

Seat No.: _____

Enrolment No. _____

GUJARAT TECHNOLOGICAL UNIVERSITY

BE – SEMESTER-VII-EXAMINATION- WINTER 2017

Subject Code:173301

Date:02/11/2017

Subject Name: Bakery & Patisserie

Time:10:30 AM TO 01:00 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 history of baking and different types of flours used in baking in detail. **07**
(b) Write a note on spices and chocolate used in baking. **07**

Q.2 (a) Distinguish between the straight dough method and the sponge dough method in detail. **07**
(b) Describe yeast doughnut and cake doughnuts in detail. **07**

OR

(b) Describe griddle cakes and waffles in detail. **07**

Q.3 (a) Describe puff pastry dough ingredients. **07**
(b) Explain sweet dough ingredients. **07**

OR

Q.3 (a) Write a note on types of cookies dough. **07**
(b) Write a note on pie crust ingredients. **07**

Q.4 (a) Describe chiffon and Bavarian cream pie fillings. **07**
(b) Write a note on baking, cooling and storing cakes. **07**

OR

Q.4 (a) Describe 3 basic types of cake in detail. **07**
(b) Write a note on preparing fruit and cream fillings. **07**

Q.5 (a) Describe the types of frosting and topping. **07**
(b) Write a note on materials used to make show pieces. **07**

OR

Q.5 (a) Explain the sherbet and ice cream components. **07**
(b) Write a note on cake decorating. **07**
