

Roll No. ....

## **MHM–303**

### **Bakery and Confectionery**

Master of Hotel Management (MHM–11/16)

Third Semester, Examination, 2017

**Time : 3 Hours**

**Max. Marks : 30**

**Note :** This paper is of **thirty (30)** marks containing **three (03)** sections A, B, 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 seven and half ( $7\frac{1}{2}$ ) marks each. Learners are required to answer *two* (02) questions only.

1. What are cookies ? Explain various types of cookies.
2. What are the characteristics of flour ? What are the different types of flour ? Explain in detail.
3. What do you understand by the term ‘leavening agents’ ? Explain each type of leavening agent used for cake making in detail.
4. What do you mean by term ‘pastry’ ? What are the various ingredients used in making short crust pastry ? Explain.

**Section-B****(Short Answer Type Questions)**

**Note :** Section 'B' contains eight (08) short answer type questions of two and half ( $2\frac{1}{2}$ ) marks each. Learners are required to answer *four* (04) questions only.

1. What do you mean by conditioning of wheat ? List the objectives of conditioning of wheat before milling.
2. What do you mean by the term 'recipe balancing' in cake making ? Explain.
3. What is the role of yeast in bread making ? Explain.
4. Write a note on 'Flaked Cereals'.
5. What are the characteristics of good pastry ?
6. What are the various sources of sugar ? Explain of each them.
7. What is Millard Reaction ?
8. Write a detailed note on 'types of candy'.

**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.

Explain in one or two sentences :

1. Caramelized sugar
2. Glaze
3. Garnish

**[ 3 ]**

4. Comflakes
5. Corn syrup
6. Gum Arabic
7. Danish Pastry
8. Molasses
9. Honey
10. Blending

