

GUJARAT TECHNOLOGICAL UNIVERSITY**BHMCT - SEMESTER– VII EXAMINATION – WINTER 2019****Subject Code: 173301****Date: 27/11/2019****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.

		MARKS	
Q.1	(a) What is Baking?	03	
	(b) What is Puff pastry?	04	
	(c) List down 07 international breads with country names.	07	
Q.2	(a) Write a note on Bread roll.	03	
	(b) Write the methods of tempering Chocolates.	04	
	(c) Write the recipe of caramel custard.	07	
OR			
Q.3	(c) Explain Leavening agent with example.	07	
	(a) Write the name of breakfast pastries.	03	
	(b) Write a note on Doughnuts.	04	
Q.3	(c) Write the common faults in Cake making. Write the causes and prevention for that.	07	
	OR		
	Q.3	(a) What is Silicon paper?	03
(b) Write the basics of sponge making.		04	
(c) Write the 14 names of tools and equipment used in bakery.		07	
Q.4	(a) What is Danish pastry?	03	
	(b) What is Mousses and Parfait?	04	
	(c) Give the recipe of lemon tarts.	07	
OR			
Q.4	(a) Write short note on Carrot cake.	03	
	(b) Write the note on Jam and Jellies.	04	
	(c) Write the classification of desserts with 07 examples.	07	
Q.5	(a) Write short note on Moon cake.	03	
	(b) What is Choux pastry?	04	
	(c) Write the recipe of fruit cake and muffins.	07	
OR			
Q.5	(a) What is Feather icing?	03	
	(b) Draw the structure of Egg.	04	
	(c) Explain thickening and binding agent with examples.	07	
