Confectionary

Master of Hotel Management (MHM)

3rd Semester Examination, 2022 (Dec.)

Time : 2 Hours]

[Max. Marks : 35

Note : This paper is of Thirty Five (35) 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 Five (05) long answer type questions of Nine and Half (9½) marks each. Learners are required to answer any Two (02) questions only.

(2×9½=19)

1. Explain step-by-step the procedure of wheat milling.

2. What is yeast? What are the different varieties of yeast? Explain the role of yeast in bread making.
3. List the ingredients used in making cake. Explain the role of each ingredient in cake making.
4. Write a detailed note on 'Frozen Desserts'.
5. What are the different methods of making cake? Explain any one in detail.

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 any Four (04) questions only. (4×4=16)

1. Differentiate between semolina and refined flour.
2. Write a note on 'Short Crust Pastry'.
3. What is icing? List the varieties of icings.
4. Explain the structure of wheat with suitable illustration.

5. Explain the following in few sentences (any *two*) :
- (a) Lean Cake.
 - (b) Choux-paste.
 - (c) Nougat.
 - (d) High Ratio Cake.
6. What is Marzipan? Explain.
7. Write a short note on 'Sugar works'.
8. What are cookies? Explain the method of making cookies.
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