

**GUJARAT TECHNOLOGICAL UNIVERSITY****BHMCT- SEMESTER-VII EXAMINATION – WINTER 2020****Subject Code:173301****Date:19/01/2021****Subject Name:Bakery & Patisserie****Time:10:30 AM TO 12:30 PM****Total Marks: 56****Instructions:**

1. Attempt any **FOUR** questions out of **EIGHT** questions.
2. Make suitable assumptions wherever necessary.
3. Figures to the right indicate full marks.

		MARKS
<b>Q.1</b>	(a) Explain the role of different ingredients used in making Breads?	<b>07</b>
	(b) What are the external and internal bread faults?	<b>04</b>
	(c) How do you cure bread faults?	<b>03</b>
<b>Q.2</b>	(a) What are the different types of equipments used in a Bakery?	<b>07</b>
	(b) Explain different types of Knives used in bakery?	<b>04</b>
	(c) What is Bakers Dozone?	<b>03</b>
<b>Q.3</b>	(a) Duties and Responsibilities of Head Baker.	<b>07</b>
	(b) Draw the organizational chart of bakery department?	<b>04</b>
	(c) What do mean by Icing?	<b>03</b>
<b>Q.4</b>	(a) What is Frozen Dessert? Explain with Examples	<b>07</b>
	(b) Write a Short note on caramel?	<b>04</b>
	(c) What is Whipped Cream?	<b>03</b>
<b>Q.5</b>	(a) Explain any Five International Bread with their significant use.	<b>07</b>
	(b) How does Egg Wash helps in Bakery.	<b>04</b>
	(c) Name three breakfast rolls served in 5 Star Hotel?	<b>03</b>
<b>Q.6</b>	(a) Describe the roll of yeast in bread making?	<b>07</b>
	(b) Steps involved in milling process of Wheat Flour?	<b>04</b>
	(c) Function of sugar in Bread Making?	<b>03</b>
<b>Q.7.</b>	(a) Explain different methods of cake making?	<b>07</b>
	(b) Points to be considered while baking wedding cakes?	<b>04</b>
	(c) Write a note on Storage of Bakery Products?	<b>03</b>
<b>Q.8.</b>	(a) What do you mean by Chocolate Tempering?	<b>07</b>
	(b) Points for making Chocolate?	<b>04</b>
	(c) Give recipe of Chocolate Mousse?	<b>03</b>

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