

GUJARAT TECHNOLOGICAL UNIVERSITY
BHMCT - SEMESTER-VII EXAMINATION – SUMMER 2022

Subject Code:173301**Date:02-06-2022****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.
4. Simple and non-programmable scientific calculators are allowed.

MARKS

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|------------|---|-----------|
| Q.1 | (a) Write the eggs function in baking. | 03 |
| | (b) Differentiate between: Fresh yeast and Dry yeast. | 04 |
| | (c) Write the 12 importance steps in yeast dough production. Explain each briefly. | 07 |
| Q.2 | (a) Differentiate between Baking soda and Baking powder. | 03 |
| | (b) Draw the diagram of wheat and mention all parts. | 04 |
| | (c) Enlist the 'Essential Ingredients' for preparation of cake and briefly write their role. | 07 |
| OR | | |
| | (c) Explain briefly the different methods of cake. | 07 |
| Q.3 | (a) Write short notes on:
1.Brioche
2.Fondant
3.Ganache | 03 |
| | (b) Enlist about Marzipan, pastillage & Nougat. | 04 |
| | (c) State the classification of pastries and discuss any three types of pastry with depth explanations. | 07 |
| OR | | |
| Q.3 | (a) Explain about function of improvers use in bread. | 03 |
| | (b) Enlist About royal icing, water or glaze icing, gum paste & almond paste. | 04 |
| | (c) Briefly explain Bread dough methods. | 07 |
| Q.4 | (a) Explain the Difference between puff & Croissant. | 03 |
| | (b) Briefly Explain about Short crust pastry & choux pastry. | 04 |
| | (c) Enlist the Principles Involved in preparation of cakes. | 07 |
| OR | | |
| Q.4 | (a) Briefly explain cake faults and their causes. | 03 |
| | (b) Explain the difference between Flaky pie & Mealy pie Dough. | 04 |
| | (c) Enlist the bread faults and their causes. | 07 |
| Q.5 | (a) Briefly explain basic meringue types. | 03 |
| | (b) What is invert sugar? Explain the role of invert sugar in sugar confectionary products. | 04 |
| | (c) Explain about stages of sugar syrup at different temperatures. | 07 |

OR

- Q.5** (a) Briefly Explain about chocolate decorations. **03**
(b) Differentiate between ice-creams & sorbets. **04**
(c) Briefly explain how to temper chocolate and why tempering is important. **07**
