

GUJARAT TECHNOLOGICAL UNIVERSITY
BHMCT- SEMESTER- VII- • EXAMINATION – SUMMER 2018

Subject Code:173301**Date:01/05/2018****Subject Name: Bakery &Patisserie****Time:02:30 PM TO 05:00 PM****Total Marks: 70****Instructions:**

1. Attempt all questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

- Q.1** (a) Explain the basic sponge making method by creaming method? **07**
(b) Describe principles of baking **07**
- Q.2** (a) Explain chocolate manufacturing process in detail? **07**
(b) Explain different types of flours used in bakery. **07**
- OR**
- (b) Short notes on Jam and Jellies? **07**
- Q.3** (a) Write short notes on Leavening agents? **07**
(b) Explain bread faults with justification **07**
- OR**
- Q.3** (a) What is the difference in cabinet pudding and queen's pudding? **07**
(b) Explain role of ingredients in cake making. **07**
- Q.4** (a) Give the process of flaky pastry along with recipe of any one. **07**
(b) Draw and enlist 14 bakery equipment's. **07**
- OR**
- Q.4** (a) Differentiate between royal icing and Fondant icing? **07**
(b) What do you understand by "Frozen Desert", Give recipe for any 1 frozen desert. **07**
- Q.5** (a) Explain 7 types of cake frosting. **07**
(b) Describe at least 3 deep fried desserts? **07**
- OR**
- Q.5** (a) List down 10 international breads with recipe of Baguette? **07**
(b) Give the recipe of baba aux rhum? **07**
