

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. What is conditioning of wheat ? What are the different types of conditioning ? Explain wheat milling procedure.
2. List the ingredients used in Cake Making. Explain the role of each ingredient in cake making.
3. Write a note on Baker’s Yeast.
4. Describe the steps involved in making cookies.

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 a short note on 'Storage of Flour'.
2. What are the differences between rich and lean cake ?
3. Write a short note on Blending Method of Cake Making'
4. What are the various sources of Sugar ? Explain beet as a source of sugar.
5. What do you mean by caramelization of sugar ? List the uses of caramelized sugar.
6. What are the various flaked cereals ? Explain corn-flakes.
7. What are the uses of fermentation ?
8. Write a note on 'Bread Faults'.

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.

State whether the following True/False :

1. Yeast is used as leavening agent in making bread.
2. Bran is not a part of wheat seed.
3. A Sponge cake is an example of Rich Cake.

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4. Gluten forming proteins are present in flour.
5. Yeast is a multicellular plant.
6. Yeast reproduces by budding.
7. Pasta is manufactured using extrusion technology.
8. Use of excessive salt improves volume of bread.
9. Beet is a good source for making sugar.
10. Caramelized sugar is used for flavouring.

