

# HM-302

## Bakery and Confectionary

Master of Hotel Management (MHM-11/16)

Third Semester, Examination, 2019 (June)

**Time : 3 Hours]**

**Max. Marks : 40**

**Note :** This paper is of Forty (40) marks divided into three (03) sections A, B and 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 nine and half ( $9\frac{1}{2}$ ) marks each. Learners are required to answer any two (2) questions only.  
( $2 \times 9\frac{1}{2} = 19$ )

1. Explain the wheat milling process in detail with suitable illustrations.
2. Discuss in details the basic ingredients used for making basic pastry.

3. Describe in detail the ingredients used in cake making.
4. Discuss elaborately the different kinds of sugar work.

## **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. What is the difference between hard and soft wheat?
2. What is the importance of fat or shortening in making pastries?
3. What are the chemical leaveners used in cake making?
4. What are the functions of Icing?
5. What is the difference between Butterscotch Toffee and Caramel?
6. Write a brief note on Classic frozen desserts.
7. What is the difference between rolled cookie and drop cookie.
8. Write short note on 'Flaky pastry'.

**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. (10 $\times\frac{1}{2}$ =05)

**Briefly explain in one or two sentences**

1. Bleaching.
  2. Conditioning.
  3. Lamination.
  4. Cake improver.
  5. Crystallization.
  6. Royal Icing.
  7. Rolled Fondant.
  8. Fudge.
  9. Invert Sugar.
  10. Baked Alaska.
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