

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT- SEMESTER-VII EXAMINATION – SUMMER 2025****Subject Code:173301****Date:08-05-2025****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
Q.1	(a) Describe at least 3 fried desserts.	03
	(b) Difference between melting and tempering chocolate?	04
	(c) Explain the different stages of sugar syrup boiling.	07
Q.2	(a) What is caramel?	03
	(b) Give at least 10 equipment name for decoration of cakes.	04
	(c) Draw and enlist 14 bakery equipment.	07
OR		
	(c) Explain 6 different kind of Basic pastries with deeply explanation.	07
Q.3	(a) Describe the types of pastries.	03
	(b) Write the basics of sponge making.	04
	(c) Differentiate between pasteurization and homogenization.	07
OR		
Q.3	(a) Difference between stabilizer & Emulsifier.	03
	(b) Explain about Gelatin, Agar-Agar & pectin.	04
	(c) Write the methods of preparing ice creams.	07
Q.4	(a) Difference between churn-frozen dessert and still frozen dessert.	03
	(b) What are the external and internal bread faults?	04
	(c) How do you cure bread faults?	07
OR		
Q.4	(a) What is Bakers Dozone?	03
	(b) Draw the organizational chart of bakery department?	04
	(c) Duties and Responsibilities of Head Baker.	07
Q.5	(a) What is Whipped Cream?	03
	(b) Explain different types of Knives used in bakery?	04
	(c) What do you mean by Chocolate Tempering?	07
OR		
Q.5	(a) Briefly explain basic meringue types.	03
	(b) Explain the difference between Flaky pie & Mealy pie Dough.	04
	(c) Describe the types of frosting and topping.	07
