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# MHM-303

## Bakery and Confectionery

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 (9½) marks each. Learners are required to answer any two (2) questions only.

(2×9½=19)

1. Discuss different cake making methods.
2. What are the different types of icing? Explain.

3. What do you understand by yeast? Briefly explain the factors affecting yeast growth and production.
4. What are the different methods of preparing bread dough?

## **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. Write short note on the following?
  - (a) Bread Mixing.
  - (b) Cake mixing.
2. Differentiate fresh yeast and dry yeast?
3. What is chocolate confectionary?
4. What do you understand by proofing?
5. What is baking Soda?
6. Write down the characteristics of good cookies.
7. What do you mean by leavening agent?
8. What is Gluten?

**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)

**State whether True/False**

1. Almond is used to make frangipane. (True/False)
2. Brown sugar is a type of caramelized sugar. (True/False)
3. Quarter puff is a type of puff pastry. (True/False)
4. Tart is a type of cupcake. (True/False)
5. Baklava is a type of pastry. (True/False)
6. Flour strength is described in relation to the content of gluten. (True/False)
7. There is no gluten in rice flour. (True/False)
8. Lard is refined beef fat. (True/False)
9. Choux pastry is leavened with eggs. (True/False)
10. Gluten is an elastic network of protein created when wheat flour is mixed with moisture. (True/False)